

**BREAKFAST**

**DRAWING ROOM OMELET \$16**

3 Eggs, Choice of Bacon, Sausage, Turkey Sausage or Ham,  
Caramelized Onions, Gruyere, Choice of Fruit or Crispy Hash

**AVOCADO TOAST \$12**

Smashed Avocado, Tomato, Olive Oil, Lemon,  
Pepper, Black Lava Salt, Rustic Loaf

*Add Lox \$4 | Add Poached Egg \$2*

**LOX BAGEL \$14**

Choice Bagel (Plain, Everything), Lox,  
House Whipped Cream Cheese, Capers, Onions, Boiled Egg

**BREAKFAST SANDWICH \$14**

Ham, Bacon, or Sausage, Egg, Cheese, served on Croissant,  
Biscuit, or Bagel, with side Fruit and Drawing Room Crispy Hash

**FRUIT BOWL \$6**

Assorted Fresh Fruit

**STEEL CUT OATMEAL \$8**

Apple Cider Spiced Oats, Dry Figs & Apricots, Brown Sugar,  
Pomegranate Arils

**AMERICAN BREAKFAST \$13**

2 Eggs, Meat (Sausage Link or Patty, Ham, Bacon),  
Choice of Bread (Biscuit, Croissant, Toast)  
Served with Drawing Room Crispy Hash

**DRAWING ROOM PANCAKES \$12**

3 Buttermilk Pancakes, House Berry Compote,  
Whipped Cream, Butter, Syrup

**SHRIMP AND GRITS \$17**

Cajun Spiced Argentine Shrimp, Smoked Cheddar Adlueh Grits,  
Wilted Greens, Sunny Side Up Egg

**PARFAIT \$6**

Creamy Yogurt, House Berry Compote, Granola

**SIDES**

TWO EGGS \$4

SAUSAGE \$4

BACON \$4

FRUIT \$4

DRAWING ROOM HASH \$4

**BEVERAGES**

COFFEE \$4.5

ASSORTED JUICES \$4.5

HOT TEA \$4

LATTE | CAPPUCCINO \$6

*\*\*All In-Room Dining orders are subject to a \$5 Delivery Fee and 21% Gratuity - Consuming raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*\**

## EVENING HOURS

MONDAY - SATURDAY 3:00PM - 11:00PM | SUNDAY 3:00PM - 10:00PM

## DINNER

### APPETIZERS

**CHEESE & CHARCUTERIE SMALL \$20 | LARGE \$28**

*Chef Daily Selections*

**BLACKENED TENDERLOIN TIPS \$18**

*Filet Tenderloin Tips, Horseradish Crema and Bearnaise Dipping Sauce*

**SHRIMP “BOIL” COCKTAIL \$19**

*Ancho and Citrus Roasted Shrimp, Served with House Cocktail Sauce and Chili-Lime Aioli*

**CAESAR SALAD \$13**

*Romaine Heart, House Caesar Dressing, House Pumpernickel Croutons, Shaved Parmesan*

*Add Beef Tips \$13 | Shrimp \$12 | Salmon \$10 | Chicken \$7*

**SHAVED BRUSSELS SPROUT SALAD \$12**

*Goat Cheese, Roasted Beets, Pecorino, Shaved Red Onion, Sherry-Orange Vinaigrette*

*Add Beef Tips \$13 | Shrimp \$12 | Salmon \$10 | Chicken \$7 | Fried Oysters \$8*

**BACON WRAPPED DATES \$11**

*Point Reyes Bleu Cheese Stuffed Dates, Bacon Wrapped, Romesco*

**MEZZE PLATTER \$16**

*Roasted Garlic Hummus, Calabrian Chile Hummus, Pita Crisps, Dolmades, Tabbouleh*

**MUSSELS \$19**

*PEI Mussels, White Wine Tomato Broth, Fennel, Grilled Baguette*

### MAIN

**BLACK ANGUS FILET \$52**

*1855 Black Angus Filet, Yukon Gold Potato Butter, Broccolini, Red Wine Herb Demi*

**GRILLED ALASKAN HALIBUT \$39**

*Green Curry, Charred Chinese Eggplant, Bok Choy, Fried Caulini*

**CRAB CAKE \$18**

*Jumbo Lump Crab, Preserved Lemon Aioli, Calabrian Chile Oil, Micro Salad*

**SCALLOPS \$32**

*U-8 Diver Scallops, Corn Succotash, English Pea Puree, Frisee and Truffle Salad*

**PORK MILANESE \$32**

*Panko Crusted Pork Chop, Romesco, Chimichurri, Heirloom Cherry Tomato, Shaved Fennel.*

