In-Room Dining Breakfast

Bakery

Sourdough Pancakes – brie butter, walnuts, scorched honey – 12 Sesame Granola – greek yogurt, honeycomb, huckleberry jam – 9 Continental – chef's choice of pastries / brewed coffee / juice – 8

Kitchen

Shrimp & Grits – peppers, scallion, pork belly, soft cooked egg – 15 Croissant Cordon Bleu – chicken, speck, gruyere, salt roasted tomato – 9 Classic – two eggs / bacon, ham or sausage / grits or potato hash / brioche toast – 14

Omelets

Wild Mushroom & Black Truffle – 14 Jambon de Paris & Cantalet – 11 Ashley's – egg whites, mushroom & spinach – 9

Sides

Creamy Grits – 4 Bacon – 4 Maple & Sage Sausage – 4 Potato Hash – 4 One Egg – 2 Fruit with honey & mint – 6 Toast – white, wheat or brioche – 4 Croissant – plain or chocolate – 4

Cold Beverages

Acqua Panna still water – 6 San Pellegrino sparkling water – 6 Dammann Frere Iced Tea – 2 Arnold Palmer – 4 Fresh squeezed orange juice– 4 Fresh squeezed grapefruit juice – 4 Fresh squeezed lemonade – 4

Hot Beverages

Illy brewed coffee – 2 Illy coffeepot – 6 Illy espresso – 3 Illy latte or cappuccino – 4 Dammann Frere Hot Tea – 3 breakfast, earl grey, green, mint (decaf), black decaf Dammann Frere Teapot – 6

Consuming raw or undercooked meats, eggs, seafood, and shellfish may increase your risk for foodborne illness especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters. If unsure of your risk, consult a physician.