

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 5489 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

All-Day SERVED FROM 11 A.M. TO 12 A.M. DAILY

STARTERS

LOCAL CHEESE & CHARCUTERIE 32

thomasville tomme, chorizo, benton's ham,
grateful hill farm cotton cloud, cohen farm pecan,
georgia peach jam, house pickle,
benne seed cracker, grilled sourdough

DEVILED EGGS *gf df* 14

bacon, radish, blooms

FERNANDINA SHRIMP *gf df* 23

fennel pollen, olive oil, lemon, cocktail sauce

STICKY WINGS *n* 18

pepper jelly, peanut, scallion, buttermilk ranch

BOILED PEANUT HUMMUS *vg df n* 16

sea island red peas, peppadew pepper,
benne seed cracker

SOUP & SALAD

SEAFOOD CORN CHOWDER 14

local shrimp, grouper, potato, thyme

CAESAR SALAD 16

romaine, baby kale, local parmesan,
garlic crouton, florida lemon caesar

KALE & POPPY SALAD 16

baby kale, carrot, radish, red onion, feta,
cornbread crouton

enhance any of the above salads by adding a protein:

grilled chicken +10 local shrimp +13

blackened grouper +32

SANDWICHES & MORE

HOUSE GRIND BEEF BURGER* 19

twin patties, lettuce, tomato, red onion,
house pickle, potato roll, fries

*substitute the impossible burger - all the flavors,
aroma and juicy beefiness of meat, but it's
just plants + 1*

add bacon + 2

CLUB SANDWICH 18

roasted turkey, black forest ham, swiss cheese,
applewood-smoked bacon, fries

GRILLED CHICKEN SANDWICH 18

grilled chicken breast, applewood-smoked bacon,
lettuce, tomato, onion, honey bbq sauce,
cheddar cheese, fries

CHICKEN TENDERS 16

honey mustard, honey bbq sauce, fries

SHRIMP & GRITS 33

fernandina shrimp, andouille red-eye gravy,
sunflower pesto

SMOKED GOUDA MAC & CHEESE 22

tasso ham, roasted poblano,
crispy tobacco onions

add grilled chicken +10 local shrimp +13

GLUTEN-FRIENDLY *gf* DAIRY-FREE *df* VEGAN *vg* CONTAINS NUTS *n*

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood / shellfish
or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Orders subject to \$6 delivery fee and 21% service charge.

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JUNIOR CHEFS

sized for junior chefs under the age of 12

CHICKEN TENDERS 13

honey bbq, fries

PB & J *df n* 12

white bread, georgia peanut butter,
our raspberry jam, fries

GRILLED CHEESE 12

toast, american cheese, fries

ORGANIC BUTTERED NOODLES 12

parmesan

DESSERTS

DREAMSICLE BRÛLÉE

CHEESECAKE 12

citrus cheesecake, vanilla bean, whipped cream,
orange gel

TRIPLE CHOCOLATE

MISSISSIPPI PIE *gf* 12

flourless blackout cake, milk chocolate mousse,
white chocolate whip, cookie pieces

THE HUMMINGBIRD *n* 12

pecan spice cake, banana jam,
pineapple cream cheese mousse

REFRESHMENTS

MINERAL WATER 6

acqua panna or s.pellegrino

ICED TEA 6

sweet or unsweetened

SOFT DRINK 6

coke, diet coke or sprite

After-Five Entrées

SERVED FROM 5 P.M. TO 12 A.M. DAILY

GRILLED PETITE FILET* 47

whipped potato, broccolini, lemon herb butter
add fernandina shrimp étouffée +10

BLACKENED LOCAL GROUPER *gf* 52

roasted young potato, brussels sprouts,
tomato dill butter

SWEET TEA-BRINED CHICKEN 32

lil' moo dumplings, lemon kale pesto,
white cheddar bechamel

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