

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 AND SPECIALTIES

MEETING STREET BREAKFAST 27

TWO EGGS ANY STYLE*

Scrambled, Poached, Over Easy, Sunny Side Up

CHOICE OF SIDE

Roasted Fingerling Potatoes or Yellow Grits

CHOICE OF BREAKFAST MEAT

Bacon, Chicken Sausage, or Pork Sausage

CHOICE OF BREAD

White, Wheat, Sourdough, or Gluten Free

GARDEN HERB OMELET* 26

CHOICE OF: Mushroom, Spinach, Onion, Cheddar Cheese
Goat Cheese, Gruyere Cheese, Bacon, Country Ham
Cherry Tomato, Roasted Fingerling Potatoes

STOREY FARM EGG WHITE FRITTATA* 29

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

THE PALMETTO CAFE FOCACCIA* 29

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

BLUE CRAB BENEDICT * 30

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

SEAFOOD OMELET* 34

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

STEAK AND EGGS* 75

12oz Chatel Farms Wagyu NY Strip, Two Farm Eggs
Roasted Fingerling Potatoes, House Citrus Salad

GRIDDLE AND BAKERY

LOWCOUNTRY PANCAKES 21

Lemon Ricotta, Seasonal Fruit Compote, Edisto Honey

BELGIAN WAFFLES 20

Wild Berry Marmalade, Lemon Ricotta

PASTRY BASKET 16

Seasonal Jam, Cultured Butter

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

LIGHT AND BRIGHT

STEEL-CUT OATMEAL 16

Fresh Berries, Toasted Almonds, Edisto Honey

FARMERS FRUIT PLATE 18

Seasonal Fruit, Wild Berries, Edisto Honey
Cocoa Granola, Greek Yogurt

LOWCOUNTRY YOGURT PARFAIT 20

Greek Yogurt, Wild Berry Compote, Cocoa Granola

AVOCADO TOAST* 22

Toasted Sourdough, Chickpea Hummus
Tender Arugula, Lemon Essence
+ Add Two Eggs, Any Style \$10 / + Add Salmon \$12

SMOKED SALMON AND BAGEL* 28

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

ALL-DAY BEVERAGES

FRUIT JUICE 6

Orange, Apple, Cranberry, Tomato, Pineapple, V8

COLD-PRESSED JUICE 14

ALL NATURAL WITH NO ADDED SUGAR

GINGERSNAP

Apple, Lemon, Ginger

GOLD'N GREENS

Pineapple, Kale, Turmeric

THE QUENCH

Watermelon, Mint, Strawberry

SUNRISE

Orange, Carrot, Turmeric

LOCAL BREWED COFFEE 15

DRIP COFFEE OR DECAF

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

COLD BREW 8

DOUBLE ESPRESSO

Cappuccino or Latte, Flavored Syrup Available

POT OF FINE TEA 15

Served With: Milk, Honey, and Lemon

CHOICE OF TEA: English Breakfast, Earl Grey

Peppermint, Green Tea, Chamomile, Jasmine, Paris

BOTTLED STILL OR SPARKLING WATER 9

COCONUT WATER 6

BLOODY MARY 15

MIMOSA 17

MINT LEMONADE, POMEGRANATE LAVENDER, BELLINI, GIN ROSE

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

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 AND LOCAL GREENS

LOWCOUNTRY SHE CRAB SOUP* 21

Jumbo Lump Crab Meat, Pedro Ximenez Sherry
Smoked Trout Roe, Sea Salt Crisp

CAESAR SALAD* 24

Baby Gem Leaves, House-Made Caesar Dressing
Pangrattato, Solo Di Bruna, Boquerones

ADD A PROTEIN OF YOUR CHOICE

6oz Grilled Chicken Breast	15
6oz Seared Salmon*	22
5 Jumbo Mangrove Shrimp	26
8oz Grilled Beef Tenderloin	60

LIGHT AND BRIGHT

HONEYNUT SQUASH 24

Charred Vinaigrette, Country Ham, Toasted Hazelnut

BISTRO SALAD 21

Bibb Lettuce, Pickled Shallot, Candied Walnut
Edisto Honey and Mustard Emulsion

BUF BURRATA 25

Fuyu Persimmon, Young Thyme, Grapefruit Gastrique
Sicilian Pistachio

SEAFOOD SALAD 30

Maine Lobster, PEI Mussel, Local Crab, Mangrove Shrimp
Stone Fruit, Fresno Vierge

