

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 Adludh 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

BAKED FIG GOAT CHEESE \$13

Toasted Pecan, Berry Compote, Anjou Pear, Apple, Grilled Sourdough

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 Croutons, Shaved Parmesan

Add Steak \$15 | Shrimp \$12 | Salmon \$10 | Chicken \$7

SHAVED BRUSSELS SPROUT SALAD \$12

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

Add Steak \$15 | Shrimp \$12 | Salmon \$10 | Chicken \$7 | Fried Oysters \$8

BACON WRAPPED DATES \$11

Point Reyes Bleu Cheese Stuffed Dates, Bacon Wrapped, Romesco

BEEF CARPACCIO \$17

Searred Filet Mignon, Caper, Shaved Parmesan, Balsamic Reduction, Dijonnaise, Arugula Salad, Crostini

ALE STEAMED MUSSELS \$19

PEI Mussels, Catawaba White Zombie Ale, Dijon, Fines Herbes, Pommes Frites

MAIN

BLACK ANGUS FILET \$56

1855 Black Angus Filet, Celeriac Puree, Fondant Potato, Ramp Butter, Shaved Asparagus

COQ AU VIN BLANC \$32

White Wine Braised Half Chicken, Hen of the Woods Mushrooms, Benton's Bacon, New Potato, Roasted Asparagus, Cippolini Onion

CRAB CAKE \$23

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

SCALLOPS \$36

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.

TROUT AMANDINE \$34

Pan Seared Rainbow Trout, Piquillo Pepper Coulis, Cauliflower CousCous, Caper, Dill Oil, Marcona Almond Snow

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 - "BERRY" 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 Nîmes, 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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