

# GUEST ROOM DINING

AVAILABLE DAILY 12 NOON-11PM  
PLEASE DIAL EXTENSION 7128

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

## APPETIZERS

- LOWCOUNTRY SHE CRAB SOUP** 15  
Jumbo Lump Crab Meat, Sherry, Fresh Cut Chives
- BUTTERNUT SQUASH SOUP** 13  
Vidalia Onion, Pumpkin Seeds, Cotija Cheese
- CHILLED SHRIMP COCKTAIL** 22  
Lemon, Cocktail Sauce
- BUFFALO WINGS** 22  
Side of Housemade Buffalo Wing Sauce, Celery,  
CHOICE OF: Blue Cheese or Ranch
- PEPPERONI PIZZA** 25  
Mozzarella Cheese, Pepperoni, Tomato Sauce
- VEGGIE PIZZA** 25  
Pesto Base, Mozzarella Cheese, Mushroom,  
Red Onion, Tomato, Olive, Spinach, Pepper
- HUMMUS PLATE** 16  
Pita Chips, Chef's Selection of Vegetables
- CHEESE PLATE** 20  
Three Artisanal Cheeses, Dried Fruit,  
Seasonal Accouterments, Housemade Bread
- CHARCUTERIE BOARD** 25  
Three Artisanal Meats, House Made Accouterments
- CAESAR SALAD** 16  
Vertical Roots Baby Gem Lettuce,  
Housemade Focaccia Croutons,  
Shaved Parmesan, White Anchovies
- HOUSE SALAD** 14  
Arcadian Mesclun, Cucumber, Cherry Tomatoes, Radish,  
Carrot, Housemade Balsamic Vinaigrette
- SUMMER HARVEST SALAD** 15  
Coosaw Farms Heirloom Tomato, Watermelon, Sweet Onion,  
Feta, Basil, Mint, Honey Lemon Vinaigrette  
ADD TO ANY SALAD: Chicken 12, Local Shrimp 12,  
Salmon 16, Fried Oysters 10, Brasstown Flat Iron Steak 22
- JUMBO LUMP CRAB CAKE** 22  
Charred Lemon Aioli, Heron Farms Sea Beans,  
Roasted Red Pepper, Pickled Fennel, Micro Cilantro
- SIDES**
- ROASTED CARROTS** 8
- GRILLED BROCCOLINI** 8
- ROASTED POTATOES** 8
- FRENCH FRIES** 8

## ENTRÉES

- ROASTED CHICKEN BREAST** 25  
Marble Potato Salad, Seared Broccolini,  
Red Pepper Souvis
- HONEY GARLIC GLAZED SALMON** 32  
Carolina Gold Rice Cake, Summer Squash,  
Hen of the Woods Mushroom, Pickled Shishito Peppers,  
Cilantro Coulis
- BUCATINI ALLA FRESCO** 30  
Rio Bertolini Pasta, Guanciale, Fresh Seasonal Vegetables,  
Blistered Cherry Tomatoes, Pecorino Romano
- STEAK FRITES** 35  
Brasstown Beef Flat Iron Steak, French Fries,  
Classic Aioli, Red Wine Demi
- BRASSTOWN BEEF BURGER** 26  
Local Beef Patty, Grilled Red Onion, Tomato,  
Vertical Roots Bib Lettuce, Pickles, Housemade Bun,  
Served with French Fries
- SURF & TURF BURGER** 36  
Brasstown Beef Burger, Béarnaise, Lobster,  
Served with French Fries
- TURKEY CLUB WRAP** 24  
Roasted Turkey Breast, Applewood Smoked Bacon,  
Lettuce, Tomato, Pesto Mayonnaise,  
Served with French Fries
- SOUTHERN FRIED CHICKEN TENDERS** 23  
Housemade Barbecue Sauce and Honey Mustard,  
Served with French Fries

