

The Dewberry

IN-ROOM DINING 7 AM-3 PM

GRANOLA PARFAIT Greek Yogurt, Fresh Berries, Local Honey	\$16
FRUIT PLATE Seasonal Assortment	\$16
AVOCADO TOAST Sourdough, Soft Boiled Foli-West Egg*, Fresno, Sunflower Seeds	\$21
STEEL CUT OATMEAL BOWL Seasonal Fruit Compote, Nuts	\$15
CLASSIC EGG SANDWICH English Muffin, Sausage or Bacon, American Cheese	\$19
AMERICAN BREAKFAST 2 Eggs Any Style, Chili Crisp Potatoes, Bacon or Sausage	\$21
BUTTERMILK PANCAKES Blueberry Compote, Meyer Lemon Curd	\$19
HOUSE-MADE PASTRIES Inquire about daily selections	\$7

AFTER 3 PM

SHRIMP COCKTAIL Miss Paula Shrimp, Cocktail Sauce	\$24
CHARCUTERIE Chef Selection of Premium Cured Meats, Housemade Accompaniments	\$36
DEVILS ON HORSEBACK Seasonal Fruit, Pecan, Whipped Farm Cheese, Benton's Country Ham	\$17
FRENCH OMELET Ham, Gruyère, Potatoes	\$21
CHEESE PLATE Curated Assortment of Artisanal Cheeses, Housemade Accompaniments	\$32
MIXED GREEN SALAD Pickled Onions, Parmesan, Breadcrumbs, Lemon Vinaigrette <i>Add Chicken \$6, Salmon \$14, Lobster \$18, Shrimp \$14, Beef Tenderloin \$30</i>	\$15
FRIED CHICKEN SLIDERS Parker House Roll, Urfa Spice, House Pickles	\$23
SALMON AVOCADO SALAD Seasonal Greens, Edamame, Buckwheat, Citrus Vinaigrette	\$23
SMASH BURGER Cooper Sharp American, Poblano Special Sauce, White Onions, Pickled Green Tomato	\$23
CAULIFLOWER Confit Cauliflower, Curry, Pickled Grapes, Almonds, Cilantro, Mixed Lettuces	\$27

CHILDREN 7 AM-3 PM

CLASSIC 1 Egg Any Style, Bacon or Sausage, Potato	\$12
PANCAKES Butter and Maple Syrup	\$12
CHEESEBURGER American Cheese, Pickles, Potato Bun	\$14
PASTA Butter, Parmesan	\$12

*Consuming raw or undercooked food items may increase your risk of foodborne illness.

CHILDREN AFTER 3 PM

FRIED CHICKEN BBQ Sauce or Honey Mustard	\$15
CHEESEBURGER American Cheese, Pickles, Potato Bun	\$14
PASTA Butter, Parmesan	\$12

DESSERT AFTER 3PM

COOKIES & MILK Pastry Chef Jenn's Chocolate Chip Cookies Baked Fresh to Order	\$13
HOUSE-MADE ICE CREAM OR SORBET Three Scoops	\$12
PINT OF HOUSE-MADE ICE CREAM Vanilla or Seasonal Flavor, Two Spoons	\$16

WINE & BEER AFTER 10 AM

SPARKLING & CHAMPAGNE	GLASS BOTTLE	
CAVA Tempus III Cava "Methode Champenoise" La Mancha, Spain, NV	\$18	\$72
CHAMPAGNE Moet & Chandon, "Brut Imperial", Epernay, France, NV	\$25	\$125
WHITE		
CHARDONNAY Hartford Court, Russian River Valley, California, 2018	\$22	\$88
SANCERRE Vincent Doucet, Loire Valley, France, 2022	\$22	\$88
RED		
PINOT NOIR Stoller Family Estate, Dundee Hills, Willamette Valley, OR, 2021	\$22	\$88
CABERNET SAUVIGNON Michael Mondavi "Emblem", Napa, California, 2021	\$22	\$88
BEERS		
MICHELOB ULTRA Anheuser-Busch, St. Louis, MO, 4.2% ABV		\$8
PILSNER Munkle Pils, Munkle Brewing Co, Charleston, SC, 5.1% ABV		\$10
INDIA PALE ALE Bound By Time, Edmund's Oast Brewing Co., Charleston, SC, 7% ABV		\$10
PORTER Pluff Mud Porter, Holy City Brewing, Charleston, SC, 5.5% ABV		\$10