

GUEST ROOM DINING

AVAILABLE DAILY 12 NOON-11PM
PLEASE DIAL EXTENSION 7128

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

APPETIZERS

LOWCOUNTRY SHE CRAB SOUP	15
Crabmeat, Chives	
CORN CHOWDER	13
Coconut Corn Velouté, Bacon Poblano Corn Salad, Micro Cilantro	
 CHILLED SHRIMP COCKTAIL	22
Lemon, Cocktail Sauce	
BUFFALO WINGS	22
Side of House Made 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, Mushrooms, Red Onion, Tomato, Olives, Spinach, Peppers	
 HUMMUS PLATE	16
Pita Chips, Chef's Selection of Vegetables	
CHEESE PLATE	20
Three Artisanal Cheeses, Dried Fruit, Seasonal Accouterments, Bread	
CHARCUTERIE BOARD	25
Three Artisanal Meats, House Made Accouterments	
 CAESAR SALAD	30
Baby Gem Lettuce, Focaccia Croutons, Shaved Parmesan, White Anchovies	
HOUSE SALAD	(HALF/FULL) 18/30
Arcadian Mesclun, Cucumbers, Cherry Tomatoes, Radish, Carrots Choice of: Chicken, Shrimp, Salmon, Steak or Fried Oysters	
JUMBO LUMP CRAB CAKE	22
Chard Lemon Aioli, Sea Beans, Roasted Peppers, Pickled Fennel, Micro Cilantro	
SIDES	
ROASTED CARROTS	8
Maple-Glazed Almonds, Goat Cheese, Watercress	
GRILLED BROCCOLINI	8
Olive Oil, Garlic, Parmesan	
ROASTED MARBLED POTATOES MEDLEY	8
Hen of the Woods Mushrooms, Shishito Peppers	
FRESH FRUIT	8
Chef's Selection of Seasonal Fruits	

ENTRÉES

ROASTED CHICKEN BREAST	22
Loaded Marbled Potatoes Salad, Grilled Broccolini, Red Pepper Coulis	
HONEY GARLIC SALMON	30
Carolina Gold Fried Rice, Summer Squash, Mushrooms, Pickled Shishito	
BUCATINI ALLA FRESCO	30
Guanciale, Fresh Seasonal Vegetables, Blistered Cherry Tomatoes, Pecorino Romano	
STEAK FRITES	30
Brasstown Beef Flat Iron Steak, French Fries, Classic Aioli, Red Wine Demi	
SIGNATURE BURGER	26
Local Brasstown Beef Patty, Grilled Red Onion, Tomatoes, Lettuce, Pickles, House Made Bun, Choice of: French Fries or Fresh Fruit	
SURF & TURF BURGER	30
Signature Burger, Béarnaise, Lobster, Choice of: French Fries or Fresh Fruit	
TURKEY CLUB WRAP	27
Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Pesto Mayonnaise, Choice of: French Fries or Fresh Fruit	
SOUTHERN FRIED CHICKEN TENDERS	25
House Made Barbecue Sauce and Honey Mustard, Choice of: French Fries or Fresh Fruit	

DESSERTS

STRAWBERRY ROULADE	10
Tosted Lemon Meringue Mushrooms, Blueberry Jam	
MOLTEN CHOCOLATE LAVA CAKE	10
Root Beer Ice Cream, Roasted Peanut Sauce	
COCONUT TEMBLEQUE	10
Passion Fruit, Mexican Spiced Chocolate Soil	
 CLASSIC CRÈME BRÛLÉE	10
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
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
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
CORNER 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	

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	

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WINE

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

BUBBLES

Villa Sandi Prosecco Brut (Trevise)	13/58
Avinyó Cava "Reserva" Brut '18 (Spain)	12/55
Taittinger "Cuvée Prestige" Brut (Champagne)	90
Veuve Clicquot Brut (Champagne)	26/125
Dom Pérignon Brut '10 (Champagne)	325
Bollinger Brut Rosé (Champagne)	205
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 '21 (Friuli)	13/50
Santa Margherita Pinot Grigio '21 (Valdadige)	70
Do Ferreira Albariño '21 (Salnés, Rias Baixas)	66
Weinbach Pinot Blanc '18 (Alsace)	70
Sigalas Assyrtiko '20 (Santorini)	75

SAUVIGNON BLANC

Dezat Sancerre '21 (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 '21 (Napa Valley)	75

CHARDONNAY

Bellula Chardonnay '20 (Southern France)	13/50
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
Far Niente Chardonnay '19 (Napa Valley)	121
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)	15/58
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 Lyonnais Lussac-Saint-Émilion '15 (Bordeaux)	65
Château Haut-Beauséjour Saint-Estèphe '13 (Bordeaux)	85
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" '19 (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" '18 (Mendoza)	13/50
Viña Cobos Malbec "Bramare" '19 (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
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 '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)	75
Opus One '18 (Napa Valley)	275