

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 13

Service of Sherry

JUMBO LUMP CRAB CAKE 17

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 31

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

'21' BURGER* 28

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

ENTREÉS

PALMETTO SAMPLER* 31

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

SIDES

SEASONED FRENCH FRIES 7



OCEAN

Seafood Specialties

STARTERS

SEARED SCALLOPS* 17

Grapefruit Salad, Yellow Curry Vinaigrette, Micro Green Salad

ORECCHIETTE & LITTLE NECK CLAMS* 17

Tomatoes, Chorizo, Peas, Grilled Bread

SALADS

GRILLED SHRIMP PANZANELLA 29

Tuscan Bread, Pesto, Tomatoes, Olives, Potatoes, Frisee

SALMON CARPACCIO 28

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

SANDWICHES

SEAFOOD FRITTATA 30

Farm Eggs, Smoked Haddock, Crab, Sauce Mornay, Fresh Herbs

SHRIMP TACOS* "LOS CABOS STYLE" 31

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

ENTREÉS

SEARED SCOTTISH SALMON* 31

Creamy Orzo, Country Ham, Roasted Tomatoes, Arugula Pesto

SEARED FLOUNDER 31

Rice, Shrimp, Gumbo Broth, Tomato, Fried Okra, Sausage

SIDES

SOUTHERN CREAMED CORN 10

Crawfish

RANGE

Meats and Game

STARTERS

PLANTAIN CRISPS 14

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* 31

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

TURKEY CONFIT CLUB 31

*"Hot Brown Style" Free Range Turkey, Heirloom Tomato,
Cheddar Cheese, Bacon, Pullman Bread, Poultry Jus,
French Fries or Fresh Fruit*

ENTREÉS

BEEF TENDERLOIN* 40

Watercress, Smashed Potato, Mushroom, Brioche Bread, Sauce Perigord

SEARED CHICKEN 30

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

SIDES

GRILLED LOCAL ASPARAGUS 8

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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 34
Soft Herbs, Pernod

COLLECTION OF VEGETABLES 34
Israeli Couscous, Hummus, Piquillo Pepper Purée

MOREL MUSHROOM & RICOTTA CAVATELLI 35
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*

SNAPPER 37

Tomatillo Verde, Butter Braised Radishes, Avocado Mousse

SEA SCALLOPS 43

Pea Purée, Morcilla, Chili-Chorizo Vinaigrette

SIDE

BUTTER BEANS 11

Shrimp Butter, Carolina Rice Middlins

FIELD & PASTURE

APPETIZERS

BENTON'S COUNTRY HAM 15
Pickled Butter Beans, Sweet Onions, Celery, Quail Eggs, Parmesan

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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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* 28

*Inspired by our Sister Property '21' Club, Caramelized 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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DESSERT

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

RASPBERRY BREAD & BUTTER PUDDING 10

Vanilla Bean Ice Cream, Raspberry Coulis, Orange Lace Tuile

PISTACHIO FINANCIER 10

Lemon Ice Cream, Blueberry Lemon Compote, Salt & Pepper Roasted Pistachios

MOLTEN CHOCOLATE LAVA CAKE 10

Coconut Custard Ice Cream, Key Lime Curd, Fried Macadamia Nuts

* CLASSIC CRÈME BRÛLÉE 10

Caramelized Sugar, Fresh Strawberries

HONEY OLIVE OIL CAKE 10

Ginger Macerated Strawberries, Vanilla Bean Whipped Cream, Strawberry Gastrique, Honey Meringue Sticks

BLACK FOREST CAKE 10

Diplomat Cream, Brandied Cherry Compote, Chocolate Whipped Cream, Chocolate Sauce

* NEW YORK CHEESECAKE 10

Caramel Sauce, Fresh Berries

* CHOCOLATE MOUSSE CAKE 10

Raspberry Coulis, Pistachios

* HOUSEMADE ASSORTMENT OF SORBETS 9

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

* ASSORTED ICE CREAM BY THE PINT 9.50

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

** Available 24 hours*

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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>	250
MOËT & CHANDON BRUT "IMPÉRIAL" (CHAMPAGNE) <i>classic non vintage from Champagne's #1 producer</i>	125
TAITTINGER BRUT "LA FRANÇAISE" (CHAMPAGNE) <i>dry, elegant and balanced</i>	85
VEUVE CLICQUOT-PONSARDIN (CHAMPAGNE) <i>rich, classic taste to love</i>	23/120
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>	11/45
IRON HORSE "CLASSIC VINTAGE" '12 (CALIFORNIA) <i>a perennial favorite at the White House</i>	75
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>	125
COPPO MOSCATO D'ASTI "MONCALVINA" '16 (PIEDMONT) <i>lightly sweet guzzler that is perfect with almost anything</i>	11/45

