

BREAKFAST

GUEST ROOM DINING AVAILABLE DAILY | BREAKFAST 6:30AM-11AM
PLEASE DIAL EXTENSION 7128

A \$5 DELIVERY CHARGE AND 22% GRATUITY PLUS APPLICABLE SALES TAX WILL BE ADDED TO ALL ORDERS.

EGGS & SPECIALTIES

MEETING STREET BREAKFAST 27

TWO EGGS ANY STYLE
Scrambled, Poached, Over Easy, Sunny

CHOICE OF SIDE
Roasted Fingerling Potatoes, Yellow Grits

CHOICE OF BREAKFAST MEAT
Bacon, Chicken Sausage, Pork Sausage

CHOICE OF BREAD
White, Wheat, Gluten Free

GARDEN HERBS OMELET 26

Choice of: Mushroom, Spinach, Onion,
Cheddar Cheese, Goat Cheese, Gruyere Cheese,
Bacon, Country Ham, Cherry Tomato
Served with Roasted Fingerling Potatoes

SEAFOOD OMELET 34

Farm Egg, Maine Lobster, Jumbo Lump Crab,
Split Creek Farm Feta, Fingerling Potatoes

STOREY FARM EGG WHITE FRITATTA 29

Blistered Tomato, Split Creek Farm Feta, Avocado
Tender Arugula, Foraged Mushroom, Zucchini

BLUE CRAB BENEDICT 30

Poached Eggs, English Muffin, Blue Crab,
Bloomsdale Spinach, Old Bay Hollandaise

THE PALMETTO CAFE FOCACCIA 26

Scrambled Farm Egg, Toma Cheese, Baby Arugula,
Lady Edison Country Ham, Confit Garlic Aioli, Avocado

STEAK AND EGGS* MKT

10oz Prime Ribeye, Two Eggs Any Style,
Roasted Fingerling Potatoes, House Citrus Salad

AVOCADO TOAST 22

Toasted Sourdough, Chickpea Hummus,
Tender Arugula, Lemon Essence
+ Add Two Eggs Any Style \$10 / + Add Salmon \$10

SIDES

DOUBLE SMOKED BACON 8

CHICKEN APPLE SAUSAGE 8

PORK SAUSAGE 8

FARM GREEN SALAD 8

MARKET FRUIT BERRIES 8

ROASTED FINGERLING POTATOES 8

SLICED AVOCADO 8

TWO FARM EGGS ANY STYLE 10

SMOKED SALMON 10

GRIDDLE & BAKERY

LOWCOUNTRY PANCAKES 21

Lemon Ricotta, Seasonal Fruit Compote, Tupelo Honey

BELGIAN WAFFLES 20

Wild Berry Marmalade, Lemon Ricotta

PASTRY BASKET 15

Seasonal Jam, Cultured Butter

HARVEST & FRUITS

FARMERS FRUIT PLATE 18

Seasonal Fruit, Wild Berries, Tupelo Honey, Cocoa Granola

LOWCOUNTRY YOGURT PARFAIT 20

Greek Yogurt, Wild Berry Compote, Cocoa Granola

STEEL CUT OATMEAL 16

Fresh Berries, Toasted Almonds, Tupelo Honey

SMOKED SALMON & BAGEL 28

Dill Cream Cheese, Golden Frisée, Red Onion,
Heirloom Tomato, Pickled Mustard Seed
CHOICE OF BAGEL: Plain, Asiago, Everything

BEVERAGES

JUICE 6

ORANGE, APPLE, CRANBERRY, TOMATO, PINEAPPLE,
PRUNE, V8,

FRESH BREWED COFFEE 15

Regular or Decaf

Served with: Whole, 2%, Skim, Almond, Soy, or Half & Half

CAPPUCCINO OR LATTE 6

POT OF FINE TEA 15

Served with: Milk, Honey and Lemon

CHOICE OF TEA

English Breakfast, Earl Grey, Organic Peppermint, Green Tea,
Chamomile, Decaf

MILK 5

Whole, 2%, Skim, Almond, Soy, Half & Half, Chocolate

BOTTLED STILL OR SPARKLING WATER 7

COCONUT WATER 6

BLOODY MARY 15

MIMOSA 12

MIMOSA FLIGHT 45

Guava, Pineapple, Mango, Peach

LUNCH

GUEST ROOM DINING AVAILABLE DAILY | LUNCH 11:30AM - 3PM
PLEASE DIAL EXTENSION 7128

A \$5 DELIVERY CHARGE AND 22% GRATUITY PLUS APPLICABLE SALES TAX WILL BE ADDED TO ALL ORDERS.

