

ALL DAY MENU FEATURING WINEMAKER’S
RECOMMENDED PAIRINGS

BREAKFAST

- Egg White Frittata** 26
Egg Whites, Sautéed Onions, Asparagus, Kale,
Avocado Aioli
- Avocado Toast*** 24 (V)
Sprouted Grain Bread, Egg White Scramble, Boursin,
Confit Tomato, Balsamic Glaze, Choice of Side
- Fleur de Lis Breakfast Platter*** 24
Two Organic Eggs Cooked to Order, Carolina Gruyère Grits,
Griddled Tomato, Choice of Thick Sliced Bacon or
Vegetarian Sausage
- Strawberry Coconut French Toast** 24 (V)
Fluffy Brioche, Fresh Strawberries, Strawberry Syrup,
Pure Sagerman’s Maple Syrup
- Sunrise Shrimp and Grits*** 30 (GF)
Carolina Gruyère Grits, Grilled Wild Gulf Shrimp, Roasted
Tomato, Garlicky Greens, Two Over-Medium Organic Eggs
- Yogurt Parfait** 19 (V)
House Made Granola, Honey, Fresh Berries
- Vegan Tofu Scramble** 22 (VG)
Organic Tofu, Nutritional Yeast, Peruvian Peppers,
Fresh Avocado, Tomato, Baby Herbs Salad

SOUPS AND STARTERS

- Creamy Butternut Squash Soup** 15
Chili Oil, Roasted Sunflower Seeds
Chateau Elan Cabernet Chardonnay
- Southern Artisanal Cheese Plate** 31 (V)
Local Cheeses, Mostarda, Savannah Honeycomb
Chateau Elan Merlot
- Roasted Tomato Hummus** 22 (V)
Mediterranean Salad, Cucumber Slices, Whole Wheat Pita,
Evoo, Maldon Salt
Chateau Elan Sauvignon Blanc
- Mediterranean Grilled Shrimp** 26 (GF)
Roasted Tomato Puree, Corn Mango Salsa, Cilantro Aioli
Chateau Elan Rose Reserve

SALADS

- Burrata Salad** 22 (V)
Heirloom Tomatoes, Lemon Vinaigrette Drizzle,
Balsamic Glaze, Fresh Micro Herbs
Chateau Elan Brut Reserve
- Simply Southern** 20 (GF)
Baby Iceberg, Herb Yogurt Avocado Ranch, Bacon,
Grape Tomato, Cucumber, Scallions, Sunflower Seeds
Chateau Elan Pinot Grigio
- Brussels Sprouts Caesar** 22 (V)
Shaved Brussels, Toasted Walnut, Pickled Onions,
Pepitas, Baby Kale, Caesar Dressing,
Sprouted Grain Croutons
Chateau Elan Duncan Creek

ENTRÉES

- Catalonian Steak Sandwich*** 52
8 oz. Ribeye, Artisanal Ciabatta Roll, Sweet Onions,
Arugula, Basil Leaf, Red Romesco Sauce, Gruyère Cheese,
Choice Of Side Item
Chateau Elan Cabernet
- Grilled Chicken Panini** 34
Focaccia Bread, Avocado Spread, Arugula,
Roasted Tomatoes, Swiss Cheese Pickled Onions,
Balsamic Reduction
Chateau Elan Pinot Noir
- Mediterranean Grain Bowl** 28 (GF)
Quinoa, Brown Rice, Feta, Tomatoes, Cucumbers, Cilantro,
Cucumber Sauce, Sliced Avocado
Choice of Grilled Herbed Chicken, Seared Herbed Tofu,
or Ribeye Steak +22
Chateau Elan Sauvignon Blanc
- Cashew Alfredo Ravioli** 32 (V)
Roasted Veggie Ravioli, Nut Based Alfredo, Asparagus,
Tomato, Sautéed Greens, Mushrooms, Peas
Chateau Elan Chardonnay
- Spa Signature Crab Cakes** 41
Cajun Aioli, Green Tomato Jam, Arugula Salad,
Lemon Vinaigrette
Chateau Elan Rose Reserve

- Pan Seared Scallops** 52 (GF)
Creamy Mushroom Risotto Green Peas, Sautéed Kale,
Grape Tomatoes, Green Pea Mousse
Chateau Elan Pinot Noir
- Pan Roasted Branzino** 44 (GF)
Seared Mediterranean Sea Bass, Lemon Boursin Butter
Sauce, Gruyère Grit Cake, Grilled Pencil Asparagus
Chateau Elan Pinot Grigio

SIDES

- Seasonal Fruit** 10 (VG) (GF)
- Gruyère Grits** 10 (V)
- Grilled Asparagus** 10 (VG) (GF)
- Sautéed Kale** 10 (VG) (GF)
- Brussels Sprout Caesar Salad** 10 (V)
- Steel Cut Oats** 10 (VG) (GF)

SALAD ENHANCEMENTS

- Herbed Grilled Chicken** 13
- Pan-Roasted Branzino** 16
- Single Crab Cake** 20
- Grilled 8 oz. Ribeye*** 42
- Grilled Shrimp** 15
- Herbed Tofu** 10 (V)

DESSERTS

- Assorted Gelato** 16
Almond Biscotti, Chantilly Cream
Chateau Elan Rose Reserve Sparkling Wine
- Avocado Key Lime Tart** 18
Graham Cracker Crust, Avocado Key Lime Filling
Chateau Elan Sparkling Moscato
- Three Scoops of Your Choice of Sorbet or Gelatto** 16
Lemon Sorbet, Raspberry Sorbet
Caramel Gelato, Vanilla Gelato