

GUEST ROOM DINING

Available Sun-Thu 12 noon-10pm; Fri-Sat 12 noon-11pm
Please dial extension 7128

A \$3 delivery charge and 22% gratuity plus applicable sales tax will be added to all orders.

Lowcountry She Crab Soup	14	'21' Burger	29
<i>Crabmeat, Chives</i>		<i>Inspired by our Sister Property the '21' Club, Grilled Red Onions, Tomatoes, Lettuce, Pickles, Housemade Bun</i>	
Chef's Seasonal Soup	13	Surf & Turf Burger	31
<i>Chef's Selection</i>		<i>'21' Burger, Béarnaise, Lobster</i>	
🍷 Chilled Shrimp Cocktail	20	Turkey Club Wrap	27
<i>Lemon, Cocktail Sauce</i>		<i>Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Pesto Mayonnaise, French Fries or Fresh Fruit</i>	
🍷 Buffalo Wings	19	Southern Fried Chicken Tenders	25
<i>Side of Housemade Buffalo Wing Sauce, Celery, Choice of Blue Cheese or Ranch</i>		<i>Housemade Barbecue Sauce and Honey Mustard, Choice of French Fries or Fresh Fruit</i>	
Margherita Pizza	23	Vegetable Linguine	29
<i>Fresh Mozzarella Cheese, Tomato Sauce, Basil</i>		<i>Roasted Eggplant, Walnuts, Gorgonzola, Red Onions, Carrot, Cream</i>	
Pepperoni Pizza	23		
<i>Mozzarella Cheese, Pepperoni, Tomato Sauce</i>			
Veggie Pizza	23		
<i>Pesto Base, Mozzarella Cheese, Mushrooms, Red Onion, Tomato, Olives, Spinach</i>			
🍷 Hummus Plate	13	SIDES	
<i>Pita Chips, Chef's Selection of Vegetables</i>		French Fries	7
🍷 Cheese and Berries Plate	17	🍷 🍷 Fresh Fruit	7
<i>Chef's Selection of Cheeses, Fresh Berries</i>			
Cured Meat Plate	22	DESSERTS	
<i>Chef's Selection of Accompaniments</i>		🍷 Vanilla Bean Crème Brûlée	10
🍷 🍷 Fresh Fruit Plate	24	<i>Fresh Berries</i>	
<i>Chef's Selection of Seasonal Fresh Fruit, Yogurt Granola Parfait</i>		Molten Chocolate Lava Cake	10
🍷 Caesar Salad	29	<i>Caramel, Candied Hazelnuts, Hazelnut Ice Cream</i>	
<i>Choice of Grilled Shrimp, Seared Diver Scallops, Fried Oysters, Grilled Chicken</i>		Lemon Blueberry Bread Pudding	10
🍷 Chef's Greens Salad (Half/Full) 16/29		<i>Fresh Blueberries, Lemon Curd, Streusel, Lemon Ice Cream</i>	
<i>Choice of Grilled Chicken, Grilled Shrimp, Choice of Dressings (🍷 Balsamic)</i>			
Jumbo Lump Crab Cake	19		
<i>Black Eyed Peas, Cucumber, Charred Peppers, Pea Tendrils</i>		🍷 Gluten-Free	🍷 Vegan

*Please note, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BREAKFAST

Available Daily 6:00am-11:30am

Please dial extension 7128 or make your selection on your in-room menu and hang outside your door.

