

# BREAKFAST

*Served daily from 6:00am to 11:30am.*

## BEVERAGES

ORANGE, GRAPEFRUIT, APPLE, CRANBERRY, TOMATO,  
PINEAPPLE OR V8 JUICE 6

WHOLE, SKIM, 2% OR CHOCOLATE MILK 5

POT OF FINE TEA

*Choice of: English Breakfast, Earl Grey, Organic Peppermint, Green Tea,  
Chamomile, Decaffeinated*

*Milk, Honey and Lemon*

For One Person 10

For Two People 15

POT OF FRESHLY BREWED COFFEE

OR DECAFFEINATED COFFEE

For One Person 10

For Two People 15

FRENCH PRESS COFFEE

- EUROPEAN: *Gourmet Coffee, Regular or Decaffeinated*
- FRENCH VANILLA: *100% Arabica Columbian Blended  
with Gourmet Vanilla*
- 100% ORGANIC AZTEC ROAST: *Dark Roasted Blend of Latin  
American and Indonesian 100% Certified Organic Coffees, Medium  
Spicy Body with Sweet Lingering Flavor*
- 100% ORGANIC MAYAN ROAST: *Medium Roasted Fair Trade  
Certified Organic Central American Coffee with a Sweet Aroma  
and Smooth Finish*
- IPANEMA YELLOW BOURBON RIO VERDE: *Medium to  
Full Body, Bright Citrus and Cocoa Notes with a Dark Chocolate Finish*

For One Person 12

For Two People 17

POT OF HOT CHOCOLATE 7

## 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, Gruyere Cheese, Caramelized Onions, Grain Mustard, Choice of Fresh Fruit or Breakfast Potatoes*

### BUTTERMILK PANCAKES 18

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

### LOWCOUNTRY SHRIMP & GRITS 20

*Seared Shrimp, Smoked Sausage, Grits and Pan Gravy, 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*

## LIGHTER OPTIONS

### DELUXE CONTINENTAL 23

*Juice of Your Choice, 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

*Juice of Your Choice, Fruit Cup or Berries and Yogurt, Choice of Cereal, Small Coffee, Decaffeinated Coffee, Tea or Milk*

French Press Coffee +2

Large Coffee +4

## 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, Smoked Trout or Petite Filet*

*Poached Eggs and Hollandaise, Choice of Side*

ALL EGGS & OMELET

*Choice of:*

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

## À LA CARTE

FRESH GRAPEFRUIT 6

SEASONAL MELON OR MIXED BERRIES 7

VANILLA BEAN YOGURT 6

YOGURT PARFAIT 9.50

EXOTIC FRUIT PLATE 24

*A Cornucopia of Fresh Seasonal Fruits, Vanilla Bean Yogurt*

A SELECTION OF BREAKFAST CEREALS 8.50

*Whole, 2%, Skim or Soy Milk, Side of Berries*

*Choice of:*

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

OATMEAL 8.50

*Whole, 2%, Skim or Soy Milk, Brown Sugar and Raisins, Side of Berries*

ONE EGG, ANY STYLE\* 6

TWO EGGS, ANY STYLE\* 10

BACON, SAUSAGE LINKS OR PATTIES 6

CORNED BEEF HASH OR COUNTRY HAM 6

BREAKFAST POTATOES OR GRITS 6

BREAKFAST BISCUIT 15

*Choice of Bacon, Egg and Cheese or Sausage, Egg and Cheese*

## PASTRIES

FRESHLY BAKED DANISH 6

BREAKFAST PASTRY 6

*Bran, Blueberry, Banana Walnut or Zucchini Muffin  
or Flaky Croissant*

BASKET OF PASTRIES 14

*Choice of Any Four*

RAISIN BREAD 6

BUTTERMILK BISCUIT 6

TOASTED ENGLISH MUFFIN 6

BAGEL WITH CREAM CHEESE 6

FRESHLY TOASTED BREAD 6

*White, Whole Wheat, Rye, Gluten Free*

## SPECIAL OCCASION

ROMANTIC START FOR TWO 150

- *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*

*\*Please note, contains ingredients that are raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or  
unpasteurized milk may increase your risk of foodborne illness.*