SPECIALTY SANDWICHES

TURKEY CLUB 27

Sourdough, House-Brined Turkey Breast, Heirloom Tomato
Bibb, Lettuce, Double-Smoked Bacon, Gruyere Cheese
Dijon Mayonnaise, Sidewinder Fries

SIGNATURE BURGER* 30

Double-Smoked Bacon, Garlic Aioli, Bibb Lettuce
Heirloom Tomato, Carmelized Onion, Dill Pickle
Aged Cheddar, Sidewinder Fries

LAND AND SEA

LOBSTER THERMIDOR LUMACHE PASTA 39

Tarragon, Garlic Crunch, Calabrian Chili, Local Greens
Parmigiano Reggiano

LOWCOUNTRY SHRIMP AND GRITS 36

Charleston Stone-Ground Grits, Tasso Gravy, Goat Feta
Mangrove Shrimp, Crispy Phyllo, Green Tomato Marmalade

BUTTER POACHED LOCAL CATCH 41

Daily Catch, SC Clams, New Potatoes, Bok Choy, Trout Roe

JOYCE FARMS AIRLINE CHICKEN 36

Cauliflower, Black Garlic, Braised Turnips, Sautéed Greens

LOCAL CRAB CAKE 40

Hass Avocado, Shaved Fennel, Fall Citrus
Caviar Beurre Blanc

ROASTED MUSHROOM CLUSTER 34

Eggplant Soubise, Piquillo Pepper, Crispy Shallots

STEAK FRITES* 80

12 oz American Wagyu New York Strip, Pommes Pont Neuf
Bearnaise
Make It Oscar* +30

SIDES

CAESAR SALAD*	12
SIDEWINDER FRIES	10
CHEESE GRITS	10
CHARRED BROCCOLINI	12
GRILLED ASPARAGUS	12

DESSERTS

ICE CREAM SANDWICH 11

Chocolate Chip Cookie
Lavender-Dusted Sweet Cream Ice Cream

GINGER PEAR TRIFLE 16

Ginger Cake, Compressed Pear
Caramelized White Chocolate Mousse, Linzer

LEMON VERBENA TART 15

Stewed Huckleberry

VANILLA BEAN CHEESECAKE 15

Toasted Pecans, Sea Salt Caramel

*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 5282
A \$5 DELIVERY CHARGE AND 22% GRATUITY PLUS APPLICABLE SALES TAX WILL BE ADDED TO ALL ORDERS.

SHAREABLE

GRILLED CHICKEN WINGS	24
House Brine, Sweet Chili Sauce, Toasted Cashews	
ARTISAN CHEESE AND CHARCUTERIE	32
Seasonal Fruit, Honeycomb, Pickles Grilled Sourdough	
LOBSTER ROLL	40
Butter Brioche, Pickled Celery Remoulade Fresno Emulsion	
KALUGA CAVIAR*	120
Kettle Chips, Crème Fraîche, Egg, Shallot, Chives	

SANDWICHES

TURKEY CLUB	27
Sourdough, House-Brined Turkey Breast, Heirloom Tomato Bibb Lettuce, Double-Smoked Bacon, Gruyere Cheese Dijon Mayonnaise, Sidewinder Fries	
SIGNATURE BURGER*	30
Double-Smoked Bacon, Garlic Aioli, Bibb Lettuce Heirloom Tomato, Carmelized Onion, Dill Pickle Aged Cheddar, Sidewinder Fries	

LIGHT AND BRIGHT

BISTRO SALAD	21
Bibb Lettuce, Pickled Shallot, Candied Walnut Edisto Honey & Mustard Emulsion	
BUF BURRATA	25
Fuyu Persimmon, Young Thyme, Grapefruit Gastrique Sicilian Pistachio	
JUMBO SHRIMP COCKTAIL	26
Jumbo Mangrove Shrimp, Cocktail Sauce, House-Made Hot Sauce	
AHI TUNA CRUNCH	32
Hass Avocado, Short Grain Rice, Fresno Chili Aioli Togarashi	

SIDES

CAESAR SALAD*	12
SIDEWINDER FRIES	10
CHEESE GRITS	10
CHARRED BROCCOLINI	12
GRILLED ASPARAGUS	12

SOUP AND SALAD

LOWCOUNTRY SHE CRAB SOUP	21
Jumbo Lump Crab Meat, Pedro Ximenez Sherry Smoked Trout Roe, Sea Salt Crisp	
CAESAR SALAD*	24
Baby Romaine, White Anchovy, Chives Parmesan Pangrattato	
ADD A PROTEIN OF YOUR CHOICE	
6oz Grilled Chicken Breast	15
6oz Seared Salmon*	22
5 Jumbo Mangrove Shrimp	26
8oz Grilled Beef Tenderloin	60

