

# 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, Broccoli, 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, Broccoli, Cherry Tomato, Asparagus,  
Parmesan, Garlic Lemon Oil

**SIGNATURE BURGER** 26

Garlic Aioli, Aged Cheddar, Dill Pickle,

Bibb Lettuce, Pommes Frites

Add Bacon +5

Add Truffle Fries +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

**CHOCOLATE CHIP COOKIES** 10

Housemade cookies

\*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 9

### BLOODY MARY 15

### MIMOSA 12

### MIMOSA FLIGHT

Guava, Pineapple, Mango, Peach 45

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# WINE

WINE IS OFFERED BY THE HALF BOTTLE 375ML OR THE FULL BOTTLE.  
ASK ABOUT OUR LIQUOR AND BEER SELECTIONS OR OUR FULL WINE LIST.

## BUBBLES

Adami, Garbel Prosecco (Treviso) 375ml	25
Taittinger Brut "La Francaise" (Champagne) 375ml	50
Avinyó Cava "Reserva" Brut (Catalonia)	55
Jeio Prosecco (Veneto)	64
Val de Mer Brut Rosé (Burgundy)	75
Veuve Clicquot, NV Brut (Champagne)	128
Dom Perignon, Brut, 2010	355

## WHITE

Alois Lagaeder Pinot Grigio (Dolomiti) 375ml	25
Cambria Chardonnay (Napa Valley) 375ml	30
Spy Valley Sauvignon Blanc (Marlborough) 375ml	30
Scarpetta Pinot Grigio (Friuli)	56
Esk Sauvignon Blanc (Marlborough)	56
Sonoma Cutrer Chardonnay (Napa Valley)	64

## ROSÉ

Miraval, Rosé (Côtes de Provence) 375ml	35
Peyrassol Rosé (Côtes de Provence)	64

## RED

Alexander Valley Vineyards Cabernet Sauvignon (Sonoma) 375ml	35
Felsina Chianti Classico (Tuscany) 375ml	35
Cristom Pinot Noir (Willamette Valley) 375ml	40
Terrazas de los Andes '19 Pinot Noir (Mendoza)	60
Ruffino Chianti Classico "Riserva Ducale" (Tuscany)	64
Catena Cabernet Sauvignon (Mendoza)	64
Duckhorn Merlot (Napa Valley)	85
Calera Pinot Noir (Central Coast)	88
Caymus Cabernet Sauvignon (Napa Valley)	168

## BEER

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

## COCKTAILS

Espresso Martini	18
Moscow Mule	17
Old Fashioned	18
Cosmopolitan	15
Margarita	17

## MOCKTAIL

Strawberry Creamsicle	14
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## SPIRITS

Vodka – Ketel One   Tito's	17
Gin – Tanqueray   Hendrick's	
Rum – Bacardi   Captain Morgan	
Tequila – Espolon Blanco   Casamigos	
Whiskey - Jack Daniels   Jameson   Bulleit	
Bourbon – Woodford Reserve	
Scotch – Macallan 12	
Baileys	