BREAKFAST

GUEST ROOM DINING AVAILABLE DAILY | BREAKFAST 6:30AM-11AM | **PLEASE DIAL EXTENSION 5282**
A $5 DELIVERY CHARGE AND 22% GRATUITY PLUS APPLICABLE SALES TAX WILL BE ADDED TO ALL ORDERS.

EGGS AND SPECIALTIES

MEETING STREET BREAKFAST 27
TWO FREE RANGE EGGS ANY STYLE*
Scrambled, Poached, Over Easy, Sunny Side Up

CHOICE OF SIDE
Roasted Fingerling Potatoes or Yellow Grits

CHOICE OF BREAKFAST MEAT
Bacon, Chicken Sausage, or Pork Sausage

CHOICE OF BREAD
White, Wheat, Sourdough, or Gluten Free

GARDEN HERB OMELET* 26
CHOICE OF: Mushroom, Spinach, Onion, Cheddar Cheese
Goat Cheese, Gruyere Cheese, Bacon, Country Ham
Cherry Tomato, Roasted Fingerling Potatoes

STOREY FARM EGG WHITE FRITTATA* Ⓝ 29
Blistered Tomato, Split Creek Farm Feta, Avocado
Tender Arugula, Foraged Mushroom, Zucchini

THE PALMETTO CAFE FOCACCIA* 29
Scrambled Farm Egg, Toma Cheese, Baby Arugula
Lady Edison Country Ham, Confit Garlic Aioli, Avocado

BLUE CRAB BENEDICT * 30
Poached Egg, English Muffin, Blue Crab
Bloomsdale Spinach, Old Bay Hollandaise

SEAFOOD OMELET* Ⓝ 34
Free Range Farm Egg, Maine Lobster, Jumbo Lump Crab
Split Creek Farm Feta, Roasted Fingerling Potatoes

STEAK AND EGGS* 75
12oz Prime NY Strip, Two Free Range Farm Eggs
Roasted Fingerling Potatoes, House Citrus Salad

SIDES

DOUBLE SMOKED BACON	8
CHICKEN APPLE SAUSAGE	8
PORK SAUSAGE	8
HOUSE CITRUS SALAD	8
MARKET FRUIT & BERRIES	8
ROASTED FINGERLING POTATOES	8
SLICED AVOCADO	8
TWO FREE RANGE FARM EGGS, ANY STYLE*	10
SMOKED SALMON*	12

NUTRITIONALLY FOCUSED

STEEL-CUT OATMEAL 16
Fresh Berries, Toasted Almonds, Edisto Honey

FARMER'S FRUIT PLATE 18
Seasonal Fruit, Wild Berries, Edisto Honey
Cocoa Granola, Greek Yogurt

LOWCOUNTRY YOGURT PARFAIT 20
Greek Yogurt, Wild Berry Compote, Cocoa Granola

AVOCADO TOAST* 22
Toasted Sourdough, Chickpea Hummus
Tender Arugula, Lemon Essence
Add Two Free Range Eggs, Any Style 10 | Add Salmon 12

SMOKED SALMON AND BAGEL* 28
Dill Cream Cheese, Golden Frisée, Red Onion
Heirloom Tomato, Pickled Mustard Seed
CHOICE OF BAGEL: Plain, Everything, Sesame

STARBURST SMOOTHIE 15
Strawberry, Banana, Greek Yogurt

GRIDDLE AND BAKERY

LOWCOUNTRY PANCAKES 21
Lemon Ricotta, Seasonal Fruit Compote, Edisto Honey

BELGIAN WAFFLES 20
Wild Berry Marmalade, Lemon Ricotta

PANETTONE FRENCH TOAST 23
Mixed Berries, Vanilla Bean Chantilly

PASTRY BASKET 16
Seasonal Jam, Cultured Butter

*PLEASE NOTE, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
Ⓝ NUTRITIONALLY FOCUSED

LUNCH

GUEST ROOM DINING AVAILABLE DAILY | LUNCH 11:30AM-4PM | **PLEASE DIAL EXTENSION 5282**
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SOUPS AND LOCAL GREENS

