

IN - ROOM DINING
BRUNCH

6:30AM - 2:00PM WEEKENDS

SMOOTHIES & PRESSED JUICES - 9

- JOLLY GREEN JUICE** *green apple, kale, lemon, celery, cucumber*
GOOD AS GOLD JUICE *carrot, ginger, orange, turmeric, honey, coconut water*
SOUTHERN TROPICS SMOOTHIE *banana, pineapple, coconut, maple*
STRAWBERRY KALE SMOOTHIE *chia seeds, oat milk, peanut butter*

ON THE LIGHTER SIDE

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| YOGURT & BERRIES - 12
<i>key lime curd, granola, honey</i> | KELLOGG'S CEREAL - 6
<i>selection varies daily</i> |
| STEEL CUT OATMEAL - 9
<i>dried fruits, pecans, brown sugar</i> | OVERNIGHT OATS & GRAINS - 14
<i>chia seeds, carrots, dates, pecans,
toasted coconut, cinnamon</i> |
| AVOCADO TOAST - 18
<i>goat feta, marinated jewel box tomato,
cucumber, breakfast radish, quinoa crunch,
soft-boiled egg, grilled sourdough
+ smoked salmon* 8</i> | BURRATA TARTINE - 17
<i>bob woods ham, jimmy nardello pepper romesco,
hazelnut dukkah, herb oil, focaccia</i> |

BRUNCH FAVORITES

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| WAGYU BURGER*+ | <i>american cheese, duke's mayo, caramelized onion, pickle,
sesame seed brioche bun, fries + egg 3</i> | 25 |
| CHICKEN SCHNITZEL SANDWICH | <i>aged provolone, spicy caesar, baby romaine, basil
mayo, giardiniera, brioche bun, fries</i> | 19 |
| CEREAL MILK FRENCH TOAST | <i>cornflake- berry crusted, ginger mascarpone, orange curd,
vanilla bean syrup</i> | 18 |

SIGNATURE BREAKFASTS

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| TNG BREAKFAST - 17
<i>two eggs, choice of bacon, sausage, or ham
choice of bread, potatoes</i> | BUTTERMILK BUCKWHEAT WAFFLE - 17
<i>dulce de leche, black walnuts, bananas,
whipped cream, toasted coconut</i> |
| GOOD MORNIN' SOFT SCRAMBLE - 23
<i>asparagus, sweet peppers, ricotta, herbs, potatoes</i> | BISCUITS & GRAVY - 13
<i>rosemary & smoked sausage gravy, smoked paprika</i> |
| SMOKED BACON HASH - 22
<i>maple-lemongrass glazed bacon, gochujang
crema, pickled watermelon rind salsa, two eggs</i> | SHAVED TENNSHOOTOE HAM BENEDICT- 23
<i>frisee, hollandaise, tomato vinaigrette,
hokkaido milk bread</i> |
| MUSHROOM & SPINACH OMELET - 16
<i>caramelized shallots, goat cheese, herbed home fries</i> | CREOLE SHRIMP - 33
<i>etouffee gravy, blue crab, carolina gold rice perloo,
scallions</i> |
| BLUE CRAB REMOULADE BENEDICT - 29
<i>avocado, old bay hollandaise, green tomato jam,
english muffin</i> | |

ADDITIONS

- PROTEIN - 6** *tn smoked bacon, cured ham, pork sausage, chicken sausage*
HERB POTATOES - 5 | SIDE OF BISCUITS - 9 | TWO CAGE-FREE EGGS YOUR WAY - 5
TOAST - 3 *sourdough, multigrain, rye, gf bread, english muffin*
ONE PANCAKE - 5 | BOWL OF FRUIT - 6

* Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. + Cooked in 100% beef tallow. Please inform your server of any food allergies. Parties of 6 or more will have a 20% gratuity added. **SUMMER 2026**