

GUEST ROOM DINING

AVAILABLE DAILY 11:30AM - 11PM
PLEASE DIAL EXTENSION 7128

A \$5 DELIVERY CHARGE AND 22% GRATUITY PLUS APPLICABLE SALES TAX WILL BE ADDED TO ALL ORDERS.

APPETIZERS

- BLUE CRAB SALAD** 26
Jumbo Lump Crab Meat, Whole Grain Mustard Dressing,
Garlic Lavash, Bottarga, Chives
- CHICKEN WINGS** 28
8 Wings, Buffalo Sauce
CHOICE OF: Blue Cheese or Ranch
- SHRIMP COCKTAIL** 26
Cocktail Sauce, Fresh Lemon
- LOWCOUNTRY SHE CRAB SOUP** 15
Jumbo Lump Crab Meat, Sherry, Crème Fraîche
- ROASTED CAULIFLOWER & APPLE SOUP** 13
Vadouvan Spices, Herb Oil, Toasted Coconut gf, v

SHARABLE

- PROSCIUTTO AND FIG FLAT BREAD** 23
White Sauce, Red Wine Poached Figs, Goat Cheese,
Shaved Prosciutto, Baby Arugula, Pomegranate Reduction
- REGIONALLY CRAFTED CHEESES** 21
Grilled Sourdough Bread, Carolina Honey,
Local Jams and Jellies
- REGIONALLY CRAFTED MEATS** 22
Grilled Sourdough Bread, Pickled Vegetables,
Whole Grain Mustard
- MARGARITA FLATBREAD** 20
San Marzano Tomato Sauce, Fresh Mozzarella, Fresh Basil
Add Pepperoni +2

LOCAL GREENS & LEAVES

- ROASTED SQUASH & BURRATA SALAD** 22
Seasonal Squash, Aged Sherry Vinaigrette,
Pomegranate Seeds, Herb Gremolata
- POACHED PEAR AND FIG SALAD** 20
Mesclun Lettuce, Puffed Rice, Statesboro Blue Cheese,
Dried Figs, Pear Vinaigrette gf
- WINTER HARVEST CAESAR SALAD** 20
Hearts of Romaine, Radicchio, Tuscan Kale,
Brioche Croutons, Shaved Parmesan, White Anchovies
- ADD A PROTEIN OF YOUR CHOICE**
- Grilled Salmon* 18
Roasted Chicken 14
Jumbo Shrimp 15

ENTRÉES

- STEAK FRITES*** 55
10 oz Boneless Dry Aged Ribeye, Pommes Frites,
Fresh Herb Salad, Cafe de Paris Butter
- GRILLED CHICKEN** 30
Carolina Gold Rice, Broccolini, Yuzu Butter,
Chili Flakes, Chicken Jus
Substitute Salmon +8
- LOBSTER MAC & CHEESE** 42
Butter Poached Maine Lobster, Four Cheese Fondue,
Casarecce Pasta, Herb Breadcrumbs
- SIGNATURE CP BURGER** 26
Smoked Tomato and Horseradish Aioli,
Red Wine Caramelized Onions, Bibb Lettuce,
Pickles, Aged Cheddar Cheese
- TURKEY CLUB SANDWICH** 25
Toasted White Bread, Turkey Breast, Bacon,
Gruyere, Lettuce, Tomato, Dijon Mayonnaise
- SOUTHERN FRIED CHICKEN TENDERS** 28
Six Tenders, Pomme Frites, BBQ Sauce, Honey Mustard

SIDES

- MACARONI AND CHEESE 12
GRILLED BROCCOLINI 10
POMME FRITES 10
POACHED PEAR SALAD 12

DESSERTS

- ZEPPOLE** 14
Italian Donuts, Vanilla Anglaise Sauce, Chocolate Sauce
- CLASSIC CRÈME BRÛLÉE** 13
Chocolate, Caramelized Sugar gf
- CHOCOLATE HAZELNUT TART** 14
Chocolate Crust, Chocolate Mousse,
Candied Hazelnut, Vanilla Crema

*PLEASE NOTE, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BREAKFAST

AVAILABLE DAILY 6:30AM-10:30AM
PLEASE DIAL EXTENSION 7128

A \$5 DELIVERY CHARGE AND 22% GRATUITY PLUS APPLICABLE SALES TAX WILL BE ADDED TO ALL ORDERS.

SIGNATURE BREAKFAST

SOUTHERN-STYLE EGGS BENEDICT 27

Poached Farm Eggs, Buttermilk Biscuit, Sautéed Spinach, Applewood Smoked Bacon, Hollandaise Sauce

EGGS NORWEGIAN 24

Poached Farm Eggs, English Muffin, Grilled Asparagus, Cold Smoked Atlantic Salmon, Dill Hollandaise

STEAK AND EGGS* 55

10oz Dry Aged Ribeye Steak, Two Farm Eggs Any Style, Roasted Fingerling Potato

FARM EGG BLT 21

Toasted Sourdough, Dijon Mayonnaise, Baby Arugula, Sliced Tomato, Applewood Smoked Bacon, Swiss Cheese, Two Farm Eggs Over Medium, Frisée Salad