LOWCOUNTRY SHE CRAB SOUP* 25
Jumbo Lump Crab Meat, Pedro Ximenez Sherry
Smoked Trout Roe, Sea Salt Crisp

CAESAR SALAD* (NF) 29
Baby Gem Leaves, House-Made Caesar Dressing
Pangrattato, Solo Di Bruna, Boquerones

BISTRO SALAD* (NF) 26
Bibb Lettuce, Pickled Shallot, Candied Walnut
Edisto Honey & Mustard Emulsion

ADD A PROTEIN OF YOUR CHOICE

6oz Grilled Chicken Breast	18
6oz Seared Salmon*	22
5 Jumbo Mangrove Shrimp	26
6oz Grilled Beef Tenderloin	36

LIGHT AND BRIGHT

SUNFLOWER CHOPPED SALAD (NF) 21
Sunflower Seeds and Sprouts, Fennel Pollen Dressing

SMOKED BEEF CARPACCIO* 26
Pecorino, Watercress, Crispy Artichokes

BUF BURRATA 30
Strawberry, Arugula, Sicilian Pistachio

SEAFOOD SALAD (NF) 36
Maine Lobster, PEI Mussel, Jumbo Lump Crab
Mangrove Shrimp, Stone Fruit, Fresno Vierge

SPECIALTY SANDWICHES

CHICKEN SANDWICH 32
Chipotle Mayo, Pickles, Bibb Lettuce, Fries

TURKEY CLUB 32
Sourdough, House-Brined Turkey Breast, Heirloom Tomato
Bibb, Lettuce, Double-Smoked Bacon, Gruyere Cheese
Dijon Mayonnaise, Fries

SIGNATURE SMASH BURGER 36
Double-Smoked Bacon, Garlic Aioli, Bibb Lettuce
Heirloom Tomato, Caramelized Onion, Dill Pickle
Aged Cheddar, Fries

LAND AND SEA

LOBSTER THERMIDOR LUMACHE PASTA 47
Tarragon, Garlic Crunch, Calabrian Chili, Local Greens
Parmigiano Reggiano

LOWCOUNTRY SHRIMP AND GRITS 43
Charleston Stone-Ground Grits, Tasso Gravy, Goat Feta
Mangrove Shrimp, Crispy Phyllo, Green Tomato Marmalade

JOHNNY CAKE FLOUNDER 49
Local Flounder, Almond, Brown Butter, Lemon
Haricots Verts

JOYCE FARMS AIRLINE CHICKEN (NF) 43
Butter Beans, Lacinato Kale, Rosemary Pan Jus

CRAB CAKE 48
Hass Avocado, Shaved Fennel, Citrus, Beurre Blanc

STEAK FRITES* 79
12oz Strip Loin, Fries, Ancho Chile A1

MADRAS CURRY CAULIFLOWER (NF) 38
Coconut Crumble, Black Garlic, Basil

SIDES

CAESAR SALAD*	14
FRIES	12
CHEESE GRITS	12
BROCCOLINI	14
TRUFFLE CHIPS	15

DESSERTS

LOWCOUNTRY CHOCOLATE COOKIE 10
Crackled Dark Chocolate Cookie, Pecans

HOUSE MADE HALF PINTS 15
Vanilla, Chocolate, or Tropical Fruit Sorbet

FARMSTAND STRAWBERRY SHORTCAKE 18
Macerated Strawberries, Grand Marnier Cream

CHOCOLATE SILK VACHERIN 18
Whipped White Chocolate Ganache, Crispy Meringue

LEMON RASPBERRY GATEAU (NF) 18
Pistachio Dacquoise, Almond Sponge, Whipped Gin

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(NF) NUTRITIONALLY FOCUSED

DINNER

GUEST ROOM DINING AVAILABLE DAILY | DINNER 4:00PM-11PM | **PLEASE DIAL EXTENSION 5282**
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SHAREABLE

GRILLED CHICKEN WINGS 29
House Brine, Sweet Chili Sauce, Toasted Cashews

ARTISAN CHEESE AND CHARCUTERIE 38
Seasonal Fruit, Honeycomb, Pickles
Grilled Sourdough