SOUPS & LOCAL GREENS

BLUE CRAB SALAD 28

Hass Avocado, Local Apple, Persian Cucumber,
Sourdough Crisp, Smoked Trout Roe

LOWCOUNTRY SHE CRAB SOUP 20

Jumbo Lump Crab Meat, Pedro Ximenez Sherry,
Crème Fraiche, Smoked Sea Salt Crisp

CAESAR SALAD 20

Baby Gem Leaves, House Caesar Dressing,
Pangrattato, Parmigiano Reggiano, Boquerones

BURRATA & BEET SALAD 23

Buf Burrata, Coffee Roasted Beets, Pistachio,
Pomegranate, Clementine Dressing, Espelette

LOCAL BIBB SALAD 19

Pink Lady Apple, Roasted Squash, Farmer Cheese,
Tarragon Vinaigrette

ADD A PROTEIN OF YOUR CHOICE

Grilled Salmon* 18
Grilled Chicken 14

SPECIALTY SANDWICHES

PALMETTO BURGER 30

Garlic Aioli, Aged Cheddar, Caramelized Onion,
Heirloom Tomato, Dill Pickle, Bibb Lettuce,
Pomme Frites, Double Smoked Bacon

TURKEY CLUB 26

Sourdough, Shaved Turkey Breast, Bibb Lettuce,
Gruyere Cheese, Double Smoked Bacon, Tomato Dijonnaise

LAND & SEA

PAN SEARED LOCAL CATCH 39

Fregola Sarda, Seasonal Vegetables, Purple Kale

STOREY FARM AIRLINE CHICKEN 34

Foraged Mushrooms, Braised Collard Greens, Roasted Jus

10oz DRY AGED RIB EYE 55

Broccolini, Puree Parmentier, Sauce Perigueux

POMODORO E ZUCCHINE PASTA 28

Lumache Pasta, Fire Roasted Zucchini, Pomodoro Sauce,
Burrata, Basil

SIDES

CAESAR SALAD 10
POMME FRITES & SEA SALT 10
GRILLED BROCCOLINI 10
GRILLED ASPARAGUS 10
CHEESE GRITS 10

DESSERTS

VANILLA CHEESECAKE 13

Coconut Mousse, Dark Chocolate, Mango Gel, Sable Crust

CLASSIC CRÈME BRÛLÉE 13

Hidden Chocolate, Caramelized Sugar gf

CHOCOLATE MOUSSE 14

Coffee Caramel, Chocolate Cake,
Dulcey Whipped Ganache, Anglaise

*PLEASE NOTE, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR
UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DINNER

GUEST ROOM DINING AVAILABLE DAILY | DINNER 3PM - 11PM
PLEASE DIAL EXTENSION 7128

A \$5 DELIVERY CHARGE AND 22% GRATUITY PLUS APPLICABLE SALES TAX WILL BE ADDED TO ALL ORDERS.

SHAREABLE

CHEESE BOARD 25

Artisan Cheese Selection, Grilled Seasonal Fruit,
Pepper Jam, Grilled Sourdough

CHARCUTERIE BOARD 27

Imported Charcuterie, Roasted Grapes, Cornichons,
Rosemary Crackers

JUMBO SHRIMP COCKTAIL 26

South Carolina Shrimp, Cocktail Sauce,
Jimmy Nardello Hot Sauce

GRILLED CHICKEN WINGS 22

Sweet Chili Brine, Toasted Cashews,
Umami Aioli, Scallions

SOUPS & GREENS

LOWCOUNTRY SHE CRAB SOUP 20

Jumbo Lump Crab Meat, Pedro Ximenez Sherry,
Crème Fraiche, Smoked Sea Salt Crisp

SUPER GREEN SALAD 19

Bloomdale Spinach, Artichoke Hearts,
Grilled Broccolini, Edamame, Green Goddess Dressing

CAESAR SALAD 20

Baby Romaine, White Anchovy, Chives,
Parmesan Pangrattato

ADD A PROTEIN OF YOUR CHOICE

Seared King Salmon* 18

Grilled Chicken Breast 14

Carolina Shrimp 18

ENTRÉES & SANDWICHES

12OZ PRIME BEEF RIB EYE \$55* 55

Broccolini, Puree Parmentier, Sauce Perigueux

POMODORO E ZUCCHINE PASTA 28

Lumache Pasta, Fire Roasted Zucchini, Pomodoro Sauce,
Burrata, Basil

TURKEY CLUB 26

Shaved Turkey Breast, Tomato, Lettuce, Bacon,
Gruyere Cheese, Dijonnaise, Pomme Frites

SIGNATURE BURGER 30

BGarlic Aioli, Bibb Lettuce, Tomato, Onion Jam,
Dill Pickle, Aged Cheddar, Pommes Frites

LOBSTER ROLL 38

Maine Lobster, Buttered Brioche, Celery,
Remoulade, Lemon, Kettle Chips

SIDES

CAESAR SALAD 10

POMME FRITES & SEA SALT 10

GRILLED BROCCOLINI 10

GRILLED ASPARAGUS 10

CHEESE GRITS 10

DESSERTS

VANILLA CHEESECAKE 13

Coconut Mousse, Dark Chocolate, Mango Gel, Sable Crust

CLASSIC CRÈME BRÛLÉE 13

Hidden Chocolate, Caramelized Sugar 1/2 gf

CHOCOLATE MOUSSE 14

Coffee Caramel, Chocolate Cake,
Dulcey Whipped Ganache, Anglaise

*PLEASE NOTE, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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	
Whisky - Jack Daniels Jameson Bulleit	
Bourbon – Woodford Reserve	
Scotch – Macallan 12	
Baileys	