*Served daily from 11:30am to 3:00pm.*

*Our very own Palmetto Cafe is proud to be the only AAA Four Diamond restaurant in South Carolina serving breakfast and lunch. To make a reservation to dine in at Palmetto Cafe, please dial extension 7951.*

## CAFE CLASSICS

*Customer Favorites*

### STARTERS

LOWCOUNTRY SHE CRAB SOUP 14

*Service of Sherry*

JUMBO LUMP CRAB CAKE 18

*Tomato Ragu, Sauce Béarnaise, Spring Vegetables*

### SALADS

EXOTIC FRUIT PLATE 24

*A Cornucopia of Fresh Seasonal Fruits, Vanilla Bean Yogurt*

CAESAR SALAD 29

*Choice of Two: Grilled Shrimp, Fried Edisto Island Oysters, Grilled Chicken or Seared Diver Scallops*

CRAB SALAD 40

*Jumbo Lump Crab, Avocado, Multigrain Cracker, Golden Tomato Vinaigrette*

### SANDWICHES

SEAFOOD CLUB 32

*Lobster, Shrimp, Applewood Smoked Bacon, Smoked Salmon, Tomato*

'21' BURGER\* 29

*Inspired by our Sister Property '21' Club, Grilled Red Onion, Tomatoes, Lettuce, Pickles, Housemade Bun, French Fries or Fresh Fruit*

### ENTREÉS

PALMETTO SAMPLER\* 32

*Tasting: Crab Cake, She Crab Soup, Chicken Salad, '21' Burger and Fries*

### SIDES

SEASONED FRENCH FRIES 7

## OCEAN

*Seafood Specialties*

### STARTERS

SEARED SCALLOPS\* 18

*Grapefruit Salad, Yellow Curry Vinaigrette, Micro Green Salad*

BLACK PEPPER TAGLIATELLE 17

*Hand Rolled Pasta, Crawfish Tails, Roasted Tomato, Pesto, Parmesan, Aged Balsamic*

### SALADS

GRILLED SHRIMP PANZANELLA 29

*Tuscan Bread, Pesto, Tomatoes, Olives, Potatoes, Frisée*

SALMON CARPACCIO 28

*Smoked Salmon, Orange Segments, Capers, Sliced Red Onion, Watercress, Hearts of Palm, Orange Dill Vinaigrette*

### SANDWICHES

SHRIMP TACOS\* "LOS CABOS STYLE" 32

*Inspired by our Sister Property Maroma Resort & Spa, Crispy Fried Shrimp, Avocado, Chipotle Mayonnaise, Salsa Mexicana  
Substitute Lobster, Add \$2*

### ENTREÉS

SHRIMP & GRITS 30

*Sautéed Shrimp, Stoneground Grits, Bacon, Peppers, Onions, Pan Jus*

GLAZED SALMON\* 31

*Soy-Ginger Glaze, Fried Shiitakes, Snow Peas, Carrots, Pickled Onion, Ramen-Style Noodles, Miso Dashi Broth*

CRISPY FRIED SNAPPER 31

*Snapper Filet, Bay Rice, Toasted Almond, Caribbean-Style Curry Stew, Herbs*

### SIDES

CRAB POTATO FONDUE 11

*Blue Crab, Potato, Leeks, Sherry Cream*

## RANGE

*Meats and Game*

### STARTERS

PLANTAIN CRISPS 15

*Fried Plantains, Short Rib, Housemade Pimento Cheese*

SEASONAL SOUP 13

### SALADS

SMOKED CHICKEN SALAD 28

*Bibb Lettuce, Sourdough Croutons, Peach-Jalapeño Dressing,  
Roasted Tomatoes*

### SANDWICHES

SURF & TURF BURGER\* 32

*'21' Burger, Béarnaise, Lobster, French Fries or Fresh Fruit*

CROQUE MADAME 30

*Rosemary Ham, Gruyere, Brioche Bread, Sauce Mornay,  
Sunnyside Egg, Frisée Salad*

