

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 Keegan-Filion 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	MP

AFTER 3 PM

SHRIMP COCKTAIL	Crab Cocktail Sauce	\$24
CRAB & CORN ARANCINI	Lime, Parmesan Aioli	\$24
FRENCH OMELET	Ham, Gruyère, Potatoes	\$21
MIXED GREEN SALAD	Pickled Onions, Parmesan, Breadcrumbs, Lemon Vinaigrette <i>Add Chicken \$6, Salmon \$14, Lobster \$18, Shrimp \$14</i>	\$15
SALMON AVOCADO SALAD	Seasonal Greens, Edamame, Buckwheat, Citrus Vinaigrette	\$30
COBB SALAD	Chicken, Avocado, Tomato, Bacon, Blue Cheese, Hard Boiled Egg, Shallot Vinaigrette	\$21
STEAK FRITES	Prime 6oz. Filet, Au Poivre, Confit Shallot	\$42
WAGYU SMASH BURGER	Cheddar, Special Sauce, Griddled Onions, Pickles, and Fries	\$23
CELERY ROOT "RISOTTO"	Rice Purée, Hen of the Woods Mushrooms, Parmesan, Truffle	\$28

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
SEASONAL FRUIT PLATE		\$9

*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	
TEMPUS III Cava "Methode Champenoise" La Mancha, Spain, NV	\$18	\$72
PIPER-HEIDSIECK Champagne, Reims, France, NV	\$25	\$100
MOET & CHANDON Champagne, "Brut Imperial", Epernay, France, NV	\$26	\$105
VEUVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE Reims, France, NV		\$200

WHITE

MY FAVORITE NEIGHBOR Chardonnay, San Luis Obispo, Napa Valley, CA, 2022	\$22	\$88
VINCENT DOUCET Sancerre, Loire Valley, France, 2022	\$22	\$88

RED

STOLLER FAMILY ESTATE Pinot Noir, Dundee Hills, Willamette Valley, OR, 2021	\$22	\$88
BLOCK 257 OAKVILLE RESERVE Cabernet Sauvignon, Oakville, Napa Valley, CA, 2020	\$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