LIGHT & DRY WHITES

TRIMBACH RIESLING "RESERVE" '13 (ALSACE)	50
<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 '15 (VENEZIA)	12/45
<i>dry, crisp and refreshing with a hint of peach</i>	
CAKEBREAD SAUVIGNON BLANC '16 (NAPA VALLEY)	68
<i>a time honored favorite bursting with citrus and fig notes</i>	
FOURNIER SANCERRE "LES BELLES VIGNES"	14/55
'15 (LOIRE VALLEY)	
<i>dry and refreshing with white grapefruit, fresh herbs and mineral notes</i>	
WHITEHAVEN SAUVIGNON BLANC '17 (MARLBOROUGH)	12/45
<i>classic New Zealand with lip smacking ruby red grapefruit</i>	
RUDI PICHLER GRÜNER VELTLINER SMARAGD "TERRASSEN"	74
'15 (WACHAU)	
<i>dry and rich with fruit basket and spice aromas</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)	50
<i>sweet-tart and refreshing with apple blossom aroma</i>	
KARL ERBES RIESLING SPÄTLESE '15 (MOSEL)	12/45
<i>off dry, refreshing peach orchard aromas</i>	
KRUGER-RUMPF RIESLING SPÄTLESE '10 (NAHE)	70
<i>if you love Riesling with a little sweetness, this wine is world class</i>	
MIRAVAL ROSÉ '15 (CÔTES DE PROVENCE)	14/56
<i>smooth and refreshing with notes of crushed berries</i>	

CHARDONNAY

BOUCHARD POUILLY-FUISSÉ '15 (BURGUNDY)	14/52
<i>dry, crisp and minerally with citrus and pear aromas</i>	
DUPONT-FAHN MEURSAULT "LES CLOUS" '15 (BURGUNDY)	86
<i>complex, balanced and elegant</i>	
SCHUG CHARDONNAY '14 (CARNEROS)	45
<i>fresh and clean with bright citrus and orchard aromas</i>	
JORDAN CHARDONNAY '14 (RUSSIAN RIVER VALLEY)	70
<i>good California Chardonnay; butter, spice, citrus and tropical</i>	
KISTLER CHARDONNAY "LES NOISETIERS" '15 (SONOMA)	29/115
<i>intense flavors of toasted oak and tropical fruit</i>	
SONOMA-CUTRER CHARDONNAY '15 (SONOMA)	14/55
<i>like a good friend you can count on, nicely balanced</i>	
BELULLA CHARDONNAY '15 (LANGUEDOC, FRANCE)	11/42
<i>tropical fruit and pear aromas with a hint of oaky/spice</i>	
STAG'S LEAP CHARDONNAY "KARIA" '15 (NAPA VALLEY)	65
<i>rich and buttery with a luxurious texture</i>	

SOFT & SMOOTH REDS

LATOUR PINOT NOIR "VALMOISSINE" '14 (ARDÈCHE)	11/40
<i>classic Pinot noir with bright acidity and cherry fruit</i>	
SAINTE-MARC SANTENAY "LES CHAINEY" '09 (BURGUNDY)	75
<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	100
"SHEA VINEYARD" '14 (YAMHILL-CARLTON)	
<i>elegant and complex with dark cherry aromas</i>	
GUIGAL GIGONDAS '13 (RHÔNE VALLEY)	14/55
<i>oak-aged, ripe fruit accent with a firm, savory finish</i>	
BELLE GLOS PINOT NOIR	89
"LAS ALTURAS VINEYARD" '16 (SANTA LUCIA HIGHLANDS)	
<i>full bodied, rich, spicy and smooth</i>	
VIÑA OLABARRI RIOJA "GRAN RESERVA" '07 (SPAIN)	74
<i>elegant, mature and complex; great value for aged wine</i>	

BIG & RICH REDS

VIEUX LAZARET CHÂTEAUNEUF-DU-PAPE '13 (RHÔNE VALLEY)	75
<i>a great value; rich, spicy and complex</i>	
FANTI BRUNELLO DI MONTALCINO '12 (TUSCANY)	99
<i>dry, rich and fruity with a deep purple color</i>	
BIALE ZINFANDEL "BLACK CHICKEN" '13 (NAPA VALLEY)	95
<i>deep, rich, spicy and full-bodied</i>	
MANIFESTO ZINFANDEL '15 (LODI)	52
<i>big, rich, spicy and brambly</i>	
MARQUIS DE CALON '09 (SAINT-ESTÈPHE)	95
<i>second label from legendary producer Château Calon-Ségur</i>	
BARNARD GRIFFIN MERLOT '14 (COLUMBIA VALLEY)	12/45
<i>dark, powerful and smooth merlot from Washington State</i>	
ROMBAUER MERLOT '14 (NAPA VALLEY)	75
<i>big, rich, velvety with loads of oaky/spice and dark fruit</i>	
SUSANA BALBO MALBEC '14 (VALLE DE UCO, MENDOZA)	13/49
<i>smooth, deep and soft with black fruit aromas</i>	
KITH & KIN CABERNET SAUVIGNON '15 (NAPA VALLEY)	20/78
<i>big, dark, cedary with decadently ripe fruit from a small family producer</i>	
SILVER OAK CABERNET SAUVIGNON '13	34/135
(ALEXANDER VALLEY)	
<i>rich and smooth, always benchmark cabernet sauvignon</i>	
CATENA CABERNET SAUVIGNON '15 (MENDOZA)	12/47
<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 '15 (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 '14 (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
MUGA RIOJA "RESERVA" '13 (SPAIN)	30
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
STUHLMULLER CABERNET SAUVIGNON '14 (ALEXANDER VALLEY)	30
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
HAAKE BECK (NON-ALCOHOLIC)

7

AMSTEL LIGHT
COAST HOP ART 
CORONA
GUINNESS STOUT
HEINEKEN
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.*