## DESSERTS

- BLUEBERRY CHEESECAKE** 12  
Strawberry Almond Graham-ola, Strawberry Coulis,  
Blueberry Compote
- MOLTEN CHOCOLATE LAVA CAKE** 12  
Sweet Tea Ice Cream, Blackberry Jam, Honeycomb Candy
- THAI ICE CREAM POP** 12  
Guava Tart, Passion Fruit Mango, Sesame Caramel Sauce
- CLASSIC CRÈME BRÛLÉE** 12  
Caramelized Sugar, Fresh Berries

**GLUTEN-FREE**      **VEGAN**

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

# BREAKFAST

AVAILABLE DAILY 6:00AM-11:30AM

PLEASE DIAL EXTENSION 7128. WE KINDLY ASK THAT YOU MAKE YOUR SELECTIONS BY 9:30PM THE EVENING PRIOR.

## SPECIALTIES

### FRENCH TOAST 23

Searched Hawaiian Bread,  
Accompanied by a Pineapple-Blueberry Compote,  
Choice of Bacon, Housemade Sausage Links or Patties

### TUSCAN EGG SANDWICH 23

Scrambled Eggs, Country Ham, Gruyère Cheese,  
Caramelized Onions, Grain Mustard,  
Choice of Fresh Fruit or Breakfast Potatoes

### BUTTERMILK PANCAKES 20

Choice of Strawberries, Blueberries, Bananas, Pecans or  
Chocolate Chips, Warm Maple Syrup,  
Choice of Bacon, Housemade Sausage Links or Patties

### LOWCOUNTRY SHRIMP & GRITS 30

Housemade Tasso Gravy, Choice of Yellow or White Grits,  
Choice of Wheat, White, Rye Toast or Biscuit

### HOUSE CURED SMOKED SALMON 23

Thinly Sliced, Served with Bagel and  
Traditional Accompaniments

### BELGIAN WAFFLE 21

Choice of Chocolate Chips, Pecans, Walnuts or Blueberries,  
Warm Maple Syrup,  
Choice of Bacon, Housemade Sausage Links or Patties

### SOUTHERN BISCUITS & GRAVY\* 24

Two Buttermilk Biscuits, Sausage Gravy,  
Two Eggs Any Style

## EGGS & OMELETTES

### THE ALL AMERICAN\* 22

Two Eggs Any Style, Choice of Side

### THREE EGG OMELET 23

Choice of Cheese and Fresh Ingredients,  
Choice of Side, Egg Whites Also Available

### EGGS BENEDICT\* 24

Toasted English Muffin, Poached Eggs, Hollandaise,  
Choice of Petite Filet (+\$6), Canadian Bacon or  
Smoked Trout

## SIDES

Wheat, White, Rye, Gluten Free Toast or Biscuit  
Grits, Breakfast Potatoes or Fresh Fruit Cup  
Bacon, Housemade Sausage Links or Patties  
Grilled Ribeye (+\$5)

## LIGHTER OPTIONS

### DELUXE CONTINENTAL 24

Choice of Juice, Choice of Two Freshly  
Baked Pastries, Seasonal Berries or Sliced Melon,  
Small Coffee, Decaffeinated Coffee or Hot Tea  
Large Coffee +4

### SIMPLY HEALTHY 24

Choice of Juice, Fruit Cup or Berries and Yogurt,  
Choice of Cereal, Small Coffee, Decaffeinated Coffee,  
Hot Tea or Milk  
Large Coffee +4

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## À LA CARTE

FRESH GRAPEFRUIT	7
SEASONAL MELON OR MIXED BERRIES	8
VANILLA BEAN YOGURT	7
YOGURT PARFAIT	12

FRESH FRUIT PLATE	26
Chef's Selection of Seasonal Fresh Fruit served with Vanilla Bean Yogurt	

BREAKFAST CEREALS	10
Whole, 2%, Skim or Soy Milk, Side of Berries	
Choice of:	
◦ Bran Flakes	◦ Granola
◦ Cheerios	◦ Raisin Bran
◦ Corn Flakes	◦ Special K

