

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

CHICKEN WINGS 28

8 Wings

CHOICE OF: Carolina Gold, Traditional Buffalo, BBQ

SHRIMP COCKTAIL 26

Cocktail Sauce, Fresh Lemon

LOWCOUNTRY SHE CRAB SOUP 15

Jumbo Lump Crab Meat, Sherry, Crème Fraîche

SHARABLE

CRAFTED CHEESE BOARD 25

Fig & Olive Oil Crackers, Honeycomb,
Pepper Jelly, Fig Jam

REGIONALLY CRAFTED MEATS 25

Grilled Sourdough Bread, Whole Grain Mustard,
Cornichons, Peach Jalapeño Compote

MARGARITA FLATBREAD 20

San Marzano Tomato Sauce, Fresh Mozzarella, Fresh Basil
Add Pepperoni +2

LOCAL GREENS & LEAVES

BURRATA SALAD 22

Pea Purée, Pea Salad, Toasted Sunflower Seeds,
Sherry Glaze, Marigolds

CAESAR SALAD 20

Hearts of Romaine, Brioche Croutons,
White Anchovies, Caesar Dressing

ADD A PROTEIN OF YOUR CHOICE

Grilled Salmon* 18

Roasted Chicken 14

Jumbo Shrimp 15

ENTRÉES

STEAK FRITES* 55

10 oz Boneless Dry Aged Ribeye, Pommes Frites,
Fresh Herb Salad, Cafe de Paris Butter

GRILLED CHICKEN 30

Fingerling Potatoes, Broccolini, Yuzu Butter, Chili Flakes, Chicken Jus
Substitute Salmon +8

CHEESE QUESADILLA 20

Spinach Tortilla, Three Cheese Blend, Sour Cream, Salsa
Add Grilled Chicken +14
Add Grilled Shrimp +15
Add Half Avocado +6

TAGLIATELLE PASTA PRIMAVERA 32

English Peas, Broccolini, Cherry Tomato, Asparagus,
Parmesan, Garlic Lemon Oil

SIGNATURE BURGER 26

Garlic Aioli, Aged Cheddar, Dill Pickle,
Bibb Lettuce, Pommes Frites
Add Bacon +5

TURKEY CLUB SANDWICH 25

Toasted White Bread, Turkey Breast, Bacon,
Gruyere, Lettuce, Tomato, Dijon Mayonnaise

SOUTHERN FRIED CHICKEN TENDERS 28

Six Tenders, Pomme Frites, BBQ Sauce, Honey Mustard

SHRIMP & GRITS 32

Charleston Stone Ground Grits, Smoked Gouda, Red Onion,
Bacon, Cherry Tomato, Scallions

SIDES

MACARONI AND CHEESE 12

GRILLED BROCCOLINI 10

POMME FRITES 10

DESSERTS

SMASH COCONUT 14

Coconut Mousse, Dark Chocolate, Mango Gel, Sable Crust

CLASSIC CRÈME BRÛLÉE 14

Chocolate, Caramelized Sugar gf

SOUTH CAROLINA ALASKA 14

Black Currant Ice Cream, Vanilla Cake, Italian Meringue,
Strawberry Gel

HAPPY HOUR - 4PM TO 6PM 50

CHOOSE BETWEEN 1 MENU ITEM

- SHRIMP COCKTAIL
- MARGARITA FLATBREAD
- WINGS - CHOICE OF: Carolina Gold, Buffalo, BBQ

PLUS 2 BEVERAGES

- MARGARITA
- MOSCOW MULE
- SEASONAL COCKTAIL
- CALERA - PINOT NOIR
- CATENA - CABERNET SAUVIGNON
- SONOMA-CUTRER - CHARDONNAY
- COAST HOPART
- MICHELOB ULTRA
- WESTBROOK WHITE THAI

*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-11AM
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* MKT

Dry Aged Ribeye Steak, Two Farm Eggs Any Style,
Roasted Fingerling Potato

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

MEETING STREET BREAKFAST

TWO EGGS 26

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, 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 16

BELGIAN WAFFLE 16

BRIOCHE FRENCH TOAST 16

Served with: Powdered Cane Sugar, Warm Maple Syrup, Butter

ADDITIONS 2

Strawberries, Banana, Walnuts, Pecans, Chocolate Chips

FRESHLY BAKED PASTRIES 16

Basket of Five 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 6

ORANGE, APPLE, CRANBERRY, TOMATO, PINEAPPLE,

PRUNE, V8, COCONUT WATER

PEACH, MANGO, GUAVA JUICE 8

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 10 / Large 15

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

BLOODY MARY 15

MIMOSA 12

MIMOSA FLIGHT

Guava, Pineapple, Mango, Peach 45

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WINE

BOLDDED SELECTIONS ARE AVAILABLE BY THE GLASS OR BOTTLE.
ASK ABOUT OUR LIQUOR AND BEER SELECTIONS OR OUR FULL WINE LIST.

BUBBLES

Avinyó Cava "Reserva" Brut (Catalonia)	14/55
Veuve Clicquot, NV Brut (Champagne)	32/128
Val de Mer Brut Rosé (Burgundy)	18/75
Jeio Prosecco (Veneto)	16/64

WHITE

Sonoma Cutrer Chardonnay (Napa Valley)	16/64
Scarpetta Pinot Grigio (Friuli)	13/56
Esk Sauvignon Blanc (Marlborough)	14/56

ROSÉ

Peyrassol Rosé (Côtes de Provence)	16/64
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RED

Calera Pinot Noir (Central Coast)	17/88
Ruffino Chianti Classico "Riserva Ducale" (Tuscany)	16/64
Catena Cabernet Sauvignon (Mendoza)	16/64
Cakebread Cabernet Sauvignon (Napa Valley)	155
Duckhorn Merlot (Napa Valley)	85

HALF BOTTLES

BUBBLES

Adami, Garbel (Treviso)	29
Taittinger Brut "La Française" (Champagne)	50

WHITE

Alois Lagaeder Pinot Grigio (Dolomiti)	25
Cambria Chardonnay (Napa Valley)	32

RED

Cristom Pinot Noir (Willamette Valley)	40
Alexander Valley Vineyards Cabernet Sauvignon (Sonoma County)	34
Felsina Chianti Classico (Tuscany)	35

BEER

Westbrook White Thai IPA	8
Coast Brewing Co., Kölsch	8
Coast Brewing, Hop Art, IPA	8
High Noon Pineapple	8
Edmund's Oast Something Cold Blonde Ale	8
Michelob Ultra	8
Beer Bucket of Five Beers	35

COCKTAILS

Espresso Martini	18
Moscow Mule	17
Old Fashioned	18
Cosmopolitan	15
Margarita	17
Seasonal Cocktail	16

MOCKTAIL

Strawberry Creamsicle	14
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SPIRITS

17

Vodka – Ketel One Belvedere
Gin – Tanqueray Hendrick's
Rum – Bacardi Captain Morgan
Tequila – Don Julio Blanco Reposado
Bourbon – Woodford Bulleit
Scotch – Macallan 12 Glenlivet Fiddich
Kahlua
Baileys
Grand Marnier
Pierre Ferrand Cognac