ENTRÉES

LOBSTER THERMIDOR LUMACHE PASTA	39
Tarragon, Garlic Crunch, Calabrian Chili, Local Greens Parmigiano Reggiano	
LOWCOUNTRY SHRIMP AND GRITS	36
Charleston Stone-Ground Grits, Tasso Gravy, Goat Feta Mangrove Shrimp, Crispy Phyllo, Green Tomato Marmalade	
BUTTER POACHED LOCAL CATCH	41
Daily Catch, SC Clams, New Potatoes, Bok Choy, Trout Roe	
ROASTED MUSHROOM CLUSTER	34
Eggplant Soubise, Piquillo Pepper, Crispy Shallots	
STEAK FRITES*	80
12 oz American Wagyu New York Strip, Pommes Pont Neuf Bearnaise Make It Oscar* +30	
JOYCE FARMS AIRLINE CHICKEN	36
Cauliflower, Black Garlic, Braised Turnips, Sautéed Greens	

DESSERTS

LEMON VERBANA TART	15
Stewed Huckleberry	
GINGER PEAR TRIFLE	16
Ginger Cake, Compressed Pear Caramelized White Chocolate Mousse, Linzer	
VANILLA BEAN CHEESECAKE	15
Toasted Pecans, Sea Salt Caramel	

*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)	210

WHITE

Jermann Pinot Grigio (Friuli) 375 ml	30
Chablis Jean-Marc Brocard (Burgundy) 375	30
Spy Valley Sauvignon Blanc (Marlborough) 375 ml	30
Rombauer Chardonnay (Carneros) 375 ml	55
Scarpetta Pinot Grigio (Friuli)	56
Esk Valley Sauvignon Blanc (Marlborough)	56
Singing Tree Chardonnay (Russian River Valley)	68
Santa Margherita, Pinot Grigio (Valdadige)	70
Duckhorn, Sauvignon Blanc (Napa Valley)	71
VERIZET VIRÉ-CLESSÉ, Chardonnay (Burgundy)	76
Les Champs Clos, 2024, Sancerre (Loire Valley)	88

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
Cambria Pinot Noir (Santa Maria Valley) 375 ml	36
Cristom Pinot Noir (Willamette Valley) 375 ml	65
Terrazas de los Andes 2019 Malbec (Mendoza)	60
Ruffino Chianti Classico "Riserva Ducale" (Tuscany)	64
Chalk Hill Pinot Noir (Central Coast)	69
Los Vascos, 2022 Cabernet Sauvignon (Chile)	72
Round Pond Cabernet Sauvignon Kith & Kin (Napa)	80
Lingua Franca Pinot Noir (Williamette Valley)	96
Caymus Cabernet Sauvignon (Napa Valley)	225

BEER

IPA	8
Westbrook White Thai, Coast Brewing Co. Hop Art	
CRAFT	11
Coast Brewing Co. Kölsch, Edmund's Oast Blonde Ale	
DOMESTIC	8
Michelob Ultra, Coors Light, Budweiser, Miller Lite	
Athletic N/A	8
Beer Bucket of Five Beers	35

CLASSIC COCKTAILS

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

HOUSE COCKTAILS

WHITE PEACH SANGRIA	18
POMEGRANATE MARTINI	18
Pomegranate Juice, Blueberry Vodka, Lime	
LOWCOUNTRY LEMONADE	18
Makers Mark, Peach Schnapps, Lemonade, Lime	
AUTUMN NIGHT	18
Woodford Reserve, Toasted Simple Syrup, Apple Cider, Brut	
FIERY PEARADISE	18
Lemonade, Pear Simple Syrup, Fire Water, Espolon Blanco	

MOCKTAIL

STRAWBERRY CREAMSICLE	14
Strawberry Purée, Lemonade, Cream	

SPIRITS

Vodka – Ketel One Tito's Grey Goose	17
Gin – Tanqueray Hendrick's Bombay Sapphire	
Rum – Bacardi Captain Morgan Goslings	
Tequila – Espolon Blanco Casamigos Casamigos Reposado	
Whiskey – Jack Daniels Jameson Bulleit	
Bourbon – Woodford Reserve Makers Mark Buffalo Trace	
Scotch – Macallan 12yr Glenlivet 12yr	
Baileys Kahlúa	