### ENTREÉS

BEEF TENDERLOIN\* 40

*Pan Seared Filet, Sautéed Spinach, Creamy Shallot Sauce,  
Shoestring Fries, Sauce Perigord*

SEARED CHICKEN 31

*Stone Ground Grits, Benton's Bacon, Roasted Vegetables, Mushrooms,  
Chicken Jus*

### SIDES

GRILLED LOCAL ASPARAGUS 8

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# 24-HOUR

## CHILLED SHRIMP COCKTAIL 19

*Lemon and Cocktail Sauce*

## BUFFALO WINGS 19

*Celery and Blue Cheese Dressing*

## FIELD GREENS SALAD 13

*Wadmalaw Island Greens, Choice of Dressings*

## PETITE CAESAR SALAD 13

## SEASONAL SOUP 13

## ASSORTED BERRIES & CHEESE 19

*Chef's Selection of Three Cheeses,  
Housemade Artisanal Breads and Crackers*

## EXOTIC FRUIT PLATE 24

*A Cornucopia of Fresh Seasonal Fruits, Vanilla Bean Yogurt*

## WHITE PIZZA WITH GRILLED CHICKEN 24

*Olive Oil, Sliced Garlic, Cured Tomatoes, Baby Arugula,  
Mozzarella and Feta Cheeses*

## MARGHERITA PIZZA 22

*Pesto Base, Fresh Roma Tomatoes, Basil, Mozzarella Cheese*

## VEGGIE PIZZA 22

*Hummus, Roasted Tomatoes, Bell Peppers, Mushrooms, Baby Arugula,  
Onions, Broccoli, Tomato Sauce*

## PEPPERONI PIZZA 24

*Pepperoni, Tomato Sauce, Mozzarella Cheese*

## SOUTHERN FRIED CHICKEN TENDERS 21

*French Fries or Fresh Fruit with Housemade Barbecue  
and Mustard Rémoûlade Dipping Sauces*

## '21' BURGER\* 29

*Inspired by our Sister Property '21' Club, Grilled Red Onions, Tomatoes,  
Lettuce, Pickles, Housemade Bun, French Fries or Fresh Fruit*

## TURKEY CLUB WRAP 23

*Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato,  
Pesto Mayonnaise, French Fries or Fresh Fruit*

## THREE EGG OMELETTE 23

*Your Choice of Cheese and Fresh Ingredients, French Fries or Fresh Fruit*

## STEAK & EGGS\* 28

*Two Eggs Any Style, Grilled Ribeye, French Fries or Fresh Fruit*

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# CHARLESTON GRILL

*Served nightly from 6:00pm to 10:00pm.*

*Nothing soothes the senses quite like having the AAA Four Diamond and Forbes Four Star award-winning restaurant, Charleston Grill, brought to your very own room.*

*To make a reservation to dine in at Charleston Grill, please dial extension 7133.*

