

THE STARLING

CURIO COLLECTION
by Hilton™

In-Room Dining

SERVICE HOURS

Breakfast 7am - 11am
Dinner 5pm - 11pm

A CONTINENTAL TABLE

BREAKFAST

SERVED DAILY, 7AM - 11AM

BOWLS

GREEK YOGURT PARFAIT ^{VG} \$18
Seasonal fruits, granola

HEART HEALTHY OATMEAL ^{VG} \$14
Fresh berries

BREAKFAST PLATES

AVOCADO TOAST ^{VG} \$15
Smashed avocado, multigrain bread, arugula, pickled red onion, balsamic pearls

CROISSANT \$17
Scrambled eggs, manchego cheese, choice of smoked bacon or country sausage

FRENCH TOAST \$19
Thick-cut brioche, vanilla custard, Georgia peach butter, maple syrup

EGG BREAKFAST ^{* • **} \$21
Two eggs your way, choice of bacon, sausage or country ham; biscuit or breakfast potatoes

VEGETABLE OMELET ^{**} \$18
Red and green bell pepper, sautéed spinach, heirloom cherry tomatoes

SOUTHERN ^{*} \$21
Country ham, poached eggs, tabasco hollandaise, kumato tomatoes

SIDES

\$8

BREAKFAST POTATOES
Chives

SMOKED BACON

CHICKEN SAUSAGE

TWO EGGS YOUR WAY

COFFEE & TEA

REGULAR | LARGE

RISHI TEA LATTE \$5 | \$7

ESPRESSO \$5 | \$7

CAPPUCCINO \$5 | \$7

ICED COFFEE \$5 | \$9

ICED TEA \$5

JUICE & WATER

JUICE \$6
Apple, cranberry, grapefruit, orange or tomato

FIJI WATER \$9

BOTTLE OF WATER \$5

SPARKLING WATER \$6

COKE PRODUCTS \$6

GF Gluten-Free · V Vegetarian · VG Vegan · ** available for breakfast-included packages · * consuming raw or undercooked items may increase risk of foodborne illness | 21% SERVICE CHARGE APPLIED · \$6.50 DELIVERY 071426
CHARGE · CASHLESS ONLY

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DINNER

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SNACKS

CHILI GARLIC SHRIMP \$17
Garlic, crushed red pepper, served with focaccia

FOCACCIA & OLIVES VG \$11
House-made rosemary focaccia, marinated
Castelvetrano and Kalamata olives

LANTANA WINGS GF \$18
Choice of buffalo, lemon pepper, or Carolina gold,
served with celery

PIMENTO CHEESE CROQUETTES \$9
Pepper jelly, bacon jam

PARMESAN TRUFFLE FRIES V · GF \$12
White truffle oil and black truffle dust

SHORT RIB BITES \$19
Black garlic, B&B pickles

SMOKED FISH DIP \$16
Pickled okra, Old Bay chips

GREENS & VEGGIES

Add chicken 10 · five shrimp 12 · salmon 15

CLASSIC CAESAR SALAD \$15
Romaine, Caesar dressing, parmesan croutons, black
pepper, parmesan cheese

MIX GREEN SALAD VG · GF \$17
Mixed greens, red onion, cherry tomato, cucumber,
champagne vinaigrette

COBB SALAD \$19
Pickled red onion, bacon lardon, avocado, cherry
tomatoes, blue cheese dressing, chives, hard-boiled
eggs, mixed greens

BRUSSEL SPROUTS VG · GF \$12
Grain mustard, honey, piment d’Espelette

DESSERT \$14

DULCE DE LECHE CAKE
White chocolate, caramel

TRIPLE CHOCOLATE MOUSSE CAKE
Raspberry coulis

BASQUE CHEESECAKE
Fresh berries

CHOCOLATE TORTE GF
Fresh berries, Chantilly cream

SIGNATURE PLATES

CHICKEN SANDWICH \$19
Buttermilk chicken, pickles, lettuce, chipotle crema,
brioche bun

SALMON * \$32
Wild-caught salmon, Mediterranean couscous and
quinoa, beurre blanc, dill, parsley

STEAK FRITES * · GF \$51
10oz grass-fed NY strip, french fries, mixed greens
and citrus vinaigrette, chimichurri

CLASSIC WAGYU BURGER \$22
Bourbon BBQ sauce, cheddar cheese, arugula, crispy
onions

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