SPECIALTIES

French Toast 20
Seared Hawaiian Bread, Accompanied by a Pineapple-Blueberry Compote, Choice of Bacon, Housemade Sausage Links or Patties

Tuscan Egg Sandwich 20
Scrambled Eggs, Country Ham, Gruyère Cheese, Caramelized Onions, Grain Mustard, Choice of Fresh Fruit or Breakfast Potatoes

Buttermilk Pancakes 18
Choice of Strawberries, Blueberries, Bananas, Pecans, or Chocolate Chips, Warm Maple Syrup, Choice of Bacon, Housemade Sausage Links or Patties

Lowcountry Shrimp & Grits 20
Housemade Tasso Gravy, Choice of Yellow or White Grits, Choice of Wheat, White, Rye Toast or Biscuit

House Cured Smoked Salmon 20
Thinly Sliced, Served with Bagel and Traditional Accompaniments

Steak & Eggs* 28
Two Eggs Any Style, Grilled Ribeye, Grilled Tomatoes, Mushroom Steak Sauce, Choice of Wheat, White, Rye Toast or Biscuit

Belgian Waffle 18
Chocolate Chips, Pecans, Walnuts or Blueberries, Warm Maple Syrup, Choice of Bacon, Housemade Sausage Links or Patties

Corned Beef Hash Omelet 21
Housemade Corned Beef, Aged Cheddar Cheese, Sherry Steak Sauce, Grilled Vine Ripened Tomatoes, Choice of Wheat, White, Rye Toast or Biscuit

Huevos Rancheros* 21
Poached Eggs, Black Bean Quesadilla, Chorizo and Ham, Ranchero Sauce, Sliced Avocados

Southern Biscuits & Gravy* 22
Two Buttermilk Biscuits, Sausage Gravy, Two Eggs Any Style

EGGS & OMELETTES

The All American* 22
Two Eggs Any Style, Choice of Side

Three Egg Omelet 23
Choice of Cheese and Fresh Ingredients, Choice of Side, Egg Whites Also Available

Eggs Benedict* 24
Toasted English Muffin, Canadian Bacon, Poached Eggs, Hollandaise, Choice of Side

SIDES

- Wheat, White, Rye or Gluten Free Toast or Biscuit
- Grits, Breakfast Potatoes or Fresh Fruit Cup
- Bacon, Housemade Sausage Links or Patties

LIGHTER OPTIONS

Deluxe Continental 23
Choice of Juice, Choice of Two Freshly Baked Pastries, Seasonal Berries or Sliced Melon, Small Coffee, Decaffeinated Coffee or Hot Tea French Press Coffee +2 Large Coffee +4

Simply Healthy 23
Choice of Juice, Fruit Cup or Berries and Yogurt, Choice of Cereal, Small Coffee, Decaffeinated Coffee, Hot Tea or Milk French Press Coffee +2 Large Coffee +4

*Please note, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Á LA CARTE

Fresh Grapefruit	6
Seasonal Melon or Mixed Berries	7
Vanilla Bean Yogurt	6
Yogurt Parfait	9.50

Fresh Fruit Plate	24
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Chef's Selection of Seasonal Fresh Fruit served with Vanilla Bean Yogurt

Breakfast Cereals	8.50
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Whole, 2%, Skim or Soy Milk, Side of Berries

Choice of:

- Bran Flakes
- Cheerios
- Corn Flakes
- Granola
- Raisin Bran
- Special K

Oatmeal	8.50
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Whole, 2%, Skim or Soy Milk,

Brown Sugar and Raisins, Side of Berries

One Egg, Any Style*	6
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Two Eggs, Any Style*	10
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Bacon, Sausage Links or Patties	6
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Corned Beef Hash or Country Ham	6
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Breakfast Potatoes or Grits	6
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Breakfast Biscuit	15
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Choice of Bacon, Egg and Cheese or Sausage, Egg and Cheese

PASTRIES

Freshly Baked Danish	6
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Breakfast Pastry	6
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Bran, Blueberry, Banana Walnut, Zucchini Muffin or Flaky Croissant

Basket of Pastries	14
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Choice of Any Four

Raisin Bread	6
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Buttermilk Biscuit	6
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Toasted English Muffin	6
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Bagel with Cream Cheese	6
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Freshly Toasted Bread	6
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White, Whole Wheat, Rye, Gluten Free

BEVERAGES

Juice	6
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Orange, Grapefruit, Apple, Cranberry, Tomato, Pineapple, V8 Juice