## ROOTS & STEMS

### APPETIZERS

VERTICAL ROOTS BIBB 14

*Beets, Shallots, Honey-Thyme Vinaigrette*

CAULIFLOWER SOUP 15

*Fourme d' Ambert, Hazelnuts, Brown Butter*

MOROCCAN PANZANELLA 16

*Cauliflower, Beets, Pistachios, Labneh, Garam Masala, Brioche, Pomegranates*

### ENTRÉES

SPRING VEGETABLE & LOBSTER POTAGE 43

*Soft Herbs, Pernod*

COLLECTION OF VEGETABLES 34

*Israeli Couscous, Hummus, Piquillo Pepper Purée*

MOREL MUSHROOM & RICOTTA CAVATELLI 37

*Asparagus, Madeira, Parmesan*

### SIDE

CARROTS 11

*Feta, Mint, Pickled Fresno Chili Peppers*

# CHARLESTON GRILL

## WAVES & MARSH

### APPETIZERS

OCTOPUS 18

*Parsley Verde, Potatoes, Orange, Chorizo*

\*AHI TUNA AGUACHILE 20

*Avocado, Tomato, Jalapeño, Cilantro, Lime Vinaigrette*

CHARLESTON GRILL CRAB CAKE 20

*Creek Shrimp, Tomato, Lime-Dill Vinaigrette*

### ENTRÉES

STURGEON 40

*Beurre Noisette, Hazelnuts, Ibérico, Meyer Lemons, Leeks,  
Marble Potatoes*

SOUTH INDIAN FISH 37

*Curried Corn Purée, Pudina Chutney, Coriander-Cumin Scented  
Tomatoes*

SEA SCALLOPS 43

*Pea Purée, Morcilla, Chili-Chorizo Vinaigrette*

### SIDE

BUTTER BEANS 11

*Shrimp Butter, Carolina Rice Middlins*

## FIELD & PASTURE

### APPETIZERS

SPECK & SPRING VEGETABLES 15

*Peas, Asparagus, Lemon, Ricotta*

SWEETBREADS 15

*Tomato Fondue, Tarragon, Panko-Potato Crust*

\*FOIE GRAS & SMOKED DUCK 24

*Lentils Le Puy, Périgueux Sauce*

### ENTRÉES

\*PRIME BEEF TENDERLOIN (6OZ) 52

*Red Wine Reduction, Asparagus, Béarnaise Sauce*

\*RIBEYE (22OZ) 54

*Maitake Mushrooms, Ramp Butter*

\*COLORADO LAMB 70

*Puréed Potatoes, Vegetable Medley, Lamb Jus, Mint Chimichurri*

### SIDE

POTATO GRATIN 11

*Fontina & Parmesan Cheeses*

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# DESSERT

*Served daily from 11:30am to 12:00am.*

**STRAWBERRY GRANOLA TART 10**

*Goat Cheese Crema, Agave Strawberries*

**'SMORES' BREAD PUDDING 10**

*Malted Graham Cracker Ice Cream, Chocolate Raspberry Sauce*

**MOLTEN CHOCOLATE LAVA CAKE 10**

*Blackberry Buttermilk Ice Cream, Toasted Almond Crème Anglaise,  
Candied Almonds*

**\* CLASSIC CRÈME BRÛLÉE 10**

*Caramelized Sugar, Fresh Strawberries*

**FIG & ROSEMARY ICE CREAM SANDWICHES 10**

*Fig Ice Cream, Rosemary Shortbread, Raspberry Fig Purée,  
Lemon-Cardamom Pistachios*

**LEMON MADELEINE CAKE 10**

*Country Peach Jam, Whipped Cream, Kiwi Coulis*

**\* NEW YORK CHEESECAKE 10**

*Caramel Sauce, Fresh Berries*

**\* CHOCOLATE MOUSSE CAKE 10**

*Raspberry Coulis, Pistachios*

**\* HOUSEMADE ASSORTMENT OF SORBETS 10**

*Please ask your Guest Room Dining associate for the current flavor selections*

**\* ASSORTED ICE CREAM BY THE PINT 10.50**

*Please ask your Guest Room Dining associate for the current flavor selections*

*\* Available 24 hours*

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





# WINE

Headed by award-winning Sommelier Rick Rubel, our wine program has received a "Best of Award of Excellence" by Wine Spectator. Of course, these are a small offering of our more than 1,300 labels holding in the cellar. Your Room Service sales associate can help you pick a wine to pair with your entrée.