SHAKSHUKA 19

Spiced Tomato Stew, Poached Egg, Carolina Gold Rice, Garlic Oil, Herbs

LIGHTER FARE

LOWCOUNTRY YOGURT WITH FRESH FRUIT SALAD 18

Assortment of Fresh Fruits and Berries

STEEL CUT OATMEAL 14

Fresh Berries, Toasted Almonds, Carolina Honey
Choice of Milk

ASSORTED CEREAL 10

Cheerios, Raisin Bran, Fruit Loops

COLD SMOKED ATLANTIC SALMON 23

Plain Bagel, Sesame Bagel, Everything Bagel
Traditional Garnish

BLUE PLATE BREAKFAST

TWO EGGS 24

CHOICE OF STYLE

Scrambled, Poached, Over Easy, Sunny

CHOICE OF SIDE

Roasted Fingerling Potatoes, Hash Browns, Yellow Grits

CHOICE OF BREAKFAST MEAT

Applewood Smoked Bacon, Chicken Sausage Links, Turkey Bacon

CHOICE OF BREAD

White, Wheat, Gluten Free, Buttermilk Biscuit

FRESH HERB OMELET

THREE EGG OMELET 18

Fresh Herbs, Gruyere Cheese, Roasted Fingerling Potatoes

CHOICE OF TOPPING 2

Roasted Mushrooms, Sautéed Spinach, Country Ham, Cherry Tomato

FROM THE BAKERY

FULL STACK OF GRIDDLECAKES 15

BELGIAN WAFFLE 15

BRIOCHE PAIN PERDU 15

Served with: Powdered Cane Sugar, Warm Maple Syrup, Butter

ADDITIONS 2

Strawberries, Banana, Walnuts, Pecans, Chocolate Chips

FRESHLY BAKED PASTRIES 18

Basket of Four Pastries with Jams and Butter

SIDES

APPLEWOOD SMOKED BACON 8

CHICKEN SAUSAGE LINKS 6

TURKEY BACON 6

BUTTERMILK BISCUIT AND SAUSAGE GRAVY 8

TWO FARM EGGS ANY STYLE 10

CHOICE OF TOAST 5

White, Wheat, Sourdough, Gluten Free
Served with: Jams

YELLOW GRITS 8

ROASTED FINGERLING POTATOES 8

HASH BROWNS 8

FRESH FRUIT CUP 8

BEVERAGES

JUICE 5

Apple, Cranberry, Tomato, Pineapple, Prune, V8 Juice

FRESHLY SQUEEZED ORANGE JUICE 6

COCONUT WATER 6

COFFEE Medium 10 / Large 15

FRESHLY BREWED CARAFE (DECAF OR REGULAR)

Served with: Whole, 2%, Skim, Almond, Soy, or Half & Half

CAPPUCCINO OR LATTE 6

MILK 5

Whole, 2%, Skim, Almond, Soy, Half & Half, Chocolate

TEA Medium 8 / Large 12

Served with: Milk, Honey and Lemon

CHOICE OF TEA

English Breakfast, Earl Grey, Organic Peppermint, Green Tea, Chamomile, Decaf

BOTTLED STILL OR SPARKLING WATER 7

*PLEASE NOTE, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WINE

AVAILABLE BY THE GLASS OR BOTTLE. ASK ABOUT OUR LIQUOR AND BEER SELECTIONS.

BUBBLES

Veuve Clicquot, NV Brut (Champagne)	27/125
Bollinger, NV Brut Rosé (Champagne)	205
Avinyó Cava "Reserva" Brut '18 (Spain)	13/55

WHITE

Sonoma Cutrer Chardonnay '21 (Napa Valley)	16/64
Matrot Meursault Chardonnay '18 (Burgundy)	120
Whitehaven Sauvignon Blanc '21 (Marlborough)	13/52
Mönchhof Riesling Kabinett '20 (Mosel)	56
Scarpetta Pinot Grigio '21 (Friuli)	13/55

ROSÉ

Peyrassol Rosé '22 (Côtes de Provence)	16/64
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RED

Ruffino Chianti Classico "Riserva Ducale" '19 (Tuscany)	16/64
Catena Cabernet Sauvignon '19 (Mendoza)	13/55
Cakebread Cabernet Sauvignon '19 (Napa Valley)	155
Calera Pinot Noir '21 (Central Coast)	15/58
Duckhorn Merlot '18 (Napa Valley)	85
Viña Cobos Malbec "Bramare" '19 (Luján de Cuyo, Mendoza)	99
Vieux Lazaret Châteauneuf-du-Pape '18 (Rhône Valley)	95
Shafer Syrah "Relentless" '17 (Napa Valley)	166

HALF BOTTLES

BUBBLES

Taittinger Brut "La Française" (Champagne)	50
Billecart-Salmon Brut Rosé (Champagne)	120

WHITE

Alois Lagaeder Pinot Grigio '20 (Dolomiti)	25
Miner Chardonnay '19 (Napa Valley)	50

RED

Row Eleven Pinot Noir "Viñas 3" '20 (California)	25
Louis M. Martini Cabernet Sauvignon '18 (Sonoma County)	40
Luiano Chianti Classico '17 (Tuscany)	35