Whole, Skim, 2% or Chocolate Milk	5
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Pot of Fine Tea	One person 10 / Two people 15
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Comes with: Milk, Honey and Lemon

Choice of:

- Chamomile
- Decaffeinated
- Earl Grey
- English Breakfast
- Green Tea
- Organic Peppermint

Pot of Freshly Brewed Coffee or Decaffeinated Coffee	
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One person 10 / Two people 15

French Press Coffee

One person 12 / Two people 17

Choice of:

- European: Gourmet Coffee, Regular or Decaffeinated
- French Vanilla: 100% Arabica Columbian Blended with Vanilla
- 100% Organic Aztec Roast: Medium, Spicy Body
- 100% Organic Mayan Roast: Medium Roast with a Sweet Aroma and Smooth Finish
- Ipanema Yellow Bourbon Rio Verde: Medium to Full Body, Bright Citrus and Cocoa Notes

Pot of Hot Chocolate	7
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SPECIAL OCCASION

Romantic Start for Two	150
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- Half Bottle of Moët Chandon Imperial Champagne
- Two Glasses of Freshly Squeezed Orange Juice
- Two Gourmet Omelettes with Your Choice of Ingredients
- Smoked Salmon Plate with Traditional Accompaniments
- Fruit Plate with Vanilla Bean Yogurt
- Coffee, Decaffeinated Coffee or Hot Tea

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PICNICS & CUISINE TO GO

Please allow four hours notice. Two-person minimum per basket. Available daily from 8am-5pm.
All picnics may be delivered to your room or picked up at the Bell Stand.

There will be a \$100 refundable deposit for the basket billable to your room account. The deposit will be refunded when the basket and accessories are returned to the Bell Stand.

BASKETS

Riverside Picnic 34/Person

Country Fried Chicken, Italian Bread Hoagie with Turkey, Ham, Salami, Cheddar, and Swiss Cheese, Lettuce, Tomato, Onion and Our Special Sauce, Potato Salad, Cole Slaw, Seasonal Whole Fruit, Chef's Choice Dessert, Mineral Water or Soft Drinks

Island Picnic 36/Person

Assorted Finger Sandwiches Including Chicken Salad, Ham and Roast Beef, Vegetable Crudités, Garlic Herb Dip, Imported Cheese Including Brie, Boursin and Gouda with Sliced Fresh Fruit, Mineral Water or Soft Drinks

Charleston Pride Picnic 40/Person

Boiled Shrimp, Cocktail Sauce, Cold Sliced Tenderloin, Imported Cheese Including Brie, Boursin and Gouda With Sliced Fresh Fruit, Blackened Chicken Salad, Chef's Choice Dessert, Mineral Water or Soft Drinks

Vegetarian Option 30/Person

Grilled Vegetable Wrap With Grilled Zucchini, Squash, Eggplant, Roasted Red Peppers, Fresh Mozzarella, Lettuce, Tomato on a Spinach Wrap with Pesto Mayonnaise, Fresh Fruit Salad, Marinated Potato Salad, Vegetable Crudités with Garlic Herb Dip, Mineral Water or Soft Drinks

MEALS

Breakfast On The Go 25/Person

Breakfast Croissant or Biscuit with Bacon, Egg and Cheese, Sliced Seasonal Fruit, Bottled Water, Bottled Juice, To-Go Coffee with Condiments

Grilled Chicken Club Meal 34/Person

Grilled Chicken Breast With Bacon, Lettuce, Tomato, Served on a Kaiser Roll, Sliced Seasonal Fresh Fruit, Chef's Choice Dessert, and Choice of Beverage

Charleston Turkey Wrap 32/Person

Spinach Wrap Filled with Smoked Turkey, Applewood Bacon, Lettuce, Tomato and Pesto Mayo, Potato Chips, Fresh Fruit, Chef's Choice of Dessert, and Choice of Beverage

WINE

Available by the Glass or Bottle. Ask about our Liquor and Beer selections.

