

# WELCOME MUSIC BIZ 2025!

	Kofi Coffee Shop	2450 Restaurant	Tosca Blu Bar	Atrium Bar	Room Service	Marketplace
	Located in the main lobby, KOFI is the perfect stop for busy coffee lovers.	Our casual dining experience offers a relaxed atmosphere perfect for friendly meet-ups. Enjoy a diverse menu featuring classic American favorites.	Known for its handcrafted cocktails, craft beers from local breweries, and a variety of wines from around the world.	Be seen at the Atrium Bar, a unique setting with its modern decor and comfortable seating	Order through our Mobil app or scan the QR code in the guest room.	Located on the Lobby Level
Sunday 5/11	6:30am -8pm	6am - 12pm	12pm - 12am		6:30am - 11pm	24 Hours
Monday 5/12	6am - 8pm	6:30am - 10:30am Breakfast Buffet 11:30am to 2pm Lunch Buffet 5pm - 10pm Dinner Service	12pm - 1am	11am-12pm	6:30am - 11pm	24 Hours
Tuesday 5/13	6am - 8pm	6:30am - 10:30am Breakfast Buffet 11:30am to 2pm Lunch Buffet 5pm - 10pm Dinner Service	12pm - 1am	11am-12pm	6:30am - 11pm	24 Hours
Wednesday 5/14	6am - 8pm	6:30am - 10:30am Breakfast Buffet 11:30am to 2pm Lunch Buffet 5pm - 10pm Dinner Service	12pm - 1am	11am-10pm	6:30am - 11pm	24 Hours
Thursday 5/15	6am - 4pm	6:30am - 10:30am Breakfast Buffet 11:30am to 2pm Lunch Buffet	12pm - 12pm	11am-10pm	6:30am - 11pm	24 Hours

# 2450 RESTAURANT

## LUNCH INFORMATION

- BUFFET PRICE - \$21
- ASSORTED NY DELI SANDWICHES, FEATURING BOARS HEAD DELI MEATS, SALAD BAR; PASTA OF THE DAY; SOUP DU JOUR, ASSORTED DESSERTS, POTATO CHIPS, COFFEE, ICED WATER, ICED TEA
- \*\*SANDWICHES; PASTA, AND SOUP CHANGE DAILY\*\*

## DINNER INFORMATION

- DINNER BUFFET - \$30
- MONDAY: CHICKEN PICCATA, MAHI MAHI, BISTRO STEAK, ROASTED POTATOES, CHEESE MANICOTTI, SEASONAL VEGETABLES, SALAD BAR, ASSORTED DESSERTS, COFFEE, ICED TEA
- TUESDAY: FAJITA STATION: CHICKEN, BEEF, AND VEGGIE; SPANISH RICE, BLACK BEANS, NACHO BAR WITH QUESO, ASSORTED DESSERTS, COFFEE, ICED TEA
- WEDNESDAY: LITTLE TUSCANY: CHICKEN ALFREDO, RIGATONI, PENNE A LA VODKA WITH EGGPLANT, SALAD BAR, GARLIC BREAD, ASSORTED DESSERTS, COFFEE, ICED TEA



# TOSCA BLU

## Evenings

### Starters

**Soup of the Day** 10

**Roasted Pepper Hummus** 15 VG  
Naan & crudité

**Lump Crab Cakes** 28 DF  
Roasted red pepper remoulade

**Crispy Wings** 19  
Buffalo | Lemon Pepper |  
BBQ Chipotle Glaze  
served with celery and carrots

**Brisket Tacos** 23  
Pepper jack cheese, citrus cilantro slaw,  
flour tortillas

**Arcadian Farms Salad** 16 GF V  
Toasted walnuts, goat cheese,  
cranberry vinaigrette  
Add: **Chicken** 8 | **Salmon** 16

**Baby Kale Caesar** 16  
House made garlic croutons,  
grated parmesan  
Add: **Chicken** 8 | **Salmon** 16

### All Day Mains

**Stone Fired Pizza** 22  
Pepperoni | 5 Cheese Blend

**Cobb Salad** 24 GF  
Grilled chicken, bacon, hard boiled egg, toma-  
to, cucumber, blue cheese

**Grilled Cheese** 16 V  
Tomato, white cheddar, served with fries

**Bacon Cheeseburger** 23  
Aged white cheddar, bacon, lettuce, tomato,  
red onion, pickle, served with fries

### Evening Mains (Available after 4pm)

**Grilled Salmon** 39 GF  
Haricots verts, mashed potatoes,  
tomato gastrique, chives

**Boneless Fried Chicken** 28  
Mashed potatoes, braised collard greens

**1855 Black Angus Ribeye** 58 GF  
14oz Delmonico ribeye basted with garlic  
butter and chives, choice of one side

### Sweet Endings 11

**Edelweiss Cake**  
Vanilla biscuit, raspberry coulis,  
white chocolate mousse, hazelnut praline,  
topped with raspberry glaze

**Chocolate Crunch Cake**  
Crunchy bottom made with imported wafers,  
homemade hazelnut praline,  
silky chocolate mousse

The story of our sculpture in the porte-cochere:

Mara Smith carved these in the small Nebraska town where the  
bricks were made in. She spent weeks hand carving each brick and  
numbering them before having them shipped to Atlanta. A blend  
of mythology and the famed balloon flights were her inspiration.



