



APPETIZERS

(GF) **She Crab Soup:** Topped with crab meat and balsamic reduction

Cup: \$10 (cal 230)

Bowl: \$14 (cal 390)

Soup Du Jour: Chef crafted

Cup: \$9

Bowl: \$13

Calamari: Sweet chili, marinara sauce, lemon - \$16

Fried Coconut Shrimp (8): Served with Boom Boom sauce - \$16

(V) **Fried Green Tomatoes** (4): Pimento cheese, balsamic reduction - \$13

(GF) **Smoked Chicken Wings** (8): Choice of sauce: buffalo, sweet chili, teriyaki, BBQ, celery, and carrots - \$18

(V) **Margherita Flatbread:** Fresh mozzarella, tomato, basil, balsamic reduction - \$13

Pepperoni Flatbread: Pepperoni, mozzarella & provolone mix - \$14

BBQ Chicken Flatbread: Boursin cheese, caramelized onions, bacon, BBQ sauce - \$16

Charcuterie Board: Assorted cured meats, artisan cheese, fig jam, pickled vegetables, candied pecans - \$24

(V) **Mushroom Croquet:** Served with marinara sauce and parmesan cheese - \$14

Crabcakes (4oz): Mesclun mix, pineapple & mango salsa, fig balsamic glaze - \$20 (cal 420)

SANDWICHES

SERVED WITH FRIES OR HOUSE CHIPS

Marriott Burger (7oz): Choice of cheese, lettuce, tomato, red onions - \$17

Bacon Jam Burger (7oz): Cheddar cheese, lettuce, tomato, bacon jam, and onion rings - \$18

Crispy Fish Taco: Fried cod, lettuce, pico de gallo, chipotle crema - \$17

Chicken Sandwich: Choice of fried or grilled, provolone, lettuce, tomato, cilantro garlic aioli - \$17

Ultimate Club: Oven roasted turkey, smoked ham, crispy bacon, Swiss cheese, lettuce, tomato, dijon mayo - \$18 (cal 720)

Short Rib Tacos: Pico de gallo, lettuce, chipotle cream - \$18

(V) **Portobello Tacos:** Pico de gallo, lettuce, chipotle cream - \$16 (GF upon request)

SALADS

(V, GF) **HC Salad:** Mesclun mix, tomato, cucumber, carrots, red onion, house-made lemon vinaigrette - \$11

Caesar Salad: Romaine, smoked anchovy dressing, parmesan, garlic croutons - \$14

(V) **Summer Breeze Salad:** Mesclun mix, strawberry, blueberry, kiwi, watermelon, feta cheese, raspberry vinaigrette - \$16 (cal 625)

Cobb Salad: Romaine, tomato, cucumber, carrots, red onion, boiled egg, bacon, chicken, avocado, blue cheese crumbles, ranch - \$17 (cal 670)

Add protein for additional charge *

Add (5oz)chicken \$10 (5)shrimp \$13 (6oz)salmon* \$16

FEATURES

(GF) **Grilled Flank Steak*** (8oz): Chimichurri sauce, confit fingerling potatoes, mushrooms, caramelized onions, broccolini - \$40

(GF) **Shrimp & Grits:** Stone ground grits, sautéed peppers, roasted tomato, tasso pork cream - \$30

Mushroom Ravioli with Sautéed Shrimp: Saffron cream sauce - \$32

Blackened Salmon*: Linguine, broccolini, roasted red pepper, Alfredo - \$34 (cal 1130)

Seared Chicken: Charred broccolini, mashed potatoes, pan gravy - \$30

Smoked Pork Belly: Cheddar grits, braised collard greens topped with pepper jam - \$28

(V) **Pomodoro Gnocchi:** Zucchini, squash, roasted tomato marinara, and coconut milk - \$28 (cal 852)

Featuring special wine pairings for chef-inspired dishes

DESSERTS

Cake of the Day: Chef-inspired assorted cakes - \$12

Ricotta Cheesecake: Mixed berry garnish - \$12

(GF) **Bowl of Ice Cream:** Vanilla, chocolate, seasonal sorbets - \$10

(GF) **Crème Brûlée:** House-made - \$12