ALL DAY MENU FEATURING WINEMAKER'S **RECOMMENDED PAIRINGS**

BREAKFAST

Spa Superfood Muffins with Tropical Fruit 21 (v) Mini Muffins made with Flax Seed, Quinoa Flour, and Chia

Avocado Toast* 24 🔍

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

Pomegranate Coconut French Toast 24 (v)

Fluffy Brioche, Crisp Pomegranate Arils, Pomegranate Drizzle, Candied Pumpkin Seeds, Chantilly Cream, Pure Sugarman'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

Steel Cut Oats 18 VG



Vanilla Bean infused Steel Cut Oats, Maple Plumped Dates, **Sweet Pine Nuts**

Vegan Tofu Scramble 22 (VG)



Organic Tofu, Nutritional Yeast, Peruvian Peppers, Fresh Avocado, Tomato, Baby Herbs Salad

SOUPS AND STARTERS

Creamy Cauliflower Soup 15 (v)



Chili Oil, Pecans, Lemon Rappe



Southern Artisanal Cheese Plate 31 (v) Local Cheeses, Mostarda, Savannah Honeycomb

Chateau Elan Cabernet Sauvignon



Roasted Tomato Hummus 18 (vg) Whole Wheat Pita Bread, Sliced Cucumber,

Garlic FVOO Chateau Elan Duncan Creek

Mediterranean Grilled Shrimp 26 GF



Wild Gulf Shrimp, Sweet Onion Fennel Puree, Espelette, Toasted Sunflower Seeds, Charred Pepper, Lemon Vinaigrette

Chateau Elan Sauvignon Blanc

SALADS

Herbed Arugula and Baby Beets 22 (v)



Feta Cheese, House Pickled Beets, Raspberry Vinaigrette, Pine Nuts, Baby herbs

Chateau Elan Scarlet

Simply Southern 20 GF Baby Iceberg, Greek Yogurt Ranch, Grape Tomato, Cucumber, Scallions, Sunflower Seeds, Bacon, Sliced Avocado

Chateau Elan Pinot Grigio

Brussels Sprouts Caesar 22 🔍

Shaved Brussels, Toasted Walnut, Pickled Onions, Pepitas, Baby Kale, Caesar Dressing, **Sprouted Grain Croutons**

Chateau Elan Duncan Creek

ENTRÉES

Catalonian Steak Sandwich* 52

Lightly Pounded Ribeye, Artisanal Ciabatta Roll, Sweet Onions, Sautéed Mushrooms, Arugula, Red Romesco Sauce, Gruyere Cheese, Choice of Side Item Chateau Elan Pinot Noir

Greek Cauliflower Rice Bowl 31 (GF)



Grilled Eggplant, Roasted Tomato, Pipperade, Feta, Dill Yogurt, Cerignola Olives

Choice of Grilled Herbed Chicken, Seared Herbed Tofu, or Add New York Strip Steak +25

Chateau Elan Chardonnay

Pumpkin Cashew Alfredo Pasta 32 (v)



Fresh Basil Linguine, Spaghetti Squash, Nut Based Alfredo, Local Pumpkin, Sautéed Winter Greens, Tomato, Roasted Mushroom

Chateau Elan Sauvigon Blanc

Spa Signature Crab Cakes 41

Sautéed Winter Greens, Smoked Sweet Potato Passata, Grilled Corn, Georgia Pecans, Clementine Chateau Elan Pinot Grigio

Pan Roasted Branzino 44 GF



Seared Mediterranean Sea Bass, Caramelized Lemon, Garlic White Wine Tomato Caper Ragu, Spaghetti Squash Chateau Elan Chardonnav

Seasonal Fruit 10 VG GF

Gruyère Grits 10 V

Grilled Asparagus 10 VG GF

Brussels Sprout Caesar Salad 10 🔻

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

CBD Drizzle 12

DESSERTS

Assorted Gelato 16

Almond Biscotti, Chantilly Cream Chateau Elan Brut

Truffled Ganache 18 (v)

