

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
Baby Heirloom Tomato, White Grapes, Ajo Blanco
Toasted Almonds, Spring Violas
- CHICKEN WINGS** 26
8 Wings, Buffalo Sauce
CHOICE OF: Blue Cheese or Ranch
- SHRIMP COCKTAIL** 26
Cocktail Sauce, Fresh Lemon
- LOWCOUNTRY SHE CRAB SOUP** 13
Jumbo Lump Crab Meat, Sherry, Crème Fraîche
- CUCUMBER GAZPACHO** 11
Herb Oil, Toasted Coconut

SHARABLE

- WILD MUSHROOM AND SPINACH PIZZA** 17
Roasted Mushrooms, Baby Spinach, White Sauce,
Shaved Parmesan
- REGIONALLY CRAFTED CHEESES** 16
Grilled Sourdough Bread, Carolina Honey,
Local Jams and Jellies
- REGIONALLY CRAFTED MEATS** 16
Grilled Sourdough Bread, Pickled Vegetables,
Whole Grain Mustard
- PEPPERONI PIZZA** 16
San Marzano Tomato Sauce, Fresh Mozzarella,
Naturally-Cured Pepperoni

LOCAL GREENS & LEAVES

- HEIRLOOM TOMATO & BURRATA SALAD** 18
Fresh Herbs, Aged Jerez Sherry Vinaigrette
Cracked Black Pepper, Grilled Sourdough Bread
- BABY GEM SALAD** 17
Fingerling Potatoes, Corn, Watermelon Radishes,
Orange Segment, Red Onion, Dried Apricot, Sour Cherries,
Asparagus, Scallion Tarragon Vinaigrette
- CAESAR SALAD** 16
Vertical Root Baby Gem Lettuce, Sourdough Croutons,
Shaved Parmesan, White Anchovies
- ADD A PROTEIN OF YOUR CHOICE** 12
4oz Grilled Salmon*, 5oz Roasted Chicken,
4oz Grilled Hanger Steak*, Jumbo Shrimp

ENTRÉES

- STEAK FRITES*** 44
8oz Grilled Hanger Steak, Pomme Frites, Sauce au Poivre
- BRAISED LAMB SHANK AND
GRILLED VEGETABLE SALAD** 39
Cherry Tomato, Summer Squash, Crumbled Feta
Raisin Vinaigrette, Natural Jus
- GRILLED FAROE ISLANDS SALMON*** 34
Braised Local Mushrooms, Asparagus, Morel Jus
- GRILLED CHICKEN** 30
Roasted Summer Squash, Broccolini, Yuzu Butter, Chili Flakes
- RIO BERTOLINI'S SPINACH
AND ARTICHOKE RAVIOLI** 29
Freshly Made Spinach Pasta, Roasted Garlic Alfredo,
Cherry Tomatoes
- SIGNATURE CP BURGER** 25
Smoked Tomato & Horseradish Aioli, Bibb Lettuce, Pickles,
Caramelized Onions & Bordelaise, Raclette Cheese
- TURKEY CLUB SANDWICH** 20
Toasted White Bread, Turkey Breast, Bacon,
Gruyere, Lettuce, Tomato, Dijon Mayonnaise
- SOUTHERN FRIED CHICKEN TENDERS** 19
Pomme Frites, BBQ Sauce, Honey Mustard

SIDES

- MACARONI AND CHEESE** 7
- MUSHROOM FRICASSEE** 7
- GRILLED BROCCOLINI** 7
- POMME FRITES** 6
- PETITE SALAD** 6

DESSERTS

- CHOCOLATE AND RASPBERRY TERRINE** 14
Cookie Crumble, Whipped Cream, Fresh Raspberries
-  **CRÈME BRÛLÉE** 12
Fresh Berries
- KEY LIME PIE** 12
Italian Meringue, Berry Compote



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 6:30AM-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

HANGER STEAK AND EGGS* 29

6oz Hanger 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 14

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 22

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 10

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)	12/50
Mönchhof Riesling Kabinett '20 (Mosel)	54
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)	100

WHITE

Alois Lagaeder Pinot Grigio '20 (Dolomiti)	25
Miner Chardonnay '19 (Napa Valley)	50
Lucien Crochet Sancerre '21 (Loire Valley)	45

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