

GUEST ROOM DINING

AVAILABLE SUN-THU 12 NOON-10PM; FRI-SAT 12 NOON-11PM
PLEASE DIAL EXTENSION 7128

A \$3 DELIVERY CHARGE AND 22% GRATUITY PLUS APPLICABLE SALES TAX WILL BE ADDED TO ALL ORDERS.

LOWCOUNTRY SHE CRAB SOUP Crabmeat, Chives	15	SIGNATURE BURGER Local Brasstown Beef Patty, Grilled Red Onion, Tomatoes, Lettuce, Pickles, House Made Bun, French Fries or Fresh Fruit	26
MADEIRA MUSHROOM SOUP Truffle Oil, Parmesan Cheese Crisp Crumbles, Watercress	14	SURF & TURF BURGER Signature Burger, Béarnaise, Lobster, French Fries or Fresh Fruit	30
 CHILLED SHRIMP COCKTAIL Lemon, Cocktail Sauce	22	TURKEY CLUB WRAP Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Pesto Mayonnaise, French Fries or Fresh Fruit	27
BUFFALO WINGS Side of Housemade Buffalo Wing Sauce, Celery, Choice of Blue Cheese or Ranch	22	SOUTHERN FRIED CHICKEN TENDERS Housemade Barbecue Sauce and Honey Mustard, Choice of French Fries or Fresh Fruit	25
PEPPERONI PIZZA Mozzarella Cheese, Pepperoni, Tomato Sauce	25	VEGETABLE LINGUINE Roasted Eggplant, Walnuts, Gorgonzola, Red Onions, Carrot, Cream	30
VEGGIE PIZZA Pesto Base, Mozzarella Cheese, Mushrooms, Red Onion, Tomato, Olives, Spinach, Peppers	25	SIDES	
 HUMMUS PLATE Pita Chips, Chef's Selection of Vegetables	16	FRENCH FRIES	8
 CHEESE AND BERRIES PLATE Chef's Selection of Cheeses, Fresh Berries	20	  FRESH FRUIT	8
CURED MEAT PLATE Chef's Selection of Accompaniments	25	DESSERTS	
  FRESH FRUIT PLATE Chef's Selection of Seasonal Fresh Fruit, Yogurt Granola Parfait	25	STRAWBERRY ROULADE Toasted Lemon Meringue Mushrooms, Blueberry Jam	10
 CAESAR SALAD Choice of Grilled Shrimp, Seared Diver Scallops, Fried Oysters, Grilled Chicken	30	MOLTEN CHOCOLATE LAVA CAKE Root Beer Ice Cream, Roasted Peanut Sauce	10
 CHEF'S GREENS SALAD (HALF/FULL) 18/30 Choice of Grilled Chicken, Grilled Shrimp, Choice of Dressings ( Balsamic)		COCONUT TEMBLEQUE Passion Fruit, Mexican Spiced Chocolate Soil	10
JUMBO LUMP CRAB CAKE Black Eyed Peas, Cucumber, Charred Peppers, Pea Tendrils	21	 CLASSIC CRÈME BRÛLÉE Caramelized Sugar, Fresh Berries	10

 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

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 Side

Choice of:

- Petite Filet (+\$6)
- Canadian Bacon
- Smoked Trout

SIDES

- Wheat, White, Rye or 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
French Press Coffee +2
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
French Press Coffee +2
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
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Chef's Selection of Seasonal Fresh Fruit served with Vanilla Bean Yogurt

BREAKFAST CEREALS	10
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Whole, 2%, Skim or Soy Milk, Side of Berries
Choice of:

- Bran Flakes
- Cheerios
- Corn Flakes
- Granola
- Raisin Bran
- Special K

OATMEAL	12
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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
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Choice of Bacon, Egg and Cheese or Sausage,
Egg and Cheese

PASTRIES

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

BASKET OF PASTRIES	15
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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
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Orange, Grapefruit, Apple, Cranberry, Tomato, Pineapple,
V8 Juice

SOFT DRINKS	4
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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
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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
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- 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

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WINE

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

BUBBLES

Villa Sandi Prosecco Brut (Trevise)	12/55
Avinyó Cava "Reserva" Brut '18 (Spain)	11/50
Taittinger "Cuvée Prestige" Brut (Champagne)	90
Veuve Clicquot Brut (Champagne)	26/125
Dom Pérignon Brut '10 (Champagne)	325
Ruinart Brut Rosé (Champagne)	175
Val de Mer Rosé Brut Nature (Burgundy)	16/75

INTERESTING WHITE WINES

Trimbach Riesling '19 (Alsace)	55
Pieropan Soave Classico '20 (Veneto)	52
Vincent Carême Vouvray Sec "Le Clos" '19 (Loire Valley)	76
Müller-Catoir Muskateller '14 (Haardt, Pfalz)	82
Robert Sinskey "Abraxas" '16 (Carneros)	76
Alzinger Grüner Veltliner Federspiel '20 (Wachau)	60