LOBSTER ROLL 48
Butter Brioche, Pickled Celery Remoulade
Fresno Emulsion

KALUGA CAVIAR* 144
Kettle Chips, Crème Fraîche, Egg, Shallot, Chives

LIGHT AND BRIGHT

SUNFLOWER CHOPPED SALAD (NF) 21
Sunflower Seeds & Sprouts, Fennel Pollen Dressing

SMOKED BEEF CARPACCIO* 26
Pecorino, Watercress, Crispy Artichokes

JUMBO SHRIMP COCKTAIL (NF) 31
Jumbo Mangrove Shrimp, Cocktail Sauce
House-Made Hot Sauce

AHI TUNA CRUNCH 38
Hass Avocado, Short Grain Rice, Fresno Chili Aioli, Togarashi

SANDWICHES

CHICKEN SANDWICH 32
Chipotle Mayo, Pickles, Shallots, Bibb Lettuce, Fries

TURKEY CLUB 32
Sourdough, House-Brined Turkey Breast, Heirloom Tomato
Bibb, Lettuce, Double-Smoked Bacon, Gruyere Cheese
Dijon Mayonnaise, Fries

SIGNATURE SMASH BURGER 36
Double-Smoked Bacon, Garlic Aioli, Bibb Lettuce
Heirloom Tomato, Caramelized Onion, Dill Pickle
Aged Cheddar, Fries

SIDES

CAESAR SALAD*	14
FRIES	12
CHEESE GRITS	12
BROCCOLINI	14
TRUFFLE CHIPS	15

SOUP AND SALAD

LOWCOUNTRY SHE CRAB SOUP* 25
Jumbo Lump Crab Meat, Pedro Ximenez Sherry
Smoked Trout Roe, Sea Salt Crisp

CAESAR SALAD* (NF) 29
Baby Gem Leaves, House-Made Caesar Dressing
Pangrattato, Solo Di Bruna, Boquerones

BISTRO SALAD* (NF) 26
Bibb Lettuce, Pickled Shallot, Candied Walnut
Edisto Honey & Mustard Emulsion

ADD A PROTEIN OF YOUR CHOICE

6oz Grilled Chicken Breast	18
6oz Seared Salmon*	22
5 Jumbo Mangrove Shrimp	26
6oz Grilled Beef Tenderloin	36

ENTRÉES

LOBSTER THERMIDOR LUMACHE PASTA 47
Tarragon, Garlic Crunch, Calabrian Chili, Local Greens
Parmigiano Reggiano

LOWCOUNTRY SHRIMP AND GRITS 43
Charleston Stone-Ground Grits, Tasso Gravy, Goat Feta
Mangrove Shrimp, Crispy Phyllo, Green Tomato Marmalade

JOHNNY CAKE FLOUNDER 49
Local Flounder Almond, Brown Butter, Lemon
Haricots Verts

STEAK FRITES* 79
12oz Strip Loin, Fries, Ancho Chile A1

JOYCE FARMS AIRLINE CHICKEN (NF) 43
Butter Beans, Lacinato Kale, Rosemary Pan Jus

CRAB CAKE 48
Hass Avocado, Shaved Fennel, Citrus, Beurre Blanc

MADRAS CURRY CAULIFLOWER (NF) 38
Coconut Crumble, Black Garlic, Basil

DESSERTS

HOUSE MADE HALF PINTS 15
Vanilla, Chocolate, or Tropical Fruit Sorbet

FARMSTAND STRAWBERRY SHORTCAKE 18
Macerated Strawberries, Grand Marnier Cream

LOWCOUNTRY CHOCOLATE COOKIE 10
Crackled Dark Chocolate Cookie, Pecans

CHOCOLATE SILK VACHERIN 18
Whipped White Chocolate Ganache, Crispy Meringue

*PLEASE NOTE, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
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ALL-DAY BEVERAGES

GUEST ROOM DINING AVAILABLE DAILY | BREAKFAST 6:30AM-11PM | **PLEASE DIAL EXTENSION 5282**
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JUICE & SODA