White and Dark Chocolate Ganache, Limoncello Sorbet, Almond Crumble, Shattered Raspberry Chateau Elan Port

Three Scoops of Your Choice of Sorbet or Gelatto 16 Leomon Sorbet, Matcha Sorbet, Raspberry Sorbet

WINE COCKTAILS

Poinsettia, Mimosa, Bellini, or Fleur de Lis 16

Sparkling Wine and Cranberry Juice, Orange Juice, Peach Nectar, or Elderflower

Ruby Mojito Spritzer 16

Sparkling Wine, Grapefruit, Lime, and Mint

White Watermelon Sparkling Sangria 16

Chateau Elan Moscato, Fresh Watermelon Juice, Lime, Ginger Syrup

Lydia Ko 16

Our Famous Berry Bliss Muscadine Wine, Infused with Lemonade and Lydia Ko's Favorite Frozen Berries

SWEET MUSCADINE WINES gls/btl

Chateau Elan Duncan Creek 9/39

100% Carlos Muscadine Grapes, Light, Sweet, and Crisp

Chateau Elan Summer Wine 9/39

Classic Muscadine Wine with Peach Nectar Essence

Chateau Elan Autumn Blush 9/39

Classic Muscadine Wine with Raspberry Nectar Essence

Chateau Elan Spring Blossom 9/39

Classic Muscadine Wine with Strawberry Nectar Essence

Chateau Elan Berry Bliss 9/39

Classic Muscadine Wine with Blueberry and Blackberry Essence

Chateau Elan Tropical Breeze 9/39

Classic Muscadine Wine with Pineapple and Passion Fruit Essence

Chateau Elan Duncan Creek Rosé 9/39

Sweet, Crisp Wine with a Beautiful Light Pink Color

Chateau Elan Duncan Creek Red 9/39

Made from 100% Georgia-Grown Noble Muscadines, Vibrant Red Color

FOR PARTIES OF 5 OR MORE A 20% SERVICE CHARGE + TAX WILL BE ADDED AND ON ONE CHECK.

WHITE WINES gls/btl

Chateau Elan Pinot Grigio 12 / 42

Crisp, Refreshing, Light-Bodied Wine with a Balanced Minerality

Chateau Elan Chardonnay 12 / 42

Full-Body Taste Profile with Subtle Notes of Lightly Toasted Hazelnuts and a Crisp Acidity

Chateau Elan Sauvignon Blanc 12 / 42

Aromas of Grapefruit, Apricot, and Citrus, with a Dry Fruity Finish

Chateau Elan Rosé Reserve 12 / 42

Dry Rosé with Bright Citrus Flavors and Smooth Mineral Finish

SPARKLING WINES gls/btl

Chateau Elan Moscato d'Asti D.O.C.G 14 / 50

Light, Sweet, Semi-Sparkling Style with Notes of Tropical Fruits

Chateau Elan Dolce Rosso 14 / 50

Light, Sweet, Semi-Sparkling Style with Notes of Raspberry and Cherries

Chateau Elan Brut Reserve 12 / 42

Crisp and Joyful Prosecco Style Sparkling Wine with Elegant Notes of Green Apple, Lemon, and Fresh Herbs

Chateau Elan Brut Rosé 12 / 42

Fruit Forward Flavors with Hints of Red Berry, Raspberry and Strawberry. Elegant and Fresh Finish.

RED WINES gls/btl

Chateau Elan Pinot Noir 15 / 54

Fruity, Earthy, and Elegant with a Soft and Smooth Light Body

Chateau Elan Merlot 15 / 54

Extremely Textured Herbal Flavor with a Smooth Structure and a Dry Light-to-Medium Body

Chateau Elan Scarlet 15 / 54

Full-Bodied Fruity Profile of Predominately Syrah Grapes

Chateau Elan Velvet 15 / 54

100% Petite Sirah Grapes with Fruity and Flowery Notes that Complete this Strong and Smooth Wine