PINOT GRIGIO & LIGHT DRY WHITE WINES

Scarpetta Pinot Grigio '20 (Friuli)	13/50
Santa Margherita Pinot Grigio '21 (Valdadige)	70
Do Ferreira Albariño '20 (Salnés, Rias Baixas)	59
Weinbach Pinot Blanc '18 (Alsace)	70
Sigalas Assyrtiko '20 (Santorini)	75

SAUVIGNON BLANC

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

CHARDONNAY

Bellula Chardonnay '20 (Southern France)	12/45
Bouchard Pouilly-Fuissé '20 (Burgundy)	18/70
Matrot Meursault '18 (Burgundy)	110
Sonoma-Cutrer Chardonnay '20 (Sonoma Coast)	16/60
Jordan Chardonnay '19 (Russian River Valley)	77
Duckhorn Chardonnay '20 (Napa Valley)	18/70
Rombauer Chardonnay '20 (Carneros)	83
Mayacamas Chardonnay '15 (Mt. Veeder)	107
Kistler Chardonnay "Les Noisetiers" '20 (Sonoma Coast)	35/138

DRY ROSE & SWEET WINES

Miraval Rosé '21 (Côtes de Provence)	16/60
Domaines Ott Bandol Rosé "Romassan" '17 (Provence)	95
Mönchhof Riesling Kabinett '20 (Mosel)	14/54
A.J. Adam Riesling Spätlese '19 (Mosel)	88
Coppo Moscato d'Asti "Moncalvina" '20 (Piedmont)	11/50

INTERESTING REDS & RED BLENDS

Cesani Chianti Colli Senesi "Pancolle" '19 (Tuscany)	55
Ruffino Chianti Classico "Riserva Ducale" '18 (Tuscany)	14/52
Fanti Brunello di Montalcino '16 (Tuscany)	109
Grasso Barbaresco "Vallegrande" '05 (Piedmont)	98
Allegrini Amarone della Valpolicella Classico '17 (Veneto)	155
Marqués de Cáceres Rioja "Gran Reserva" '12 (Spain)	72
Pingus Ribera del Duero "Psi" '18 (Spain)	70
Château Lyonnat Lussac-Saint-Émilion '15 (Bordeaux)	65
Château Haut-Beauséjour Saint-Estèphe '13 (Bordeaux)	75
Guigal Gigondas '15 (Rhône Valley)	61
Vieux Lazaret Châteauneuf-du-Pape '18 (Rhône Valley)	83
Orin Swift Red Blend "Abstract" '20 (California)	18/70
Shafer Syrah "Relentless" '17 (Napa Valley)	166
Banshee Red Blend "Mordecai" '18 (California)	65
Wonderment Zinfandel "Burton Ranch" '16 (Kelsey Bench)	55
Turley Zinfandel "Stacy Ranch" '19 (Lodi)	88

PINOT NOIR

Louis Latour Pinot Noir "Valmoissine" '18 (France)	13/50
Alain Jeanniard Morey-Saint-Denis '14 (Burgundy)	115
Michel Magnien Gevrey-Chambertin '15 (Burgundy)	108
Sokol Blosser Pinot Noir '18 (Dundee Hills)	70
Calera Pinot Noir '18 (Central Coast)	15/58
Lioco Pinot Noir "Saveria Vineyard" '17 (Santa Cruz Mtns.)	115
Kistler Pinot Noir '19 (Russian River Valley)	155
Belle Glos Pinot Noir "Las Alturas" '19 (Sta. Lucia Highlands)	98
Goldeneye Pinot Noir '19 (Anderson Valley)	110

MALBEC & MERLOT

Barnard Griffin Merlot '19 (Columbia Valley)	13/50
Rombauer Merlot '18 (Carneros)	83
Duckhorn Merlot '18 (Napa Valley)	85
Terrazas de los Andes Malbec "Reserva" '19 (Mendoza)	13/50
Viña Cobos Malbec "Bramare" '18 (Luján de Cuyo, Mendoza)	99

CABERNET SAUVIGNON

Catena Cabernet Sauvignon '19 (Mendoza)	13/50
Swanson Cabernet Sauvignon '18 (Napa Valley)	20/78
Hedges Cabernet Sauvignon '18 (Red Mountain)	90
Mount Eden Cabernet Sauvignon '10 (Santa Cruz Mtns.)	118
Viña Cobos Cabernet Sauvignon "Felino" '20 (Mendoza)	63
Kanonkop Cabernet Sauvignon '15 (Simonsberg)	84
Cakebread Cabernet Sauvignon '19 (Napa Valley)	39/155
Far Niente Cabernet Sauvignon '19 (Napa Valley)	55/210
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 Garbè Prosecco Brut (Italy)	29

WHITE

Alois Lagaeder Pinot Grigio '20 (Dolomiti)	25
King Estate Pinot Gris '19 (Oregon)	25
Merlin-Cherrier Sancerre '20 (Loire Valley)	30
Spy Valley Sauvignon Blanc '21 (Marlborough)	37
Matrot Meursault "Les Chevalières" '18 (Burgundy)	75
Miner Chardonnay '19 (Napa Valley)	50
Cakebread Chardonnay '19 (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 '15 (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 (Napa Valley)	110
Opus One '18 (Napa Valley)	275