

Dial extension 6540 to place an order.

## Breakfast Menu – Served from 7:00am-11:00am

Breakfast Beverages	
Juices   Orange, Grapefruit, Cranberry, Tomato, Apple, V8	5
King Bean Coffee, Assorted Herbal, Black, & Green Teas	5
Southern Harmony Iced Tea, Soft Drinks, Milk, Soy Milk	4.
Illy Espresso	5
Cappuccino - Latte	6
Fruit Smoothie   Strawberry & Banana, Peanut Butter & Banana, Mixed Berry	9
Light Breakfast	
Sliced Melon & Seasonal Fruit   Two Petite Muffins, Greek Yogurt	14
Fresh Berry Parfait   Greek Yogurt, House Made Granola	16
Anson Mills Oatmeal   Golden Raisins, Brown Sugar Add Berries, Pecans or Dried Fruit	10 13
Selection of Cold Cereals or Granola  Add Bananas or Berries	10 13
Breakfast Pastries   An Assortment of House Made Pastries, Served with Preserves & Butter	12
Smoked Salmon   Choice of Bagel, Cream Cheese, Capers, Tomato, Pickled Red Onion	16
Eggs	
*All Egg Dishes Served With Choice of Country Ham, Chicken-Apple Sausage, Smoked Bacon or Country Pork Sausage Your Choice of Hash Browns or White Cheddar Grits & Toast	
*Two Organic Eggs	17
*Fresh Cracked Organic Egg Omelet   Your Choice of Cheddar Cheese, Spinach, Country Ham, Tomatoes, Peppers, Onions, or Mushrooms	17





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### Breakfast Menu (continued)

*Egg White Wrap   Black Beans, Chicken-Apple Sausage,	17
Avocado, Hooks Cheddar, Tomato & Jalapeño	
Specialties	
Cat Head Biscuit   Sausage Gravy, Fried Egg	13
Eggs Benedict   English Muffin, Benton's Ham, Organic Poached Eggs, Hollandaise	18
Croissant Egg Sandwich   Herb Aioli, Bacon, Swiss, Two Organic Eggs	16
Pancakes   Choice of Chocolate Chips, Bananas or Berries	17
Belgian Waffle   Mixed Berries & Vanilla Chantilly	18
Sides	
Breakfast Meats	8
Anson Mills Grits	6
Hash Browns	5
Greek Yogurt	5
One Egg	5
Fruit Cup	6
Breakfast Pastry	5
Mixed Berries	9





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## All Day Menu – Served from 3:00pm-10:00pm

Starters	
Chef's Seasonal Soup	12
Fried Green Tomatoes   Goat Cheese, Arugula, Tomato Jam	12
Citrus Poached Shrimp Cocktail   Red Clay Cocktail Sauce, Grilled Lemon	18
Artisan Cheese Selection   Chef's Daily Offering	18
Served with House Made Preserves, Crackers, Spiced Pecans	
Salads	
Classic Caesar   Romaine, Kalamata Olives, Parmigiano-Reggiano, Croutons	1.
Garden Salad   Petite Greens, Blue Cheese, Grape Tomatoes, Cucumbers, Red Wine Vinaigrette or Balsamic Vinaigrette	13
Southern Cobb   Benton's Ham, Red Onion, Tomato, Toasted Pecans, Avocado, Roasted Corn, Chopped Egg, Blue Cheese, Red Wine Vinaigrette	18
Add Grilled Shrimp 10   Grilled Chicken 7   Grilled Salmon 9	
Sandwiches	
Your Choice of Chips, Cole Slaw, Fruit, Fries or Sweet Potato Fries	
Fried Green Tomato Sandwich   Fontina Cheese, Black Pepper Aioli, Brioche	10
Prime Burger   Your Choice of Swiss, White Cheddar, American, Provolone or Blue Cheese, Lettuce, Tomato, Onion, Pickles	18
Turkey Club   Avocado, Cheddar, Applewood Bacon, Bibb Lettuce, Duke's Mayo	15
Crispy Chicken Sandwich   Slaw, Spicy Mustard, Parker House Roll	10
Desserts	
Bourbon Pecan Pie   Candied Pecans, Chantilly Cream	10
Double Chocolate Pot de Crème   Dark Chocolate, Berries	10
Vanilla Bean Crème Brûlée   <i>Raspberries</i> , <i>Mint</i>	10
Seasonal Ice Creams or Sorbet	9





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## Dinner Menu – Served from 6:00pm-10:00pm