Bubbles

Villa Sandi Prosecco Brut (Treviso)	12/55
Avinyó Cava "Reserva" Brut '17 (Spain)	11/50
Taittinger "Cuvée Prestige" Brut (Champagne)	90
Veuve Clicquot Brut (Champagne)	24/115
Dom Pérignon Brut '10 (Champagne)	325
Bollinger Brut Rosé (Champagne)	175
Val de Mer Rosé Brut Nature (Burgundy)	15/70

Interesting White Wines

Trimbach Riesling '16 (Alsace)	55
Schloss Lieser Riesling "Großes Gewächs" '16 (Mosel)	119
Vincent Carême Vouvray Sec "Le Clos" '18 (Loire)	76
Kozlović Malvazija '15 (Istria)	55
Miani Friulano '17 (Friuli Colli Orientali)	95
Robert Sinskey "Abraxas" '16 (Carneros)	76

Pinot Grigio & Light Dry White Wines

Scarpetta Pinot Grigio '20 (Friuli)	13/50
Santa Margherita Pinot Grigio '18 (Valdadige)	70
Do Ferreira Albariño '18 (Salnés, Rias Baixas)	59
Weinbach Pinot Blanc '18 (Alsace)	70
Sigalas Assyrtiko '17 (Santorini)	75

Sauvignon Blanc

Fournier Sancerre "Les Belles Vignes" '20 (Loire)	16/60
Whitehaven Sauvignon Blanc '20 (Marlborough)	13/50
Clos Henri Sauvignon Blanc '17 (Marlborough)	65
Cliff Lede Sauvignon Blanc '18 (Napa)	60
Cakebread Sauvignon Blanc '19 (Napa)	75

Chardonnay

Bellula Chardonnay '18 (Southern France)	12/45
Bouchard Pouilly-Fuissé '18 (Burgundy)	15/57
Dupont-Fahn Meursault "Les Clous" '17 (Burgundy)	95
Sonoma-Cutrer Chardonnay '18 (Sonoma Coast)	16/60
Jordan Chardonnay '16 (Russian River Valley)	77
Duckhorn Chardonnay '18 (Napa)	17/65
Rombauer Chardonnay '19 (Carneros)	83
Ceritas Chardonnay "Porter-Bass" '17 (Sonoma Coast)	120
Kistler Chardonnay "Les Noisetiers" '19 (Sonoma Coast)	32/127

Dry Rose & Sweet Wines

Miraval Rosé '20 (Côtes de Provence)	16/60
Domaines Ott Bandol Rosé "Romassan" '17 (Provence)	95
Mönchhof Riesling Kabinett '17 (Mosel)	13/50
Von Othegraven Riesling Spätlese '07 (Mosel)	76
Coppo Moscato d'Asti "Moncalvina" '19 (Piedmont)	11/50

Interesting Reds & Red Blends

Cesani Chianti Colli Senesi "Pancole" '16 (Tuscany)	55
Ruffino Chianti Classico "Riserva Ducale" '17 (Tuscany)	12/46
Fanti Brunello di Montalcino '14 (Tuscany)	109
Grasso Barbaresco "Vallegrande" '05 (Piedmont)	98
Zenato Amarone Classico "Riserva" '09 (Veneto)	192
Marqués de Cáceres Rioja "Gran Reserva" '12 (Spain)	72
Flor de Pingus Ribera del Duero '16 (Spain)	166
Château Lyonnat Lussac-Saint-Émilion '15 (Bordeaux)	65
Château Haut-Beauséjour Saint-Estèphe '13 (Bordeaux)	75
Guigal Gigondas '15 (Rhône)	61
Vieux Lazaret Châteauneuf-du-Pape '17 (Rhône)	83
Orin Swift Red Blend "Abstract" '19 (California)	18/70
Shafer Syrah "Relentless" '16 (Napa)	166
Banshee Red Blend "Mordecai" '15 (California)	65
Wonderment Zinfandel "Burton Ranch" '16 (Kelsey Bench)	55
Turley Zinfandel "Old Vines" '18 (California)	88

