

In Room Dining

Hours of Operation 6am to 11pm

BREAKFAST 6AM TO 11AM

ALL AMERICAN BREAKFAST: two eggs any style, bacon or sausage links, side of hash browns, toast. Includes juice and coffee \$15

(GF) Fast Fare: scrambled eggs, diced ham, hash browns \$13

(GF) Egg White Frittata with Shrimp: egg whites with shrimp, asparagus and roma tomatoes \$16

Charleston Omelet: three eggs, lump crab, caramelized onions, peppers, and jalapenos with hash browns \$18

Broken Yolk Sandwich: two eggs, bacon, cheddar, toasted sourdough, hash browns \$13

Pancakes with Maple Syrup: butter and maple syrup \$11

Oatmeal: brown sugar and raisins \$8

Whole Fruit: (Apple, Banana, Orange) \$2

Bagel with Cream Cheese \$5

Assorted Breakfast Pastries 4pcs \$6

ALL DAY MENU 11AM TO 9PM

(GF) She Crab Soup: topped with crab meat and sherry wine \$12

(GF) Chicken Wings (6): tossed in buffalo or sweet chili or BBQ sauce \$15

Pepperoni Flatbread: pepperoni, mozzarella & provolone blend \$12

Margarita Flatbread: fresh mozzarella, tomato, basil, balsamic reduction \$11

(VE, V) Falafel: chickpea fritters served with spicy tahini, pickled vegetables and pita bread \$16

Fried Coconut Shrimp (8): served with Boom Boom sauce \$14

Caesar Salad: hearts of romaine, smoked anchovy dressing, parmesan, garlic croutons \$13

(V,GF) House Salad: mesclun mix, tomato, cucumber, carrots, red onion, house made lemon vinaigrette \$10

(V,GF) Spinach Arugula Toss: strawberries, blueberries, feta, candied pecans, with a balsamic toss \$14

All Salads can add protein for additional charge

Add (5oz) chicken \$8, (5)shrimp \$10, (5oz)Salmon* \$12

V- Vegetarian, **VE-** Vegan, **GF-** Gluten Free

HANDHELD

SERVED WITH FRENCH FRIES OR HOUSE CHIPS

Classic Cheese Burger(7oz)*: lettuce, tomatoes, red onion with choice of cheese \$15

Fried Chicken Sandwich: pickles, coleslaw, jalapeno sauce \$15

Turkey BLT: oven roasted turkey, crispy bacon, dijon mayo, lettuce, tomato \$14

(V)Balsamic Mushroom Panini: marinated portabella mushrooms, fresh mozzarella, roma tomatoes, basil pesto \$14

FORK AND KNIFE

(GF)Chipotle Braised Short Rib (6oz): tender beef short rib, boursin whipped polenta, cumin charred carrots \$32

(GF) Shrimp and Grits: stone ground grits, sautéed peppers, oven roasted tomato, tasso pork cream \$24

Blackened Salmon*: served with pappardelle pasta, broccolini alfredo, roasted red pepper \$28

Chicken + Waffles: buttermilk brined chicken breast, house-made waffles, maple-bourbon gastrique, thyme honey whipped butter \$26

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DESSERT

Cake of the day: chef inspired assorted cakes \$10

Ricotta Cheesecake: mixed berry garnish \$10

Crème Brulee: house made daily \$10

LATE NIGHT MENU 9pm to 11pm

Caesar Salad: romaine lettuce, parmesan cheese, roasted garlic croutons \$11

(GF,V)House Salad: mesclun mix, grape tomatoes, cucumbers, carrots \$10

Turkey Club Sandwich: with chips \$11

Ham & Cheese Sandwich: with chips \$11

BEVERAGES

Pepsi Products \$3

Bottled Water \$3

Juice (Orange, apple, Cranberry) \$4

Coffee/ Decaf \$3

Tea \$3

Espresso \$4

Latte \$4

Bottle Sparkling Water \$4

Hours Served from 10am to 11pm

ALCOHOLIC BEVERAGES

Coors light \$ 5

Michelob Ultra \$5

Miller Light \$5

Yuengling \$5

Holy City Washout Wheat \$6

Palmetto IPA \$6

Proverb Chardonnay \$6

Sonoma Cutrer \$ 14

Pighin Pinot Grigio \$12

Segura Viudas Cava Sparkling Wine \$7

Proverb Cabernet Sauvignon \$6

H3 Cabernet Sauvignon \$12

Alamos Malbec \$8