BUBBLES	Glass/Bottle
DOM PÉRIGNON BRUT '09 (CHAMPAGNE) <i>a complex, ethereal occasion maker</i>	325
KRUG "GRANDE CUVÉE" (CHAMPAGNE) <i>rich, nutty and soulful</i>	350
DRAPPIER BRUT "CARTE D'OR" '02 (CHAMPAGNE) <i>bright and crisp with honeycrisp apple, biscuit, and pickled ginger aromas</i>	275
MOËT & CHANDON BRUT "IMPÉRIAL" (CHAMPAGNE) <i>classic non vintage from Champagne's #1 producer</i>	135
TAITTINGER BRUT "LA FRANÇAISE" (CHAMPAGNE) <i>dry, elegant and balanced</i>	90
VEUVE CLICQUOT-PONSARDIN (CHAMPAGNE) <i>rich, classic taste to love</i>	24/115
WARIS-HUBERT BRUT "BLANC DE NOIRS" (CHAMPAGNE) <i>white, bubbly made only with red grapes</i>	90
JO LANDRON "ATMOSPHÈRES" (LOIRE VALLEY) <i>rich and crisp bubbly from the top grower producer</i>	60
AVINYÓ CAVA BRUT (SPAIN) <i>Spain's answer to Champagne and great on a budget</i>	11/50
IRON HORSE "CLASSIC VINTAGE" '12 (CALIFORNIA) <i>a perennial favorite at the White House</i>	80
BOLLINGER BRUT ROSÉ (CHAMPAGNE) <i>dry and crisp complimented with notes of raspberry</i>	175
VAL DE MER BRUT NATURE ROSÉ (BURGUNDY) <i>quite dry and loads of raspberry aromas</i>	14/65
VILLA SANDI PROSECCO BRUT (TREVISO) <i>very dry prosecco from a quality leader</i>	12/55
MARENCO BRACHETTO D'ACQUI '15 (PIEDMONT) <i>this is the frothy, sweet-tart rosé version of Moscato d'Asti</i>	55
MOËT & CHANDON DEMI-SEC "NECTAR IMPÉRIAL" <i>slightly sweet bubbly from the makers of Dom Perignon's</i>	145
LA SPINETTA MOSCATO D'ASTI "BIANCOSPINO" '17 (PIEDMONT) <i>lightly sweet guzzler that is perfect with almost anything</i>	11/50

## LIGHT & DRY WHITES

TRIMBACH RIESLING "RESERVE" '13 (ALSACE)	55
<i>deliciously bright and refreshing</i>	
SANTA MARGHERITA PINOT GRIGIO '16 (ALTO ADIGE)	70
<i>the standard by which all Pinot grigio is measured</i>	
SCARPETTA PINOT GRIGIO '16 (VENEZIA)	13/50
<i>dry, crisp and refreshing with a hint of peach</i>	
CAKEBREAD SAUVIGNON BLANC '16 (NAPA VALLEY)	75
<i>a time honored favorite bursting with citrus and fig notes</i>	
FOURNIER SANCERRE "LES BELLES VIGNES" '16 (LOIRE VALLEY)	16/60
<i>dry and refreshing with white grapefruit, fresh herbs and mineral notes</i>	
WHITEHAVEN SAUVIGNON BLANC '17 (MARLBOROUGH)	13/50
<i>classic New Zealand with lip smacking ruby red grapefruit</i>	
WEINBACH PINOT BLANC "RÉSERVE" '16 (ALSACE)	70
<i>dry, creamy and fresh with notes of apples and pears</i>	
TREANA WHITE BLEND '08 (CENTRAL COAST)	60
<i>a rich and creamy blend of Marsanne and Viognier</i>	

## SWEET WHITES & DRY ROSÉ

ST. URBANS - HOF RIESLING KABINETT '12 (MOSEL)	55
<i>sweet-tart and refreshing with apple blossom aroma</i>	
KARL ERBES RIESLING SPÄTLESE '15 (MOSEL)	13/50
<i>off dry, refreshing peach orchard aromas</i>	
KRUGER-RUMPF RIESLING SPÄTLESE '10 (NAHE)	77
<i>if you love Riesling with a little sweetness, this wine is world class</i>	
MIRAVAL ROSÉ '17 (CÔTES DE PROVENCE)	16/60
<i>smooth and refreshing with notes of crushed berries</i>	

