

BREAKFAST

GUEST ROOM DINING AVAILABLE DAILY | BREAKFAST 6:30AM-11AM
PLEASE DIAL EXTENSION 5282

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 29

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 \$12

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 12

GRIDDLE & BAKERY

LOWCOUNTRY PANCAKES 21

Lemon Ricotta, Seasonal Fruit Compote, Tupelo Honey

BELGIAN WAFFLES 20

Wild Berry Marmalade, Lemon Ricotta

PASTRY BASKET 16

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,
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 9

COCONUT WATER 6

BLOODY MARY 15

MIMOSA 12

LUNCH

GUEST ROOM DINING AVAILABLE DAILY | LUNCH 11:30AM - 3PM
PLEASE DIAL EXTENSION 5282

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

SOUPS & LOCAL GREENS

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,
Pomegranate, Clementine Dressing, Espelette

LOCAL BIBB SALAD 19

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

ADD A PROTEIN OF YOUR CHOICE

Seared King Salmon* 18
Grilled Chicken Breast 14
Carolina Shrimp 18

SPECIALTY SANDWICHES

SIGNATURE BURGER 30

Bacon, Garlic Aioli, Bibb Lettuce, Tomato, Onion Jam,
Dill Pickle, Aged Cheddar, Sidewinder Fries

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

12OZ PRIME BEEF RIBEYE* 55

Broccolini, Puree Parmentier, Sauce Perigueux

POMODORO E ZUCCHINE PASTA 28

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

SIDES

CAESAR SALAD 10
SIDEWINDER FRIES 10
GRILLED BROCCOLINI 10
GRILLED ASPARAGUS 10
CHEESE GRITS 10

DESSERTS

VANILLA CHEESECAKE 13

Berry Compote

CLASSIC CRÈME BRÛLÉE 14

Hidden Chocolate, Caramelized Sugar gf

CHOCOLATE MOUSSE 13

Coffee Caramel, Chocolate Mousse,
Dulcey Whipped Ganache, Crème 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
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SHAREABLE

CHEESE BOARD 25

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

CHEESE & CHARCUTERIE BOARD 40

Imported Charcuterie and Artisan Cheeses, 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

Bloomsdale 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

SANDWICHES

TURKEY CLUB 26

House-brined and roasted Turkey Breast, Tomato, Lettuce,
Bacon, Gruyere Cheese, Dijon mayonnaise, Sidewinder Fries

SIGNATURE BURGER 30

Bacon, Garlic Aioli, Bibb Lettuce, Tomato, Onion Jam,
Dill Pickle, Aged Cheddar, Sidewinder Fries

LOBSTER ROLL 38

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

SIDES

CAESAR SALAD 10

SIDEWINDER FRIES 10

GRILLED BROCCOLINI 10

GRILLED ASPARAGUS 10

CHEESE GRITS 10

CAVIAR

CLUB KALUGA CAVIAR 120

Kettle Chips, Creme Fraiche, Egg, Shallot, Chives

ENTRÉES

12OZ PRIME BEEF RIBEYE* 55

Broccolini, Puree Parmentier, Sauce Perigueux

POMODORO E ZUCCHINE PASTA 28

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

PAN SEARED LOCAL CATCH 39

Fregola Sarda, Seasonal Vegetables, Purple Kale

DESSERTS

VANILLA CHEESECAKE 13

Berry Compote

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.

FROM THE BAR

WINE IS OFFERED BY THE HALF BOTTLE (375 ML) OR THE FULL BOTTLE.

ASK ABOUT OUR LIQUOR, BEER SELECTIONS, AND FULL WINE LIST.

BUBBLES

Adami, Garbel Prosecco (Treviso) 375 ml	25
Taittinger Brut "La Francaise" (Champagne) 375 ml	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 (Champagne)	355

WHITE

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

ROSÉ

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

RED

Alexander Valley Vineyards Cabernet Sauvignon (Sonoma County) 375 ml	30
Felsina Chianti Classico (Tuscany) 375 ml	35
Cristom Pinot Noir (Willamette Valley) 375 ml	40
Terrazas de los Andes 2019 Malbec (Mendoza)	60
Ruffino Chianti Classico "Riserva Ducale" (Tuscany)	64
Catena Cabernet Sauvignon (Mendoza)	64
Duckhorn Merlot (Napa Valley)	85
Chalk Hill Pinot Noir (Central Coast)	69
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 or 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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MINI MIXOLOGIST

Soda Water, Tonic, Pineapple Juice, Grapefruit Juice, and your choice of 3 Spirits (Doubles).	70
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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	
Baileys	
Kahlúa	