Chateau Elan Cabernet Sauvignon 18 / 60

Opulent Flavors of Plums, Blackberries, and Toasted Vanilla

Chateau Elan Roldec 21 / 72

100% Teroldego Italian Grapes, with a Bright Acidity, Smothered Spices and Light Fruit

Chateau Elan Tannat 21 / 72

Expressive with Black Fruits, Mulberries, Cassis, Raisins, Elegant Smoky Background

Chateau Elan Bin TT 21 / 72

Limited Edition Blend of Teroldego and Tannat grapes

Chateau Elan Mameli 23/80

Italian Blend of 38% Nebbiolo, 32% Montepulciano, 30% Barbera

FULL LEAF TEAS & HERBAL INFUSIONS

No. 72 White Petal *White Tea* 5.5 Delicate Bai Mu Dan White Tea from China with Rare Osmanthus Flowerand Chamomille

No. 96 Jasmine Silver Tip *Green Tea* 5.5 Tender Green Leaves from China's Fujian Province, Wedded with Freshly Picked Jasmine Buds

No. 39 Fez *Green Tea* 5.5 Rare Spring Harvested Mao Feng Green Tea from China Combined with Aromatic Spearmint and Lemon Myrtle

No. 18 British Brunch *Black Tea* 5.5 Rich Blend of Indian Assams, Sri Lankan Ceylon Teas and a Touch of Smoky Chinese Keemun, the Perfect Breakfast Tea

No. 55 Lord Bergamont *Black Tea* 5.5 Superior to Earl Grey, Fragrant Ceylon Dimbula and Uva, Scented with Essence of Bergamont from Reggio Calabria, Italy

No. 24 Big Hibiscus Herbal Infusion 5.5 The Cabernet of Hibiscus Teas, Luscious red Hibiscus Flowers, Sarsaparilla, Ginger Root, Rose Petals and Elderflowers, Caffeine-Free

No. 45 Peppermint Leaves *Herbal Infusion* 5.5 Pacific Northwest Peppermint Infuses a Full, Creamy Flavor with Distinct Chocolate Notes and an Intense Finish, Caffeine-Free

No. 67 Meadow Herbal Infusion 5.5 Blend of Egyptian Chamomile Flowers, Fragrant Hyssop Joined with Smooth Cape Rooibos, Rose Petals, and Linden Flowers, Caffeine-Free

ICED TEA

Sweetened upon request with raw sugar simple syrup

Exceptional Iced Black Tea 4.5

Highly Invigorating, Blend of Full Leaf Assam and Ceylon Black Teas

Caffeine-Free Hibiscus Mango Iced Tea 4.5

Bright Mango and Juicy Hibiscus Flowers, Orange Peel, and Smooth Rooibos

Tahitian Green Iced Tea 4.5

Full-Bodied Chinese Green Tea with a Splash of Pineapple, Peach, and Vanilla

JUICE

Cranberry 5
Orange 5
Pineapple 5
Ruby Red Grapefruit 5
Pressed Apple Cider 5
V8 5

BOTTLED

Icelandic Spring Water 7
Icelandic Sparkling Water 7

FOUNTAIN

Soda 3.5

COFFEE AND CREAM

Drip Coffee 4.5

Available in Regular, Decaf, and Iced

Espresso 4.5

Potent Shot of Coffee, Brewed Hot and Fast Under Pressure, Luxuriously Creamy, with a Kiss of Foamy Crema and a Lingering Aftertaste

Latte 5.5

Dark, Rich Espresso Balanced with Steamed Milk and a Light Layer of Foam

Americano 5.5

Espresso Shot Topped with Hot Water that Creates a Light Layer of Crema Culminating in this Wonderfully Rich Cup with Depth and Nuance

Cappuccino 5.5

Dark, Rich Espresso Lies in Wait Under a Smoothed and Stretched Layer of Thick Milk Foam, an Alchemy of Barista Artistry and Craft

Creamer

Half and Half Heavy Cream Whole Milk Almond Milk + 1 Oat Milk + 1 Soy Milk + 1