## CHARDONNAY

BOUCHARD POUILLY-FUISSÉ '16 (BURGUNDY)	15/57
<i>dry, crisp and minerally with citrus and pear aromas</i>	
DUPONT-FAHN MEURSAULT "LES CLOUS" '15 (BURGUNDY)	95
<i>complex, balanced and elegant</i>	
SCHUG CHARDONNAY '14 (CARNEROS)	55
<i>fresh and clean with bright citrus and orchard aromas</i>	
JORDAN CHARDONNAY '14 (RUSSIAN RIVER VALLEY)	77
<i>good California Chardonnay; butter, spice, citrus and tropical</i>	
KISTLER CHARDONNAY "LES NOISETIERS" '16 (SONOMA)	32/127
<i>intense flavors of toasted oak and tropical fruit</i>	
SONOMA-CUTRER CHARDONNAY '16 (SONOMA)	16/60
<i>like a good friend you can count on, nicely balanced</i>	
BELULLA CHARDONNAY '17 (LANGUEDOC, FRANCE)	12/45
<i>tropical fruit and pear aromas with a hint of oaky/spice</i>	
STAG'S LEAP CHARDONNAY "KARIA" '17 (NAPA VALLEY)	17/65
<i>rich and buttery with a luxurious texture</i>	

## SOFT & SMOOTH REDS

LATOUR PINOT NOIR "VALMOISSINE" '15 (ARDÈCHE)	12/45
<i>classic Pinot noir with bright acidity and cherry fruit</i>	
GAGNARD-DELAGRANGE CHASSAGNE-MONTRACET '13 (BURGUNDY)	66
<i>red burgundy; plush, elegant and complex</i>	
BOUCHAINE PINOT NOIR '14 (CARNEROS)	15/55
<i>legendary producer from Carneros</i>	
SOKOL BLOSSER PINOT NOIR '14 (DUNDEE HILLS)	70
<i>dry and smooth with black cherry and wild strawberry scents</i>	
ST. INNOCENT PINOT NOIR	105
"SHEA VINEYARD" '13 (YAMHILL-CARLTON)	
<i>elegant and complex with dark cherry aromas</i>	
GUIGAL GIGONDAS '14 (RHÔNE VALLEY)	61
<i>oak-aged, ripe fruit accent with a firm, savory finish</i>	
BELLE GLOS PINOT NOIR	98
"LAS ALTURAS VINEYARD" '16 (SANTA LUCIA HIGHLANDS)	
<i>full bodied, rich, spicy and smooth</i>	
VIÑA OLABARRI RIOJA "GRAN RESERVA" '07 (SPAIN)	82
<i>elegant, mature and complex; great value for aged wine</i>	

## BIG & RICH REDS

VIEUX LAZARET CHÂTEAUNEUF-DU-PAPE '13 (RHÔNE VALLEY)	83
<i>a great value; rich, spicy and complex</i>	
FANTI BRUNELLO DI MONTALCINO '12 (TUSCANY)	109
<i>dry, rich and fruity with a deep purple color</i>	
BIALE ZINFANDEL "BLACK CHICKEN" '13 (NAPA VALLEY)	105
<i>deep, rich, spicy and full-bodied</i>	
MANIFESTO ZINFANDEL '15 (LODI)	52
<i>big, rich, spicy and brambly</i>	
CHÂTEAU PAVEIL DE LUZE '12 (MARGAUX)	84
<i>classic Margaux with black fruit, mocha and notes of cigar box</i>	
BARNARD GRIFFIN MERLOT '15 (COLUMBIA VALLEY)	12/45
<i>dark, powerful and smooth merlot from Washington State</i>	
ROMBAUER MERLOT '14 (NAPA VALLEY)	83
<i>big, rich, velvety with loads of oaky/spice and dark fruit</i>	
SUSANA BALBO MALBEC '15 (VALLE DE UCO, MENDOZA)	13/50
<i>smooth, deep and soft with black fruit aromas</i>	
KITH & KIN CABERNET SAUVIGNON '16 (NAPA VALLEY)	20/78
<i>big, dark, cedary with decadently ripe fruit from a small family producer</i>	
SILVER OAK CABERNET SAUVIGNON '13	38/150
(ALEXANDER VALLEY)	
<i>rich and smooth, always benchmark cabernet sauvignon</i>	
CATENA CABERNET SAUVIGNON '15 (MENDOZA)	13/50
<i>full and spicy cabernet from Argentina</i>	
SPOTTSWOODE CABERNET SAUVIGNON '14 (NAPA VALLEY)	250
<i>dense and focused with ripe black and red fruit</i>	

