

IN-ROOM DINING MENU

BREAKFAST | 6:30AM-11:00AM

BREAKFAST SANDO | 11

fried egg, cheese, bacon, croissant, aioli, & side of
crispy potatoes

THE CLASSIC | 14

two eggs your way, sausage or bacon, toast, & side
of crispy potatoes

FARM EGG OMELETTE | 14 GF

your choice of sausage or bacon, mushrooms,
poblanos, onion, cheddar, toast, & side of crispy
potatoes

SWEET CREAM PANCAKES | 10 VGT

plain, blueberry, strawberry, or chocolate chips
choice of whipped cream or whipped butter

GREEK YOGURT BOWL | 8 VGT ♥

almond granola, cheatwood honey, mixed berries &
toast

SIDES

BACON OR SAUSAGE | 5 GF

TWO EGGS | 4 GF

FRUIT CUP | 6 VGN GF

CRISPY POTATOES | 4 VGN GF

TOAST | 3 VGT

white, wheat, gluten-free

BAGEL | 3 VGT

plain, blueberry, everything

BEVERAGES

JUICE | 4

orange, cranberry, grapefruit, apple

DRIP COFFEE | 3.50

regular or decaf

COLD BREW | 5

ESPRESSO | 3.50

LATTE | 4.75

♥ = healthy option
VGT = vegetarian
GF = gluten free

DF = dairy free
VGN = vegan



ALL DAY | 11:00AM-10:00PM

CHOP SALAD | 10 ♥ VGT GF

mixed greens, romaine, bleu cheese, pickled fresno,
cherry tomato, cucumber, tortilla strips, fancy ranch
add tofu | 4
add chicken | 6

HARVEST SALAD | 10 ♥ VGT GF

butternut squash, goat cheese, pistachio, pickled
beets, honey poppy seed vinaigrette
add tofu | 4
add chicken | 6

BOWL OF HOUSEMADE SOUP | 8

rotating chef selection

MEDITERRANEAN CHICKEN WRAP | 15 ♥

pulled chicken, spinach, feta, cucumber vinaigrette,
served with dill pickle and choice of side

TURKEY SANDO | 14

roasted turkey, provolone, tomatoes, caramelized
onions, served with dill pickle and choice of side

SLIGHTLY SPICY TACOS

blackberry adobo, avocado, pepitas, red onion

cauliflower | 11 ♥ VGN GF

chicken | 13 GF

PIMENTO CHEESE BURGER | 14

bacon, dill pickle, garlic aioli, lettuce, tomato, onion,
served with a dill pickle and choice of side

SIDES

PASTA SALAD | 4 DF

CUCUMBER SALAD | 4 VGT GF

SIMPLE SALAD | 4 ♥ VGN

FRIES | 4

CUP OF ROTATING SOUP | 4

CHILDREN'S MENU

MACARONI & CHEESE | 9

PASTA WITH BUTTER | 10

GRILLED CHEESE SANDO | 10
served with fries

CHEESEBURGER | 12
cheddar cheese, ketchup, served with fries

CHICKEN TENDERS | 10
served with fries and ketchup

SOMETHING SWEET

CARROT CAKE ICE CREAM SANDWICH | 9
cream cheese semifreddo, pecan cookie, carrot
caramel

TRES LECHES CAKE | 6 VGT
pumpkin, cinnamon

MILK & COOKIES | 8
assorted cookies

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*A \$3 service charge will be added to all in room
dining orders*

AFTER 5:00PM

BOLOGNESE RIGATONI | 32
jalapeno bread crumb, boursin cheese

ROASTED KIMCHI CHICKEN | 35
smoked cabbage, coconut rice, kimchi velouté

PAN SEARED SALMON | 35 ♥ DF
miso honey glaze, brussels sprouts, brown rice

8oz FILET MIGNON | 57 GF DF
chimichurri and roasted vegetables

24 HOUR FOOD OPTIONS

YOGURT PARFAIT | 6 ♥ VGT
vanilla yogurt, almond granola, mixed berries,
local honey

OVERNIGHT OATS | 5 ♥ VGT
almond milk, coconut, blueberries, walnuts,
poopy seeds

CHOP SALAD | 8 ♥
egg, bleu cheese, tomato, cucumber, bacon,
buttermilk vinaigrette

GEM SALAD | 7 ♥ VGT
caesar vinaigrette, parmesan, garlic crouton

PASTA SALAD | 7
olives, red wine vinaigrette, arugula, calabrian
chili

HOT HAM & CHEESE SANDWICH | 12
caramelized onions & dijon mustard, served
with choice of chips

BOWL OF HOUSEMADE SOUP | 8
chef's rotating selection