OATMEAL	12
Whole, 2%, Skim or Soy Milk, Brown Sugar and Raisins	

ONE EGG, ANY STYLE*	6
TWO EGGS, ANY STYLE*	10
BACON, SAUSAGE LINKS OR PATTIES	7
CORNERED BEEF HASH OR COUNTRY HAM	7
BREAKFAST POTATOES OR GRITS	7

BREAKFAST BISCUIT	15
Choice of Bacon, Egg and Cheese or Sausage, Egg and Cheese	

## PASTRIES

FRESHLY BAKED DANISH	6
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BREAKFAST PASTRY	6
Bran, Blueberry, Banana Walnut, Zucchini Muffin or Flaky Croissant	

BASKET OF PASTRIES	15
Choice of Any Four	

RAISIN BREAD	6
BUTTERMILK BISCUIT	6
TOASTED ENGLISH MUFFIN	6
BAGEL WITH CREAM CHEESE	6
FRESHLY TOASTED BREAD	6

White, Whole Wheat, Rye, Gluten Free

## BEVERAGES

JUICE	6
Orange, Grapefruit, Apple, Cranberry, Tomato, Pineapple, V8 Juice	

SOFT DRINKS	4
Choice of:	
◦ Coke	
◦ Pepsi	
◦ Mountain Dew	
◦ Dr. Pepper	
◦ Diet Coke	
◦ Diet Pepsi	
◦ Sprite Zero	

WHOLE, SKIM, 2% OR CHOCOLATE MILK	5
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POT OF FINE TEA	One person 10 / Two people 15
Comes with: Milk, Honey and Lemon	
Choice of:	
◦ Chamomile	
◦ Decaffeinated	
◦ Earl Grey	
◦ English Breakfast	
◦ Green Tea	
◦ Organic Peppermint	

POT OF FRESHLY BREWED COFFEE OR DECAFFEINATED COFFEE	One Person 10 / Two People 15
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POT OF HOT CHOCOLATE	10
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## SPECIAL OCCASION

ROMANTIC START FOR TWO	150
◦ Half Bottle of Moët Chandon Imperial Champagne	
◦ Two Glasses of Freshly Squeezed Orange Juice	
◦ Two Gourmet Omelettes with Your Choice of Ingredients	
◦ Smoked Salmon Plate with Traditional Accompaniments	
◦ Fruit Plate with Vanilla Bean Yogurt	
◦ Coffee, Decaffeinated Coffee or Hot Tea	

## PET FRIENDLY MENU

AVAILABLE DAILY 12 NOON-11PM

ROASTED CHICKEN	20
With Wild Rice	

SEARED SALMON	22
With Fresh Spinach	

GRILLED FLAT IRON STEAK	24
With Minced Carrots	

HOUSE-MADE DOG BISCUITS	8
Chef's Daily Selection	

\*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

Villa Sandi Prosecco Brut (Treviso)	13/58
Avinyó Cava "Reserva" Brut '18 (Spain)	12/55
Frederic Savat "L'Ouverture, 1er Cru" Brut (Champagne)	138
<b>Veuve Clicquot Brut (Champagne)</b>	<b>26/125</b>
Dom Pérignon Brut '12 (Champagne)	385
Bollinger Brut Rosé (Champagne)	205
<b>Val de Mer Rosé Brut Nature (Burgundy)</b>	<b>16/75</b>

## INTERESTING WHITE WINES

Trimbach Riesling '19 (Alsace)	55
Pieropan Soave Classico '20 (Veneto)	52
Vincent Carême Vouvray Sec "Le Clos" '19 (Loire Valley)	85
Müller-Catoir Muskateller '14 (Haardt, Pfalz)	82
Robert Sinskey "Abraxas" '17 (Carneros)	76
Alzinger Grüner Veltliner Federspiel '21 (Wachau)	60

