

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, Grapefruit, V8

COLD-PRESSED JUICE 14

ALL NATURAL, 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 8

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

ROASTED CABBAGE 23

Charred Vinaigrette, Iberico Ham, Crispy Shallot

WINTER CITRUS SALAD 23

Smoked Marcona, Grilled Mandarin Compote
Castelfranco

BUF BURRATA 25

Golden Beet, Buckwheat, Edisto Honey, Sicilian Pistachio

SEAFOOD SALAD 30

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

SPECIALTY SANDWICHES

CHICKEN SANDWICH 27

Chipotle Mayo, Pickles, Bibb Lettuce

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, Caramelized 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

JOHNNY CAKE FLOUNDER 37

Almond, Brown Butter, Lemon, Haricots Verts

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 Shallot

STEAK FRITES* 66

12oz Strip Loin, Skinny Fries, Ancho Chile A1

SIDES

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

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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

CHICKEN SANDWICH	27
Chipotle Mayo, Pickles, Bibb Lettuce	
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, Caramelized Onion, Dill Pickle Aged Cheddar, Sidewinder Fries	

LIGHT AND BRIGHT

ROASTED CABBAGE	23
Charred Vinaigrette, Iberico Ham, Crispy Shallot	
BUF BURRATA	25
Golden Beet, Buckwheat, Edisto Honey, 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

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	
JOHNNY CAKE FLOUNDER	37
Almond, Brown Butter, Lemon, Haricots Verts	
ROASTED MUSHROOM CLUSTER	34
Eggplant Soubise, Piquillo Pepper, Crispy Shallot	
STEAK FRITES*	66
12oz Strip Loin, Skinny Fries, Ancho Chile A1	
JOYCE FARMS AIRLINE CHICKEN	36
Cauliflower, Black Garlic, Braised Turnips, Sautéed Greens	
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.

WINE SELECTIONS

HALF BOTTLE

375 ML

BUBBLES

Adami, Garbel Prosecco (Treviso)	25
Taittinger Brut "La Francaise" (Champagne)	50
Veuve Clicquot, NV Brut (Champagne)	90

WHITE

Jermann Pinot Grigio (Friuli)	30
Chablis Jean-Marc Brocard (Burgundy)	30
Spy Valley Sauvignon Blanc (Marlborough)	30
Honig Sauvignon Blanc (Northern California)	40
Rombauer Chardonnay (Carneros)	55

ROSÉ

Miraval, Rosé (Côtes de Provence)	35
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RED

Alexander Valley Vineyards Cabernet Sauvignon (Sonoma County)	30
Felsina Chianti Classico (Tuscany)	35
Martin Ray Pinot Noir (Sonoma Coast)	35
Seghesio Zinfandel (Sonoma County)	40
Cristom Pinot Noir (Willamette Valley)	65
Duckhorn Cabernet Sauvignon (Napa Valley)	84
Faust Cabernet Sauvignon (Napa Valley)	98
Caymus Cabernet Sauvignon (Napa Valley)	120

FULL BOTTLE

750 ML

BUBBLES

Avinyo Cava "Reserva" Brut (Catalonia)	55
Da Mar. (Veneto)	64
Val de Mer Brut Rosé (Burgundy)	75
Taittinger Brut "La Francaise" (Champagne)	149
Veuve Clicquot, NV Brut (Champagne)	210

WHITE

Centorri Moscato di Pavia (Lombardy)	56
Scopa Pinot Grigio (Sicily)	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
Rombauer Chardonnay (Carneroso)	98

ROSÉ

Peyrassol Rosé (Côtes de Provence)	64
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RED

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 & COCKTAILS

ASK ABOUT OUR FULL LIST OF LIQUOR AND BEER SELECTIONS.

CRAFT

Westbrook White Thai IPA	10
Coast Brewing Co. Hop Art IPA	
Coast Brewing Co. Kölsch	
Munkle Brugge City Brune Belgian Brown Ale	
Edmund's Oast Something Cold Blonde Ale (16oz)	12

DOMESTIC

Michelob Ultra	8
Coors Light	
Budweiser	
Miller Lite	
Athletic N/A	

IMPORT

Corona Extra	9
Stella Artois	

BEER BUCKET OF FIVE BEERS	35
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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

Tito's	14
Ketel One	15
Grey Goose	16

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Tanqueray	14
Hendrick's	15
Bombay Sapphire	15

RUM

Bacardi	12
Captain Morgan	12
Goslings	13

TEQUILA

Espolon Blanco	14
Espolon Reposado	17
Casamigos Blanco	20
Casamigos Reposado	22

WHISKEY

Jack Daniels	14
Jameson	14
Bulleit	14

BOURBON

Makers Mark	16
Woodford Reserve	18
Buffalo Trace	19

SCOTCH

Glenlivet 12yr	24
Macallan 12yr	28

LIQUEURS

Baileys	11
Kahlúa	11

MINI BAR SELECTIONS

SNACKS

Kit Kat Chocolate Bar	6
Dark Chocolate Almonds	16
Peanut M&M's	16
Snickers Mini's	14
Gummy Bears	14
Chocolate Chip Cookies	14
Cajun Mix	14
Mixed Nuts	14
Roasted Cashews	16
Praline Pecans	15
Kind Dark Chocolate & Nut Bar	6
Pringles Chips	6

DRINKS

Small Fiji Water	5
Large Fiji Water	10
Flavored Sparkling Water	6
Coca Cola	6
Coke Zero	6

WINE AND SPARKLING

CHAMPAGNE, VEUVE CLIQUOT	65
PINOT NOIR, SIDURI, Willamette Valley	45
PINOT NOIR, KOSTA BROWN, Russian River Valley	85
CHARDONNAY, SONOMA CUTRER	40
CHARDONNAY, KOSTA BROWN, Russian River Valley	75

BEER

Michelob Ultra	10
Stella Artois	11
Guinness	11

SPIRITS

VODKA	
Tito's	13
Grey Goose	55
GIN	
Bombay Sapphire	13
WHISKEY	
Johnny Walker Black	13
BOURBON	
Four Roses	13
SCOTCH	
Glenlivet	55

Items removed from the Minibar will automatically be charged to your room. We ask that you refrain from storing personal items in the Minibar. A restocking fee of \$7.50 will be assessed if the minibar is used as refrigerator. Please call the Front Desk or dial "0" and we will be happy to provide a refrigerator. All prices are subject to 22% Service Charge and applicable state and local taxes.