Pinot Noir

Louis Latour Pinot Noir "Valmoissine" '17 (France)	12/45
Alain Jeanniard Morey-Saint-Denis '14 (Burgundy)	115
Michel Magnien Gevrey-Chambertin '15 (Burgundy)	108
Sokol Blosser Pinot Noir '18 (Dundee Hills)	70
Calera Pinot Noir '17 (Central Coast)	15/58
Lioco Pinot Noir "Hirsch Vineyard" '13 (Sonoma Coast)	138
Kistler Pinot Noir '15 (Russian River Valley)	150
Belle Glos Pinot Noir "Las Alturas" '18 (Santa Lucia)	98
Goldeneye Pinot Noir '16 (Anderson Valley)	110

Malbec & Merlot

Barnard Griffin Merlot '17 (Columbia Valley)	13/50
Rombauer Merlot '16 (Carneros)	83
Duckhorn Merlot '18 (Napa)	85
Terrazas de los Andes Malbec "Reserva" '18 (Mendoza)	13/50
Viña Cobos Malbec "Bramare" '18 (Luján de Cuyo)	99

Cabernet Sauvignon

Catena Cabernet Sauvignon '18 (Mendoza)	13/50
Kith & Kin Cabernet Sauvignon '18 (Napa)	20/78
Hedges Cabernet Sauvignon '14 (Red Mountain)	90
Mount Eden Cabernet Sauvignon '10 (Santa Cruz Mtns.)	118
Viña Cobos Cabernet Sauvignon "Felino" '17 (Mendoza)	63
Kanonkop Cabernet Sauvignon '15 (Simonsberg)	84
Silver Oak Cabernet Sauvignon '16 (Alexander Valley)	38/150
Far Niente Cabernet Sauvignon '18 (Napa)	55/210
Dominus '16 (Napa)	550

HALF BOTTLES

Bubbles

Krug "Grande Cuvée" Brut (Champagne)	180
Moët & Chandon "Impérial" Brut (Champagne)	65
Taittinger Brut "La Française" (Champagne)	50
Veuve Clicquot Brut (Champagne)	70
Billecart-Salmon Brut Rosé (Champagne)	100
Adami Garbèl Prosecco Brut (Italy)	29

White

Alois Lagaeder Pinot Grigio '18 (Dolomiti)	25
King Estate Pinot Gris '17 (Oregon)	25
Merlin-Cherrier Sancerre '19 (Loire Valley)	30
Spy Valley Sauvignon Blanc '18 (Marlborough)	37
Domaine Servin Chablis "Les Pargues" '17 (Burgundy)	35
Matrot Meursault "Les Chevalières" '17 (Burgundy)	75
Ramey Chardonnay '17 (Russian River Valley)	55
Cakebread Chardonnay '18 (Napa Valley)	60

Red

Merry Edwards Pinot Noir '16 (Russian River Valley)	60
Row Eleven Pinot Noir "Viñas 3" '18 (California)	25
Hartford Court Pinot Noir '16 (Russian River Valley)	35
Bethel Heights Pinot Noir '16 (Eola-Amity Hills)	45
Cristom Pinot Noir "Mt. Jefferson Cuvée" '19 (Willamette Valley)	40
Tollot-Beaut Choresy-les-Beaune '15 (Burgundy)	55
Seghesio Zinfandel '18 (Sonoma County)	40
Luiano Chianti Classico '16 (Tuscany)	35
La Gerla Brunello di Montalcino '14 (Tuscany)	65
Cesari Amarone "Classico" '12 (Veneto)	75
Clos du Bois Merlot '17 (California)	28
Hall Merlot '14 (Napa Valley)	40
Ségla By Château Rauzan-Ségla Margaux '14 (Bordeaux)	65
Stuhlmuller Cabernet Sauvignon '15 (Alexander Valley)	40
Duckhorn Cabernet Sauvignon '17 (Napa Valley)	75
Shafer "One Point Five" '16 (Stag's Leap District)	110