COLD-PRESSED JUICE (NF) 14

ALL NATURAL, NO ADDED SUGAR

BEET APPLE
Apple, Lemon, Ginger, Beet

CUCUMBER LEMON
Cucumber, Celery, Spinach, Kale, Parsley

PINEAPPLE MINT
Apple, Pineapple, Lemon, Mint

GREEN GINGER
Apple, Lemon, Ginger, Celery, Kale

FRUIT JUICE 10

Orange
Grapefruit
Pineapple
Tomato
Cranberry
Apple
Pomegranate

CARBONATED BEVERAGES 6

Coke
Diet Coke
Coke Zero
Ginger Ale
Sprite
Club Soda
Tonic

MOCKTAIL

STRAWBERRY CREAMSICLE 14
Strawberry Purée, Lemonade, Cream

COFFEE & TEA

LOCALLY-BREWED COFFEE 15

DRIP COFFEE OR DECAF
Whole, 2%, Skim, Almond, Soy, Oat, Half & Half

COLD BREW 8
Made in House

DOUBLE ESPRESSO 8

CAPPUCCINO 9
Flavored Syrup Available

LATTE 9
Flavored Syrup Available

MATCHA LATTE 9
Sweetened

CHAI TEA 9

POT OF ORGANIC TEA 15

Served With: Milk, Honey, and Lemon

CHOICE OF TEA:
English Breakfast
Earl Grey
Peppermint
Green Tea
Chamomile
Jasmine
Paris
Raspberry

ICED TEA 6
PEACH TEA 6
LEMONADE 6

BOTTLED WATER

AQUA PANNA 10
FIJI 10
SAN PELLEGRINO 10
COCONUT WATER 7

WINE SELECTIONS

HALF BOTTLE
375 ML

BUBBLES

Adami, Garbel Prosecco (Treviso)	30
Taittinger, Brut “La Francaise” (Champagne)	50
Billecart-Salmon, Rosé Brut (Champagne)	120

WHITE

Spy Valley, Sauvignon Blanc (Marlborough)	30
Jermann, Pinot Grigio (Fruili)	35
Honig, Sauvignon Blanc (Northern California)	40
Courtault Michelet, Petit Chablis (Burgundy)	40
Rombauer, Chardonnay (Carneroso)	55

ROSÉ

Miraval, Rosé (Côtes de Provence)	35

RED

Martin Ray, Pinot Noir (Sonoma Coast)	30
Seghesio, Zinfandel (Sonoma County)	38
Felsina, Chianti Classico (Tuscany)	40
Clos Du Val, Cabernet Sauvignon (Napa)	40
Cristom, Pinot Noir (Willamette Valley)	65
Damilano, “Lecinquevigne” Barolo (Piedmont)	68
Duckhorn, Cabernet Sauvignon (Napa Valley)	84
Altesino Brunello di Montalcino (Tuscany)	89
Faust, Cabernet Sauvignon (Napa)	98
Caymus, Cabernet Sauvignon (Napa)	120

FULL BOTTLE
750 ML

BUBBLES

Zardetto, Prosecco (Valdobbiadene)	64
Santa Julia, Brut Rosé (Argentina)	75
Taittinger, Brut “La Francaise” (Champagne)	149
Veuve Clicquot, NV Brut (Champagne)	210

WHITE

Centorri, Moscato di Pavia (Lombardy)	56
Scopa, Pinot Grigio (Sicily)	64
Esk Valley, Sauvignon Blanc (Marlborough)	64
Stillman Street, Chardonnay (Sonoma County)	68
Santa Margherita, Pinot Grigio (Valdadige)	70
Duckhorn, Sauvignon Blanc (Napa)	76
Verizet Viré-Clessé, Chardonnay (Burgundy)	80
Le Petit Silex, Sancerre (Loire Valley)	88
Rombauer ,Chardonnay (Carneroso)	98

ROSÉ

Mont Gravet, Rosé (Languedoc)	64

RED

Piattelli, Malbec (Mendoza)	60
Castello di Bossi, Chianti Classico (Tuscany)	68
Chalk Hill, Pinot Noir (Central Coast)	72
One Stone, Cabernet Sauvignon (Paso Robles)	72
Round Pond, Cabernet Sauvignon Kith & Kin (Napa)	96
Lingua Franca, Pinot Noir (Williamette Valley)	100
Caymus, Cabernet Sauvignon (Napa)	225

BEER & COCKTAILS

ASK ABOUT OUR FULL LIST OF LIQUOR AND BEER SELECTIONS.