## HALF BOTTLES

### BUBBLY

LE MESNIL "GRAND CRU, BdB" BRUT (CHAMPAGNE)	55
GUY LARMANDIER "GRAND CRU, BdB" (CHAMPAGNE)	75
KRUG "GRANDE CUVÉE" BRUT (CHAMPAGNE)	180
MOËT & CHANDON "IMPÉRIAL" BRUT (CHAMPAGNE)	65
TAITTINGER "LA FRAÇAISE" BRUT (CHAMPAGNE)	50
VEUVE CLICQUOT-PONSARDIN BRUT (CHAMPAGNE)	70
BILLECART-SALMON BRUT ROSÉ (CHAMPAGNE)	100
ADAMI GARBÈL PROSECCO BRUT (ITALY)	29

### WHITE

ALOIS LAGAEDER PINOT GRIGIO '16 (DOLOMITI)	25
KING ESTATE PINOT GRIS '16 (OREGON)	25
HUBERT BROCHARD SANCERRE '16 (LOIRE)	30
SPY VALLEY SAUVIGNON BLANC '16 (MARLBOROUGH)	29
DOMAINE SERVIN CHABLIS "LES PARGUES" '15 (BURGUNDY)	35
MATROT MEURSAULT "LES CHEVALIÈRES" '14 (BURGUNDY)	75
CATENA CHARDONNAY '13 (MENDOZA)	30
RAMEY CHARDONNAY '15 (RUSSIAN RIVER VALLEY)	55
CAKEBREAD CHARDONNAY '14 (NAPA VALLEY)	60
KOSTA BROWNE CHARDONNAY "116" '14 (RUSSIAN RIVER)	70

### RED

MERRY EDWARDS PINOT NOIR '15 (RUSSIAN RIVER VALLEY)	60
ROW ELEVEN PINOT NOIR "VIÑAS 3" '15 (CALIFORNIA)	25
SIDURI PINOT NOIR '15 (CALIFORNIA)	35
BETHEL HEIGHTS PINOT NOIR '14 (EOLA-AMITY HILLS)	45
CRISTOM PINOT NOIR "MT. JEFFERSON CUVÉE" '13 (WILLAMETTE VALLEY)	40
TOLLOT-BEAUT CHOREY-LES BEAUNE '15 (BURGUNDY)	55
SEGHESSIO ZINFANDEL '15 (SONOMA COUNTY)	40
CHÂTEAU DE BEAUCASTEL CHÂTEAUNEUF-DU-PAPE '11 (RHÔNE VALLEY)	80
LÓPEZ DE HEREDIA RIOJA CRIANZA "CUBILLO" '06 (SPAIN)	60
CASTELLO DI BOSSI CHIANTI CLASSICO '11 (TUSCANY)	35
LA GERLA BRUNELLO DI MONTALCINO '11 (TUSCANY)	65
CESARI AMARONE "CLASSICO" '12 (VENETO)	75
CLOS DU BOIS MERLOT '15 (SONOMA)	28
PRIDE MERLOT '14 (NAPA/SONOMA)	55
SÉGLA BY CHATEAU RAUZAN-SÉGLA '12 (MARGAUX)	65
RAMEY "CLARET" '13 (NAPA VALLEY)	40
DUCKHORN CABERNET SAUVIGNON '14 (NAPA VALLEY)	75
TOR CABERNET SAUVIGNON '14 (NAPA VALLEY)	95
OPUS ONE '11 (NAPA VALLEY)	205

