

# 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

<b>BLUE CRAB SALAD</b>	26
Baby Heirloom Tomato, White Grapes, Ajo Blanco Toasted Almonds, Spring Violas	
<b>CHICKEN WINGS</b>	28
8 Wings, Buffalo Sauce <b>CHOICE OF:</b> Blue Cheese or Ranch	
<b>SHRIMP COCKTAIL</b>	26
Cocktail Sauce, Fresh Lemon	
<b>LOWCOUNTRY SHE CRAB SOUP</b>	14
Jumbo Lump Crab Meat, Sherry, Crème Fraîche	
<b>CUCUMBER GAZPACHO</b>	12
Herb Oil, Toasted Coconut	

## SHARABLE

<b>WILD MUSHROOM AND SPINACH PIZZA</b>	22
Roasted Mushrooms, Baby Spinach, White Sauce, Shaved Parmesan	
<b>REGIONALLY CRAFTED CHEESES</b>	20
Grilled Sourdough Bread, Carolina Honey, Local Jams and Jellies	
<b>REGIONALLY CRAFTED MEATS</b>	22
Grilled Sourdough Bread, Pickled Vegetables, Whole Grain Mustard	
<b>PEPPERONI PIZZA</b>	21
San Marzano Tomato Sauce, Fresh Mozzarella, Naturally-Cured Pepperoni	

## LOCAL GREENS & LEAVES

<b>HEIRLOOM TOMATO &amp; BURRATA SALAD</b>	19
Fresh Herbs, Aged Jerez Sherry Vinaigrette Cracked Black Pepper, Grilled Sourdough Bread	
<b>BABY GEM SALAD</b>	18
Fingerling Potatoes, Corn, Watermelon Radishes, Orange Segment, Red Onion, Dried Apricot, Sour Cherries, Asparagus, Scallion Tarragon Vinaigrette	
<b>CAESAR SALAD</b>	17
Vertical Root Baby Gem Lettuce, Sourdough Croutons, Shaved Parmesan, White Anchovies	
<b>ADD A PROTEIN OF YOUR CHOICE</b>	
Grilled Salmon*	18
Roasted Chicken	14
Jumbo Shrimp	15

## ENTRÉES

<b>STEAK FRITES*</b>	50
8oz Ribeye Filet, Pomme Frites, Sauce au Poivre	
<b>GRILLED FAROE ISLANDS SALMON*</b>	34
Roasted Local Mushrooms, Asparagus, Citrus Beurre Blanc	
<b>GRILLED CHICKEN</b>	30
Carolina Gold Rice, Broccolini, Yuzu Butter, Chili Flakes, Chicken Jus	
<b>RIO BERTOLINI'S SPINACH AND ARTICHOKE RAVIOLI</b>	29
Freshly Made Spinach Pasta, Roasted Garlic Alfredo, Cherry Tomatoes	
<b>SIGNATURE CP BURGER</b>	25
Smoked Tomato and Horseradish Aioli, Bibb Lettuce, Pickles, Caramelized Onions and Bordelaise, Gruyere Cheese	
<b>TURKEY CLUB SANDWICH</b>	24
Toasted White Bread, Turkey Breast, Bacon, Gruyere, Lettuce, Tomato, Dijon Mayonnaise	
<b>SOUTHERN FRIED CHICKEN TENDERS</b>	28
Six Tenders, Pomme Frites, BBQ Sauce, Honey Mustard	

## SIDES

MACARONI AND CHEESE	9
GRILLED BROCCOLINI	7
POMME FRITES	8
BABY GEM HOUSE SALAD	10

## DESSERTS

<b>CHOCOLATE AND RASPBERRY TERRINE</b>	12
Cookie Crumble, Whipped Cream, Fresh Raspberries	
 <b>CRÈME BRÛLÉE</b>	12
Fresh Berries	
<b>KEY LIME PIE</b>	14
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

### STEAK AND EGGS\* 36

6oz 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

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

## WHITE

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

## ROSÉ

<b>Peyrassol Rosé '22 (Côtes de Provence)</b>	<b>16/64</b>
---	--------------

## RED

<b>Ruffino Chianti Classico "Riserva Ducale" '19 (Tuscany)</b>	<b>16/64</b>
<b>Catena Cabernet Sauvignon '19 (Mendoza)</b>	<b>13/55</b>
Cakebread Cabernet Sauvignon '19 (Napa Valley)	155
<b>Calera Pinot Noir '21 (Central Coast)</b>	<b>15/58</b>
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