

BREAKFAST & BRUNCH

american breakfast* 19

*two eggs, red bliss potatoes, side of white or wheat toast
choice of: bacon, pork sausage, turkey sausage*

belgian waffle 17

strawberry compote, whipped cream

brunch sandwich* 18

*prosciutto, smoked pork loin, fried egg, raclette, greens &
dijonnaise on a brioche bun, served with red bliss potatoes*

breakfast burger* 18

white cheddar, bacon & secret sauce

+add egg 3

+add avocado 2

gravlax & bagel* 20

*cured salmon, grilled bagel, dill cream cheese, arugula,
boiled egg, everything spice*

shrimp & grits* 19

*anson mills grits, house bacon, old bay &
sherry butter, scallions*

burrata 14

rustic sourdough, roasted olives, avocado & cured tomato

smoked chicken hash* 19

*two eggs, potatoes, peppers, onions, arugula,
hollandaise & crostini*



BREAKFAST COCKTAILS

breakfast old fashioned 15

*house infused earl grey bourbon,
orange bitters, sugar cube*

pomegranate bellini 14

prosecco, chambord, pomegranate puree

french martini 15

vodka, raspberry liqueur, pineapple juice

morning mule 15

vodka, ginger beer, orange juice

pumpkin spice cold brew 15

*cinnamon-infused vodka, mr. black cold brew liqueur,
lavazza cold brew, cream*

A LA CARTE BEVERAGES

espresso 4

cappuccino, latte, americano 6

fresh juice 5

A LA CARTE SIDES

side bacon, pork sausage, turkey sausage 8

side breakfast potatoes 8

side berries 10

side toast 4

LUNCH & DINNER served 2p - 11p

SMALL PLATES

red kuri squash soup 14
apricot, hazelnuts & saba

spanish octopus* 18
fingerling potatoes, salsa verde, & smoked paprika aioli

prawns* 17
chickpea, chorizo & pistachio

grilled wings* 14
lemon, herbs, with tzatziki

lamb ribs 19
pomegranate, ricotta & mint

burrata 14
rustic sourdough, roasted olives & cured tomato

parisian gnocchi 16
*delicata squash, pine nuts, sage, brown butter
& pecorino*

caponata 14
*eggplant, zucchini, marcona almonds, & feta
served with roasted garlic focaccia*

SANDWICHES & SALADS

chicken caesar salad* 21
*roasted chicken, roasted tomato, garlic croutons,
parmesan & parsely*

gwen burger 18
white cheddar, secret sauce, lettuce, tomato, onion



ENTREES

roasted salmon 30
*haricot verts, maitake mushroom, lentils,
garlic chips & green tahini*

skirt steak 35
*panisse, charred onion, roasted garlic,
tarragon butter & roquefort*

pork osso bucco 30
*pork shank, farro, swiss chard, mascarpone,
apple & pumpkin agrodolce*

charcoal fettuccine & lobster 38
saffron & uni butter, brioche, bottarga

DESSERTS

churros 12
dulce de leche & mole ganache

almond & saffron cake 12
huckleberries, labneh & chickpea brittle

loukoumades 12
cinnamon & halva caramel

bowl of sorbet 12
grapefruit, pomegranate and cranberry

A LA CARTE SIDES

side fries 6

side seasonal vegetables 9

side salad 6

ranch, vinaigrette, blue cheese, caesar

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any allergies you may have.

\$10.00 Delivery Fee and 18% Service Charge added to all In Room Dining Orders

BEVERAGES

REDS

	Glass	Bottle
Louis M Martini, <i>Cabernet Napa Valley, CA</i>	18	69
Benziger, <i>Merlot Sonoma County, CA</i>	15	57
Erath, <i>Pinot Noir Dundee Hills, OR</i>	19	73
Ravenswood, <i>Zinfandel Sonoma County, CA</i>	14	53
Syrocco, <i>Syrah Zenata, Morocco</i>	19	73
Campo Viejo, <i>Tempranillio Rioja, Spain</i>	13	51
Dom. La Blaque, <i>Grenache Provence, France</i>	17	65
Anima Negra 'AN-2', <i>Callet Mallorca, Spain</i>	18	70
Santa Julia 'Organica', <i>Malbec Mendoza, Argentina</i>	15	57

SPARKLING

Mirabello, <i>Prosecco Veneto, Italy</i>	15	57
Veuve Clicquot, <i>Rose Champagne, France</i>	25	132
Möet & Chandon, <i>Brut Champagne, France</i>	28	147

WHITE & ROSE

	Glass	Bottle
Louis Jadot Steel, <i>Chardonnay Burgundy, France</i>	15	57
Sonoma Curtrrer, <i>Chardonnay Sonoma County, CA</i>	19	73
Girard, <i>Sauvignon Blanc Napa Valley, CA</i>	16	61
Provenance, <i>Sauvignon Blanc Napa Valley, CA</i>	19	73
Ca'bolani, <i>Pinot Grigio Friuli-Venezia Giulia, Italy</i>	15	57
August Kessler "R", <i>Riesling Pfalz, Germany</i>	14	53
Fleur de Prairie, <i>Rose Côtes de Provence, France</i>	16	61

BEER, CIDER & SELTZER 8

Amstel Light, Blue Moon, Bud Light, Budweiser, Coors Light, Corona Extra, Goose Island IPA, Guinness, Heineken, Heineken 0.0, Michelob Ultra, Miller Lite, Right Bee Dry Cider, Stella Artois, White Claw Mango

NON ALCOHOLIC BEVERAGES

pot of coffee, decaf, hot tea 8 small 12 large
 soda 6
pepsi, diet pepsi, sierra mist, ginger ale, mountain dew
 espresso 4
 cappuccino, latte, americano 6
 fresh juice 5

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