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL  
FISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
All parties of 6 or more will be subject to a 20% service charge  
Chef de Cuisine-Adrian Fortzenberry  
GF = gluten friendly V = vegetarian VG = vegan

## Late Night

(Available after 10pm)

**Curly Fries** 9 VG

**Roasted Tomato Hummus** 15 VG  
Naan & crudité

**Crispy Wings** 19  
Buffalo | Lemon Pepper |  
BBQ Chipotle Glaze  
served with celery and carrots

**Brisket Tacos** 23  
Pepper jack cheese,  
citrus cilantro slaw, flour tortillas.

**Baby Kale Caesar** 16  
House made garlic croutons,  
grated parmesan  
Add: **Chicken** 8

**Stone Fired Pizza** 22  
Pepperoni | 5 Cheese Blend

**Bacon Cheeseburger** 23  
Aged white cheddar, bacon, lettuce,  
tomato, red onion, pickle,  
served with curly fries

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# ATRIUM BAR ACTION STATION

STARTING AT 11 AM

STARTING AT 4 PM

**STREET TACO STAND**

**TACOS \$5.50EA  
3 FOR \$15**

**CHIPOTLE CHICKEN**  
**BAJA FISH**  
**BEEF BIRRIA**

**SIDES**

**ELOTE SALAD 6 GF, V**  
ROASTED CORN, LIME, TAJIN,  
MEXICAN CREMA, COTIJA CHEESE

**REFRIED BEANS 4 GF, VG**

**SPANISH RICE 6 GF, VG**

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**\*GF - GLUTEN FRIENDLY, V - VEGETARIAN, VG - VEGAN\***

*Bubbles and Blue Points*

**EAST COAST OYSTERS**

<b>BARCAT OYSTERS - CHESAPEAKE BAY</b> SERVED WITH MIGNONETTE HALF / \$17 DOZEN / \$33	<b>OYSTERS ROCKEFELLER - 20</b> <i>1/2 DOZEN OYSTERS, SPINACH, PARMESAN HERB BREADCRUMBS</i>
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**LITE BITES**

<b>ROASTED PEPPER HUMMUS - 15</b> <i>CRUDITE, NAAN BREAD</i>	<b>SWEET POTATO BISCUITS - 12</b> <i>WHIPPED MAPLE &amp; SEA SALT BUTTER</i>
<b>LUMP CRAB CAKES - 28</b> <i>ROASTED RED PEPPER REMOULADE</i>	<b>SHRIMP COCKTAIL</b> <i>POACHED SHRIMP, COCKTAIL SAUCE, LEMON</i>
<b>CHIPOTLE BBQ GLAZED WINGS - 19</b> <i>SERVED WITH CELERY AND CARROTS</i>	<b>THE CROWN JEWELS</b> <i>LOBSTER ARANCINI, SAFFRON AIOLI, SALMON ROE</i>

**CHAMPAGNE**

<b>MOET &amp; CHANDON</b> GLASS - \$36 BOTTLE - \$150	<b>WYCLIFF</b> GLASS - \$12 BOTTLE - \$53
<b>MIONETTO BRUT ROSÉ</b> GLASS - \$16 BOTTLE - \$71	<b>MIONETTO PROSECCO</b> GLASS - \$16 BOTTLE - \$71

**VEUVE CLICQUOT**  
BOTTLE - \$150

**BEER & WINE**

<b>WHITE</b>	<b>RED</b>	<b>BEER</b>
PIGHIN PINOT GRIGIO - 20	MEIOMI PINOT NOIR - 16	MILLER LITE - 8
WAIRU RIVER SAUVIGNON BLANC - 16	DECOY MERLOT - 16	YUENGLING - 8
CLOS DU BOIS CHARDONNAY - 12	JUSTIN CABERNET - 24	CORONA - 9
FLEUR DE PRARIE ROSÉ - 16	CLOS DU BOIS CABERNET- 12	STELLA - 9
		TROPICALIA - 9

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\*SEE OUR CULINARY ATRIUM FOR MORE\*