## ALCOHOL BEVERAGES

*Served daily from 10:00am to 2:00am.*

	Bottle
SCOTCH	
DEWAR'S	70
CHIVAS REGAL	100
JOHNNIE WALKER, BLACK LABEL	120
BOURBON AND BLEND WHISKEY	
JIM BEAM	55
JACK DANIEL'S	75
CROWN ROYAL	90
MAKER'S MARK	85
VODKA	
SMIRNOFF	55
ABSOLUT	70
STOLICHNAYA	80
GREY GOOSE	100
TITO'S	78
GIN	
TANQUERAY	70
BOMBAY SAPPHIRE	80
RUM AND TEQUILA	
MT. GAY SILVER	75
BACARDI SILVER	55
CUERVO GOLD	70
PATRON SILVER	120
LIQUEURS AND COGNACS	
AMARETTO DI SARONNO	70
BAILEY'S IRISH CREAM	70
COURVOISIER VS	100
REMY MARTIN VSOP	120
DRAMBUIE	90
GRAND MARNIER	120

## BEER

6

BLUE MOON  
BUDWEISER  
BUD LIGHT  
COORS LIGHT  
MICHELOB ULTRA  
MILLER LITE  
YUENGLING  
BECKS (NON-ALCOHOLIC)

7

AMSTEL LIGHT  
COAST HOP ART   
COAST KOLSCH   
CORONA  
GUINNESS STOUT  
LONERIDER SWEET JOSIE BROWN ALE  
PALMETTO AMBER ALE   
SAM ADAMS BOSTON LAGER  
STELLA ARTOIS  
STELLA CIDRE  
WESTBROOK WHITE THAI 

BUCKET OF THREE DOMESTICS 15

BUCKET OF THREE IMPORTS 18

 - BREWED IN SOUTH CAROLINA

# PICNIC BASKET

PLEASE ALLOW TWO HOURS' NOTICE. TWO-PERSON  
MINIMUM PER BASKET. AVAILABLE DAILY FROM 8:00AM TO  
5:00PM. ALL PICNICS MAY BE DELIVERED TO YOUR ROOM OR  
PICKED UP AT THE BELLSTAND.

## RIVERSIDE PICNIC 34 per person

*Country Fried Chicken, Italian Bread Hoagie with Turkey, Ham, Salami,  
Cheddar Cheese, Swiss Cheese, Lettuce, Tomato and Onion, Potato Salad  
and Cole Slaw, Seasonal Whole Fruit, Brownies and Cookies, Choice of Soft  
Drinks*

## ISLAND PICNIC 36 per person

*Assorted Finger Sandwiches of Chicken Salad, Ham and Roast Beef,  
Vegetable Crudit  with Garlic Herb Dip, Imported Cheeses: Brie, Gouda and  
Boursin, Crackers, Sliced Seasonal Fruit, Choice of Mineral Waters*

## CHARLESTON PRIDE PICNIC 40 per person

*Boiled Shrimp, Cocktail Sauce, Cold Sliced Tenderloin, Blackened Chicken  
Salad, Imported Cheeses: Brie, Gouda and Boursin, Crackers, Sliced  
Seasonal Fruit, Cheesecake, Choice of Mineral Waters*

*Picnic Lunches are packed family style and come with: gingham ground  
cloth, napkins, appropriate flatware, melamine plates, moist towelettes and  
acrylic stemware (if needed), packed in a convenient wicker basket.*

*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.*

# GOURMET MEALS

PLEASE ALLOW TWO HOURS' NOTICE FOR PREPARATION.  
AVAILABLE DAILY FROM 7AM TO 5PM. PACKED WITH ALL THE  
NECESSARY CONDIMENTS AND UTENSILS.

## BREAKFAST ON-THE-GO (available 6:30-11:30am) 25

*Fresh Southern Biscuit with Bacon, Egg and Cheese, Sliced Seasonal Fruit,  
Bottled Juice, Bottled Water and Coffee*

## GRILLED CHICKEN CLUB 34

*Grilled Chicken Breast with Bacon, Lettuce, Tomato, Served on a Kaiser  
Roll, Sliced Seasonal Fruit, Chef's Choice of Dessert, Selection of Beverage*

## CHARLESTON TURKEY WRAP 32

*Spinach Wrap Filled with Roasted Turkey Breast, Applewood Smoked Bacon,  
Lettuce, Tomato and Pesto Mayonnaise, Potato Chips and Chef's Choice  
Dessert, Selection of Beverage*

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