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Chef's Seasonal Soup	12
Fried Green Tomatoes   Goat Cheese, Arugula, Tomato Jam	12
Citrus Poached Shrimp Cocktail   Red Clay Cocktail Sauce, Grilled Lemon	18
Artisan Cheese Selection   Chef's Daily Offering Served with House Made Preserves, Crackers, Spiced Pecans	18
Salads	
Classic Caesar   Romaine, Kalamata Olives, Parmigiano-Reggiano, Croutons	13
Garden Salad   Petite Greens, Blue Cheese, Grape Tomatoes, Cucumbers, Red Wine Vinaigrette or Balsamic Vinaigrette	13
Southern Cobb   Benton's Ham, Red Onion, Tomato, Toasted Pecans, Avocado, Roasted Corn, Chopped Egg, Blue Cheese, Red Wine Vinaigrette	18
Add Grilled Shrimp 10   Grilled Chicken 7   Grilled Salmon 9	
Entrees	
Rustichella Linguine   Basil, Zucchini, Simple Tomato Sauce	27
Lowcountry Boil   Shrimp, Clams, Mussels, Andouille Sausage, Tomato Shellfish Broth	36
Grilled Salmon   Seasonal Vegetables, Lyonnaise Potatoes, Lemon-Butter Sauce	34
Shrimp & Grits   Local Shrimp, Anson Mills Grits, Benton's Ham	34
Joyce Farms Roasted Chicken   Brown Butter Potatoes, Collards, Thyme Jus	30
Filet Mignon   Seasonal Vegetables, Garlic Potatoes, Red Wine Reduction	42
Desserts	
Bourbon Pecan Pie   Candied Pecans, Chantilly Cream	10
Double Chocolate Pot de Crème   Dark Chocolate, Berries	10
Vanilla Bean Crème Brûlée   Raspberries, Mint	10
Sassanal Las Croams or Sarbot	0





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Two Scrambled Organic Farm Eggs   with Biscuit	8
Short Stack Pancakes   with Choice of Chocolate Chips, Bananas or Berries	9
Anson Mills Oatmeal   with Fresh Fruit	6
Assorted Cold Cereal   with Strawberries or Bananas	6

### Children's Lunch Menu – Served 11:00am-3:00pm

Baby Green Salad   Cucumber, Grape Tomatoes, Choice of Dressing	10
Beef Burger or Cheeseburger	14
Mac 'n Cheese Entrée	10
All Beef Hot Dog	11
Peanut Butter & Jelly   on Wheat or White Bread	10
Herb Marinated Chicken Breast	16
Seared White Shrimp	18

#### Sides | choose one, additional sides \$5

French Fries

Mac 'n Cheese

Creamy Slaw

Sliced Fruit

#### Children's Desserts – Served 11:00am-3:00pm

Seasonal Selection of Ice Cream or Sorbet	6
Fresh Fruits & Berries	9
Fresh Baked Cookies	5





## IN ROOM DINING MENU

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### Children's Dinner Menu – Served 3:00pm-10:00pm

Baby Romaine   Cucumber, Grape Tomatoes, Choice of Dressing	10
Beef Burger or Cheeseburger	14
Simple Pasta & Red Sauce	12
Petite Steak	12
Peanut Butter & Jelly   on Wheat or White Bread	10
Grilled Chicken Breast   Seasonal Vegetables	16
Seared White Shrimp   Seasonal Vegetables	18

#### Sides | choose one, additional sides \$5

French Fries

Creamy Slaw

Mac 'n Cheese

Sliced Fruit

#### Children's Desserts – Served 3:00pm-10:00pm

Seasonal Selection of Ice Cream or Sorbet	6
Fresh Fruits & Berries	9
Fresh Baked Cookies	5





# IN ROOM DINING MENU

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#### Wine Selections

Spark	ling			
N/V	Primaterra, Prosecco, Italy		44	
N/V	Ayala, Brut Majeur, Champagne		76	
White	White Wines			
	Santa Margherita, Pinot Grigio, Valdadige		55	
	Cliff Lede, Sauvignon Blanc, Napa Valley		50	
	Miner Family Vineyards, Chardonnay, Napa Valley		64	
	Sonoma Cutrer, Chardonnay, Russian River Valley		55	
	Rombauer Vineyards, Chardonnay, Carneros		80	
	Merry Edwards, Sauvignon Blanc, Russian River Valley		90	
	Paul Hobbs, Chardonnay, Russian River Valley		116	
Red V	Vines			
	Faust, Cabernet Sauvignon, Napa Valley		99	
	Twenty Bench, Cabernet Sauvignon, Napa Valley		48	
	L'Ecole No. 41, Cabernet Sauvignon, Columbia Valley		72	
	Shafer Vineyards, Cabernet Sauvignon, "One Point Five," Nap	pa Valley	174	
	Miner Family Vineyards, Meritage, "Oracle," Napa Valley		198	
	Adelsheim, Pinot Noir, Willamette Valley		58	
	Failla, Pinot Noir, Sonoma Coast		82	
	Swanson, Merlot, Napa Valley		60	
	Silver Oak, Merlot, "Twomey Cellars," Napa Valley		107	
Been	· Selections			
Dome	estic Beer	Each	6	
Bud, I	Bud Light, Miller Light, Michelob Ultra	6 Pack	36	
Impo	rted Beer	Each	7	
Amste	el Light, Heineken, Corona, Yuengling	6 Pack	42	

Please inquire about our specialty beer selections.

For Bottle Service please contact In Room Dining at extension 6540 between the hours of 7:00am-10:00pm.

