

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

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

FARMER'S 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, Everything, Sesame

STARBURST SMOOTHIE 15

Strawberry, Banana, Greek Yogurt

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

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

ALL-DAY BEVERAGES

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JUICE & SODA

COLD-PRESSED JUICE 14
ALL NATURAL, NO ADDED SUGAR

BEET APPLE
Apple, Lemon, Ginger, Beet

CUCUMBER LEMON
Cucumber, Celery, Spinach, Kale, Parsley

PINEAPPLE MINT
Apple, Pineapple, Lemon, Mint

GREEN GINGER
Apple, Lemon, Ginger, Celery, Kale

FRUIT JUICE 6
Orange
Grapefruit
Pineapple
V-8
Tomato
Cranberry
Apple

CARBONATED BEVERAGES 6
Coke
Diet Coke
Coke Zero
Ginger Ale
Sprite
Club Soda
Tonic

MOCKTAIL
STRAWBERRY CREAMSICLE 14
Strawberry Purée, Lemonade, Cream

COFFEE & TEA

LOCALLY-BREWED COFFEE 15
DRIP COFFEE OR DECAF
Whole, 2%, Skim, Almond, Soy, Oat, Half & Half

COLD BREW 8
Made in House

DOUBLE ESPRESSO 8

CAPPUCCINO 8
Flavored Syrup Available

LATTE 8
Flavored Syrup Available

MATCHA LATTE 8
Sweetened

POT OF FINE TEA 15
Served With: Milk, Honey, and Lemon

CHOICE OF TEA:
English Breakfast
Earl Grey
Peppermint
Green Tea
Chamomile
Jasmine
Paris
Raspberry

ICED TEA 6

PEACH TEA 6

LEMONADE 6

BOTTLED WATER
STILL 9

SPARKLING 9

COCONUT 6

LUNCH

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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 and 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

HOUSE MADE HALF PINTS 14

Vanilla, Chocolate, 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

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DINNER

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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

HOUSE MADE HALF PINTS 14
Vanilla, Chocolate, 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

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
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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 (Carneroso)	98

ROSÉ

Mont Gravet Rosé (Languedoc)	64
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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
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MIMOSA

MINT LEMONADE	17
POMEGRANATE LAVENDER	
BELLINI	
GRAND ORANGE	

CLASSIC COCKTAILS

BLOODY MARY	15
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	

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
Mixed Nuts	14
Roasted Cashews	16
Praline Pecans	15
Rx Chocolate Bar	6
Pringles Chips	6

DRINKS

Small Fiji Water	6
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
SAUVIGNON BLANC, SPY VALLEY	40
CHARDONNAY, STAGLIN "SALUS", Napa Valley	75

BEER

Michelob Ultra	10
Coast Kolsch	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.