## PINOT GRIGIO & LIGHT DRY WHITE WINES

<b>Scarpetta Pinot Grigio '21 (Friuli)</b>	<b>13/50</b>
Santa Margherita Pinot Grigio '21 (Valdadige)	70
<b>Do Ferreira Albariño '21 (Salnés, Rias Baixas)</b>	<b>17/66</b>
Weinbach Pinot Blanc '18 (Alsace)	70
Sigalas Assyrtiko '20 (Santorini)	90

## SAUVIGNON BLANC

<b>Dezat Sancerre '21 (Loire Valley)</b>	<b>17/66</b>
<b>Whitehaven Sauvignon Blanc '21 (Marlborough)</b>	<b>13/50</b>
Villa Maria Sauvignon Blanc "Taylors Pass" '20 (Marlborough)	70
Cliff Lede Sauvignon Blanc '18 (Napa Valley)	60
Cakebread Sauvignon Blanc '21 (Napa Valley)	75

## CHARDONNAY

<b>Bellula Chardonnay '20 (Southern France)</b>	<b>13/50</b>
<b>Bouchard Pouilly-Fuissé '20 (Burgundy)</b>	<b>18/70</b>
Matrot Meursault '18 (Burgundy)	120
François Carillon Puligny-Montrachet '19 (Burgundy)	170
<b>Sonoma-Cutrer Chardonnay '20 (Sonoma Coast)</b>	<b>16/60</b>
Jordan Chardonnay '19 (Russian River Valley)	77
<b>Duckhorn Chardonnay '21 (Napa Valley)</b>	<b>18/70</b>
Rombauer Chardonnay '21 (Carneros)	92
<b>Kistler Chardonnay "Les Noisetiers" '20 (Sonoma Coast)</b>	<b>35/138</b>

## DRY ROSE & SWEET WINES

<b>Miraval Rosé '21 (Côtes de Provence)</b>	<b>16/60</b>
Lioco Rosé of Carignan '20 (Mendocino)	62
<b>Mönchhof Riesling Kabinett '20 (Mosel)</b>	<b>14/54</b>
A.J. Adam Riesling Spätlese '19 (Mosel)	88
<b>Coppo Moscato d'Asti "Moncalvina" '20 (Piedmont)</b>	<b>11/50</b>

## INTERESTING REDS & RED BLENDS

Valle Reale Montepulciano D'Abruzzo "Popoli" '11 (Abruzzo)	55
<b>Ruffino Chianti Classico "Riserva Ducale" '18 (Tuscany)</b>	<b>15/58</b>
Fanti Brunello di Montalcino '17 (Tuscany)	125
Grasso Barbaresco "Vallegrande" '05 (Piedmont)	115
Allegrini Amarone della Valpolicella Classico '17 (Veneto)	155
Marqués de Cáceres Rioja "Gran Reserva" '12 (Spain)	72
Pingus Ribera del Duero "Psi" '18 (Spain)	78
Château Lyonnat Lussac-Saint-Émilion '15 (Bordeaux)	65
Château Lilian Ladouys Saint-Estèphe '11 (Bordeaux)	115
Guigal Gigondas '15 (Rhône Valley)	65
Vieux Lazaret Châteauneuf-du-Pape '18 (Rhône Valley)	95
<b>Orin Swift Red Blend "Abstract" '20 (California)</b>	<b>18/70</b>
Shafer Syrah "Relentless" '17 (Napa Valley)	166
Banshee Red Blend "Mordecai" '18 (California)	65
Wonderment Zinfandel "Burton Ranch" '16 (Kelsey Bench)	55
Turley Zinfandel "Steady Ranch" '19 (Lodi)	88

