



IN-ROOM DINING
7 AM - 3 PM

GRANOLA PARFAIT	Greek Yogurt, Fresh Berries, Local Honey	\$16
FRUIT PLATE	Seasonal Assortment	\$16
AVOCADO TOAST	Sourdough, Soft Boiled Egg*, Fresno, Sunflower Seeds	\$21
STEEL CUT OATMEAL	Seasonal Fruit Compote, Nuts	\$15
CLASSIC EGG SANDWICH	English Muffin, Egg*, Sausage or Bacon, Cooper Sharp American	\$19
AMERICAN BREAKFAST	2 Eggs* Any Style, Chili Crisp Potatoes, Bacon or Sausage	\$21
BUTTERMILK PANCAKES	Blueberry Compote, Meyer Lemon Curd	\$19
HOUSE-MADE PASTRIES	Inquire about daily selections	\$7

AFTER 3 PM

SHRIMP COCKTAIL	Miss Paula Shrimp, Cocktail Sauce	\$24
CHARCUTERIE	Chef Selection of Premium Cured Meats, Housemade Accompaniments	\$36
FRENCH OMELET	Ham, Gruyère, Potatoes	\$21
CHEESE PLATE	Curated Assortment of Artisanal Cheeses, Housemade Accompaniments	\$32
SEASONAL SALAD	Pickled Onion, Piave, Breadcrumbs, Lemon Citronette <i>Add Chicken \$7, Salmon \$15, Lobster \$21, Shrimp \$15, Beef Tenderloin \$30</i>	\$15
FRIED CHICKEN SLIDERS	Parker House Roll, Urfa Spice, House Pickles	\$23
SALMON AVOCADO SALAD	Seasonal Greens, Edamame, Buckwheat, Citrus Vinaigrette	\$23
SMASH BURGER	Cooper Sharp American, Poblano Special Sauce, White Onions Pickled Green Tomato	\$23
CAULIFLOWER	Confit Cauliflower, Curry, Pickled Grapes, Almonds, Cilantro, Mixed Lettuces	\$27

CHILDREN 7 AM - 3 PM

CLASSIC	1 Egg* Any Style, Bacon or Sausage, Potato	\$12
PANCAKES	Butter and Maple Syrup	\$12
CHEESEBURGER	American Cheese, Pickles, Potato Bun	\$14
PASTA	Butter, Parmesan	\$12

*Consuming raw or undercooked food items may increase your risk of foodborne illness. *A gratuity of 20% may be added to parties of six or more.

CHILDREN AFTER 3 PM

FRIED CHICKEN	BBQ Sauce or Honey Mustard	\$15
CHEESEBURGER	American Cheese, Pickles, Potato Bun	\$14
PASTA	Butter, Parmesan	\$12

DESSERT AFTER 3 PM

COOKIES & MILK	Pastry Chef Jenn's Chocolate Chip Cookies Baked Fresh to Order	\$13
HOUSE-MADE ICE CREAM OR SORBET	Three Scoops	\$12
PINT OF HOUSE-MADE ICE CREAM	Vanilla or Seasonal	\$18

WINE & BEER AFTER 10 AM

SPARKLING & CHAMPAGNE		GLASS BOTTLE	
CAVA	Agarena, Spain NV	\$18	\$72
CHAMPAGNE	Stéphane Coquillette, « Cuvée Inflorescence, » France, NV	\$28	\$112
WHITE			
SAUVIGNON BLANC	Clément & Florian Bethier, "Terre de Silex," Loire, France, '23	\$22	\$88
CHARDONNAY	Alta Orsa, Sonoma, California, '23	\$22	\$88
RED			
PINOT NOIR	Sass, Willamette, Oregon, '23	\$22	\$88
CABERNET SAUVIGNON	Grounded Wine Co., "Collusion," Columbia Valley, Washington, '20	\$20	\$80
BEERS			
MICHELOB ULTRA	Anheuser-Busch, St. Louis, MO, 4.2% ABV		\$8
PILSNER	Munkle Pils, Munkle Brewing Co, Charleston, SC, 5.1%ABV		\$10
INDIA PALE ALE	Bound By Time, Edmund's Oast Brewing Co., Charleston, SC, 7%ABV		\$10