CRAFT 10

Westbrook White Thai IPA

Coast Brewing Co. Hop Art IPA

Coast Brewing Co. Kölsch

Munkle Brugge City Brune Belgian Brown Ale

Edmund's Oast Something Cold Blonde Ale (16oz) 12

DOMESTIC 8

Michelob Ultra

Coors Light

Budweiser

Miller Lite

Athletic N/A

BEER BUCKET OF FIVE BEERS 45

MIMOSA 17

MINT LEMONADE

POMEGRANATE LAVENDER

BELLINI

GRAND ORANGE

MARTINI

POMEGRANATE MARTINI 18
Pomegranate Juice, Blueberry Vodka, Lime

GARDEN PARTY 18
Bombay Sapphire, Lime, Lavender, Rose

GOLDEN HOUR 18
PassionFruit, Lime, Chinola, Vanilla Vodka

HIGH SEAS ESPRESSO 18
Captain Morgan, Charred Syrup, Espresso, Bitters

HOUSE COCKTAILS

SWEET CAROLINE MEZCALITA 18
Mezcal, Orange, Lime, Peach Schnapps

LOWCOUNTRY LEMONADE 18
Makers Mark, Peach Schnapps, Lemonade, Lime

RUBY & ASH 18
Mezcal, Lime, Grapefruit, Simple Syrup

BROAD STREET OLD FASHIONED 18
Woodford Reserve, Bitters, Simple Syrup

SPIRITS

VODKA

Tito's 14

Ketel One 15

Grey Goose 16

GIN

Tanqueray 14

Hendrick's 15

Bombay Sapphire 15

RUM

Bacardi 12

Captain Morgan 12

Goslings 13

TEQUILA

Espolon Blanco 14

Espolon Reposado 17

Casamigos Blanco 20

Casamigos Reposado 22

WHISKEY

Jack Daniels 14

Jameson 14

Bulleit 14

BOURBON

Makers Mark 16

Basil Hayden 17

Woodford Reserve 18

Buffalo Trace 19

SCOTCH

Glenlivet 12yr 24

Macallan 12yr 28

LIQUEURS

Baileys 11

Kahlúa 11

MINI BAR SELECTIONS

SNACKS

Kit Kat Chocolate Bar	6
Dark Chocolate Almonds	16
Peanut M&M's	16
Snickers Mini's	14
Gummy Bears	14
Chocolate Chip Cookies	14
Mixed Nuts	14
Roasted Cashews	16
Praline Pecans	15
Rx Chocolate Bar	6
Pringles Chips	6

DRINKS

Small Fiji Water	6
Large Fiji Water	10
Flavored Sparkling Water	6
Coca Cola	6
Coke Zero	6

WINE AND SPARKLING

CHAMPAGNE, VEUVE CLIQUOT	65
PINOT NOIR, SIDURI, Willamette Valley	45
PINOT NOIR, KOSTA BROWN, Russian River Valley	85
SAUVIGNON BLANC, SPY VALLEY	40
CHARDONNAY, STAGLIN "SALUS", Napa Valley	75

BEER

Michelob Ultra	10
Coast Kolsch	11
Guinness	11

SPIRITS

VODKA

Tito's	13
Grey Goose	55

GIN

Bombay Sapphire	13

WHISKEY

Johnny Walker Black	13

BOURBON

Four Roses	13

SCOTCH

Glenlivet	55

Items removed from the Minibar will automatically be charged to your room. We ask that you refrain from storing personal items in the Minibar. A restocking fee of $7.50 will be assessed if the minibar is used as refrigerator. Please call the Front Desk or dial "0" and we will be happy to provide a refrigerator. All prices are subject to 22% Service Charge and applicable state and local taxes.