## PINOT NOIR

<b>Louis Latour Pinot Noir "Valmoissine" '19 (France)</b>	<b>13/50</b>
Alain Jeanniard Morey-Saint-Denis '14 (Burgundy)	115
St. Innocent Pinot Noir "Shea Vineyard" '15 (Yamhill-Carlton)	115
Sokol Blosser Pinot Noir '18 (Dundee Hills)	75
<b>Calera Pinot Noir '19 (Central Coast)</b>	<b>15/58</b>
Lioco Pinot Noir "Saveria Vineyard" '17 (Santa Cruz Mtns.)	115
Kistler Pinot Noir '19 (Russian River Valley)	155
Belle Glos Pinot Noir "Las Alturas" '20 (Sta. Lucia Highlands)	98
Goldeneye Pinot Noir '19 (Anderson Valley)	110

## MALBEC & MERLOT

<b>Barnard Griffin Merlot '19 (Columbia Valley)</b>	<b>13/50</b>
Rombauer Merlot '18 (Carneros)	94
Duckhorn Merlot '18 (Napa Valley)	85
<b>Terrazas de los Andes Malbec "Reserva" '18 (Mendoza)</b>	<b>13/50</b>
Viña Cobos Malbec "Bramare" '19 (Luján de Cuyo, Mendoza)	99

## CABERNET SAUVIGNON

<b>Catena Cabernet Sauvignon '19 (Mendoza)</b>	<b>13/50</b>
<b>Faust Cabernet Sauvignon '19 (Napa Valley)</b>	<b>29/116</b>
Hedges Cabernet Sauvignon '18 (Red Mountain)	90
Mount Eden Cabernet Sauvignon '10 (Santa Cruz Mtns.)	118
Viña Cobos Cabernet Sauvignon "Felino" '20 (Mendoza)	63
Justin "Isosceles" '18 (Paso Robles)	104
<b>Cakebread Cabernet Sauvignon '19 (Napa Valley)</b>	<b>39/155</b>
<b>Far Niente Cabernet Sauvignon '19 (Napa Valley)</b>	<b>55/210</b>
Dominus '16 (Napa Valley)	550

# HALF BOTTLES

## BUBBLES

Krug "Grande Cuvée" Brut (Champagne)	180
Moët & Chandon "Impérial" Brut (Champagne)	65
Taittinger Brut "La Française" (Champagne)	50
Veuve Clicquot Brut (Champagne)	70
Billecart-Salmon Brut Rosé (Champagne)	100
Adami Garbèl Prosecco Brut (Italy)	29

## WHITE

Alois Lagaeder Pinot Grigio '20 (Dolomiti)	25
King Estate Pinot Gris '19 (Oregon)	25
Lucien Crochet Sancerre '20 (Loire Valley)	45
Spy Valley Sauvignon Blanc '21 (Marlborough)	37
Matrot Meursault "Les Chevalières" '18 (Burgundy)	75
Miner Chardonnay '19 (Napa Valley)	50
Cakebread Chardonnay '20 (Napa Valley)	60

## RED

Merry Edwards Pinot Noir '18 (Russian River Valley)	60
Row Eleven Pinot Noir "Viñas 3" '20 (California)	25
Hartford Court Pinot Noir '17 (Russian River Valley)	35
Bethel Heights Pinot Noir '16 (Eola-Amity Hills)	45
Cristom Pinot Noir "Mt. Jefferson Cuvée" '19 (Willamette Valley)	40
Tollot-Beaut Chorey-les Beaune '18 (Burgundy)	60
Seghesio Zinfandel '18 (Sonoma County)	40
Luiano Chianti Classico '17 (Tuscany)	35
Altesino Brunello di Montalcino '15 (Tuscany)	75
Cesari Amarone "Classico" '12 (Veneto)	75
Clos du Bois Merlot '17 (California)	28
Hall Merlot '17 (Napa Valley)	40
Ségla By Château Rauzan-Ségla Margaux '14 (Bordeaux)	65
Louis M. Martini Cabernet Sauvignon '18 (Sonoma County)	40
Shafer Cabernet Sauvignon "One Point Five" '19 (Stags Leap)	110
Pride Mountain Cabernet Sauvignon '19 (Napa & Sonoma)	95
Opus One '18 (Napa Valley)	275