

# 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 Prime 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

PANETTONE FRENCH TOAST 23

Mixed Berries, Vanilla Bean Chantilly

PASTRY BASKET 16

Seasonal Jam, Cultured Butter

## SIDES

DOUBLE SMOKED BACON 8

CHICKEN APPLE SAUSAGE 8

PORK SAUSAGE 8

HOUSE CITRUS 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

### GINGER BEET

Apple, Lemon, Ginger, Beet

### CUCUMBER LEMON

Cucumber, Celery, Spinach, Kale, Parsley

### PINEAPPLE MINT

Apple, Pineapple, Lemon, Mint

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, GRAND ORANGE

\*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\* 25

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

### CAESAR SALAD\* 29

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

#### ADD A PROTEIN OF YOUR CHOICE

6oz Grilled Chicken Breast	18
6oz Seared Salmon*	26
5 Jumbo Mangrove Shrimp	31
6oz Grilled Beef Tenderloin	36

## LIGHT AND BRIGHT

### SUNFLOWER CHOPPED SALAD 21

Sunflower Seeds & Sprouts, Fennel Pollen Dressing

### SMOKED BEEF CARPACCIO 26

Pecorino, Watercress, Crispy Artichokes

### BUF BURRATA 30

Strawberry, Arugula, Sicilian Pistachio

### SEAFOOD SALAD 36

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

### MADRAS CURRY CAULIFLOWER 19

Coconut Crumble, Black Garlic, Basil

## SPECIALTY SANDWICHES

### CHICKEN SANDWICH 32

Chipotle Mayo, Pickles, Bibb Lettuce, Fries

### TURKEY CLUB 32

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

### SIGNATURE BURGER\* 36

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

## LAND AND SEA

### LOBSTER THERMIDOR LUMACHE PASTA 47

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

### LOWCOUNTRY SHRIMP AND GRITS 43

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

### JOHNNY CAKE FLOUNDER 49

Almond, Brown Butter, Lemon, Haricots Verts

### JOYCE FARMS AIRLINE CHICKEN 43

Butter Beans, Lacinato Kale, Rosemary Pan Jus

### LOCAL CRAB CAKE 48

Hass Avocado, Shaved Fennel, Citrus, Beurre Blanc

### STEAK FRITES\* 79

12oz Strip Loin, Skinny Fries, Ancho Chile A1

## SIDES

CAESAR SALAD*	14
FRIES	12
CHEESE GRITS	12
GRILLED BROCCOLINI	14

## DESSERTS

### HAND PACKED HALF PINTS 10

Vanilla Chocolate Swirl or Tropical Fruit Sorbet

### FARMSTAND STRAWBERRY SHORTCAKE 18

Macerated strawberries, grand marnier cream

### LOWCOUNTRY CHOCOLATE COOKIE 10

Crackled dark chocolate cookie, pecans

### CHOCOLATE SILK VACHERIN 18

Whipped white chocolate ganache, Crispy Meringue

\*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** 29  
House Brine, Sweet Chili Sauce, Toasted Cashews

**ARTISAN CHEESE AND CHARCUTERIE** 38  
Seasonal Fruit, Honeycomb, Pickles  
Grilled Sourdough

**LOBSTER ROLL** 48  
Butter Brioche, Pickled Celery Remoulade  
Fresno Emulsion

**KALUGA CAVIAR\*** 144  
Kettle Chips, Crème Fraîche, Egg, Shallot, Chives

**LOCAL CRAB CAKE** 48  
Hass Avocado, Shaved Fennel, Citrus, Beurre Blanc

## SANDWICHES

**CHICKEN SANDWICH** 32  
Chipotle Mayo, Pickles, Bibb Lettuce, Fries

**TURKEY CLUB** 32  
Sourdough, House-Brined Turkey Breast, Heirloom Tomato  
Bibb, Lettuce, Double-Smoked Bacon, Gruyere Cheese  
Dijon Mayonnaise, Fries

**SIGNATURE BURGER\*** 36  
Double-Smoked Bacon, Garlic Aioli, Bibb Lettuce  
Heirloom Tomato, Caramelized Onion, Dill Pickle  
Aged Cheddar, Fries

## LIGHT AND BRIGHT

**SUNFLOWER CHOPPED SALAD** 21  
Sunflower Seeds & Sprouts, Fennel Pollen Dressing

**SMOKED BEEF CARPACCIO** 26  
Pecorino, Watercress, Crispy Artichokes

**JUMBO SHRIMP COCKTAIL** 31  
Jumbo Mangrove Shrimp, Cocktail Sauce  
House-Made Hot Sauce

**AHI TUNA CRUNCH** 38  
Hass Avocado, Short Grain Rice, Fresno Chili Aioli, Togarashi

**MADRAS CURRY CAULIFLOWER** 19  
Coconut Crumble, Black Garlic, Basil

## SOUP AND SALAD

**LOWCOUNTRY SHE CRAB SOUP** 25  
Jumbo Lump Crab Meat, Pedro Ximenez Sherry  
Smoked Trout Roe, Sea Salt Crisp

**CAESAR SALAD\*** 29  
Baby Romaine, White Anchovy, Chives  
Parmesan Pangrattato

### ADD A PROTEIN OF YOUR CHOICE

6oz Grilled Chicken Breast 18  
6oz Seared Salmon\* 26  
5 Jumbo Mangrove Shrimp 31  
6oz Grilled Beef Tenderloin 36