**ROASTED YARDBIRD HALF CHICKEN \$24**

*Apple Cider Brined, BBQ Rub, Baby Root Vegetables, Chimichurri*

### DESSERTS

**NY STYLE CHEESECAKE \$11**

*Caramel Sauce or Raspberry Coulis*

**WARM CHOCOLATE CHIP COOKIES \$11**

*Scoop of either Vanilla, Chocolate or Strawberry Ice Cream*

**ULTIMATE CHOCOLATE CAKE \$11**

*Whipped Cream, Hazelnut Crust*

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## COCKTAILS & WINE

### SPECIALTY SEASONAL COCKTAILS

#### SMOKED OLD FASHIONED \$17

Chattanooga 111 Cask Whiskey, Bitters, Sugar, Orange, Filthy Cherry

#### RING AROUND THE ROSÉ \$15

Ketel One Grapefruit & Rose, Cocchi Rosa, Lemon, Sugar, Sparkling Rosé

#### TENNESSEE WHISKEY SMASH \$15

Tennessean George Dickel 9 Year Barrel Pick, Sugar, Lemon, Mint, Pama

#### POMEGRANATE MARTINI \$15

Wheatley Vodka, Sugar, Lemon, Pama, Pineapple, Topped with  
Fresh Pomegranate Arils

#### GARDEN VARIETY \$15

Mezcal, Lime, Sugar, Cucumber, Cilantro, Jalapeno

#### SMOKY MOUNTAIN PEACH MARGARITA \$15

Tequila, Lime, Cointreau, Agave, House Smoked Peach Puree, Smoked Serrano Salt Rim

#### FRENCH 75 \$15

Ketel One Peach and Orange Blossom, Sugar, Lemon, Sparkling Wine

#### ESPRESSO MARTINI \$15

Wheatley Vodka, Vienna Espresso, Sugar, Borghetti

#### GIN CITY \$15

Post Modern Giniferous Gin, Sugar, Lemon, Pineapple, Sage

#### CRAN - "BURRY" SPICED MARTINI \$15

Wheatley Vodka, Pama, Cointreau, All Spice Dram, Clove Simple, Cranberry

#### ROSEMARY'S BABY \$15

Tanqueray Sevilla, Rosemary and Orange Simple, Lime, Prosecco, Jamaican No. 2 Bitters

#### GENTLEMEN'S AGREEMENT \$15

Chattanooga Whiskey Port Cask, Yellow Chartreuse, Ginger Vanilla Liqueur

#### COFFEE APPALACHIA \$15

Buffalo Trace Bourbon Cream, Bailey's, Creme de Menthe, Espresso

### WINES BY THE GLASS

#### SPARKLING & ROSÉ

Sumarroca Cava Gran Reserva, *Pendés, Spain* \$14 Glass | \$52 Bottle

Corvezzo Terre di Marca Prosecco, *Veneto, Italy* \$13 Glass | \$48 Bottle

Château Virgile Rosé, *Costières de Nîmes, France* \$13 Glass | \$48 Bottle

#### WHITE

Cambria Chardonnay, *Santa Maria Valley, CA* \$15 Glass | \$56 Bottle

Silverado Vineyard Sauvignon Blanc, *Sonoma County, CA* \$16 Glass | \$60 Bottle

Pascal Bellier Cheverny 80/20 Sauvignon Blanc, Chardonnay Blend, *Loire, France* \$15 Glass | \$56 Bottle

La Croix St. Laurent Sancerre, *Loire, France* \$21 Glass | \$80 Bottle

Claris Pinot Grigio, *Veneto, Italy* \$13 Glass | \$48 Bottle

Vinos Marinos Albarino, *Galicia, Spain* \$14 Glass | \$52 Bottle

#### RED

Cabernet Sauvignon, *DAOU, Paso Robles, CA* \$18 Glass | \$68 Bottle

Ken Wright Pinot Noir, *Willamette Valley, OR* \$19 Glass | \$72 Bottle

Château Virgile L'Eneide Cuvee, *Costieres de Nimes, France* \$14 Glass | \$52 Bottle

Château Cambon Gamay, *Beaujolais, France* \$16 Glass | \$60 Bottle

Franck Balthazar Côtes du Rhône, *Cornas, France* \$19 Glass | \$72 Bottle

Piancornello Sangiovese, *Tuscany, Italy* \$15 Glass | \$56 Bottle

Chateau du Champ des Treilles, *Bordeaux, France* \$17 Glass | \$64 Bottle

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