## ENTRÉES

**LOBSTER THERMIDOR LUMACHE PASTA** 47  
Tarragon, Garlic Crunch, Calabrian Chili, Local Greens  
Parmigiano Reggiano

**LOWCOUNTRY SHRIMP AND GRITS** 43  
Charleston Stone-Ground Grits, Tasso Gravy, Goat Feta  
Mangrove Shrimp, Crispy Phyllo, Green Tomato Marmalade

**JOHNNY CAKE FLOUNDER** 49  
Almond, Brown Butter, Lemon, Haricots Verts

**STEAK FRITES\*** 79  
12oz Strip Loin, Skinny Fries, Ancho Chile A1

**JOYCE FARMS AIRLINE CHICKEN** 43  
Butter Beans, Lacinato Kale, Rosemary Pan Jus

## DESSERTS

**HAND PACKED HALF PINTS** 10  
Vanilla Chocolate Swirl or Tropical Fruit Sorbet

**FARMSTAND STRAWBERRY SHORTCAKE** 18  
Macerated strawberries, Grand marnier cream

**LOWCOUNTRY CHOCOLATE COOKIE** 10  
Crackled dark chocolate cookie, Pecans

## SIDES

**CAESAR SALAD\*** 14  
**FRIES** 12  
**CHEESE GRITS** 12  
**BROCCOLINI** 14

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

# WINE SELECTIONS

## Wine by the Glass

Singing Tree Chardonnay (Russian River Valley)	22
Mont Gravet Rose (Languedoc)	21
Chalk Hill Pinot Noir (Central Coast)	22
Los Vascos Cabernet Sauvignon (Chile)	22

## HALF BOTTLE

375 ML

### BUBBLES

Adami, Garbel Prosecco (Treviso)	40
Taittinger Brut "La Francaise" (Champagne)	68
Veuve Clicquot, NV Brut (Champagne)	90

### WHITE

Jermann Pinot Grigio (Friuli)	35
Chablis Jean-Marc Brocard (Burgundy)	42
Spy Valley Sauvignon Blanc (Marlborough)	35
Honig Sauvignon Blanc (Northern California)	40
Rombauer Chardonnay (Carneros)	55

### ROSÉ

Miraval, Rosé (Côtes de Provence)	44
-----------------------------------	----

### RED

Felsina Chianti Classico (Tuscany)	44
Martin Ray Pinot Noir (Sonoma Coast)	40
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
Bouvet Brut Rosé (Loire Valley)	75
Taittinger Brut "La Francaise" (Champagne)	149
Veuve Clicquot, NV Brut (Champagne)	210

### WHITE

Centorri Moscato di Pavia (Lombardy)	56
Scopa Pinot Grigio (Sicily)	64
Esk Valley Sauvignon Blanc (Marlborough)	64
Singing Tree Chardonnay (Russian River Valley)	68
Santa Margherita, Pinot Grigio (Valdadige)	70
Duckhorn, Sauvignon Blanc (Napa Valley)	76
VERIZET VIRÉ-CLESSÉ, Chardonnay (Burgundy)	80
Le Petit Silex Sancerre (Loire Valley)	88
Rombauer Chardonnay (Carneros)	98

### ROSÉ

Mont Gravet Rosé (Languedoc)	84
Peyrassol Rosé (Cotes de Provence)	64

### RED

Piattelli Malbec (Mendoza)	60
Rocca di Castagnoli Chianti Classico (Tuscany)	68
Chalk Hill Pinot Noir (Central Coast)	72
Los Vascos, 2022 Cabernet Sauvignon (Chile)	72
Round Pond Cabernet Sauvignon Kith & Kin (Napa)	96
Lingua Franca Pinot Noir (Willamette Valley)	100
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
---------------------------	----

## CLASSIC COCKTAILS

MOSCOW MULE	17
COSMOPOLITAN	17
MARGARITA	17
OLD FASHIONED	18
ESPRESSO MARTINI	18

## HOUSE COCKTAILS

SWEET CAROLINE MEZCALITA	18
Mezcal, Orange, Lime, Peach Schnapps	
POMEGRANATE MARTINI	18
Pomegranate Juice, Blueberry Vodka, Lime	
LOWCOUNTRY LEMONADE	18
Makers Mark, Peach Schnapps, Lemonade, Lime	
GARDEN PARTY	18
Bombay Sapphire, Lime, Lavender, Rose	

## MOCKTAIL

STRAWBERRY CREAMSICLE	14
Strawberry Purée, Lemonade, Cream	

## SPIRITS

### VODKA

Tito's	14
Ketel One	15
Grey Goose	16

### GIN

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