



IN ROOM DINING DIAL EXTENSION 54

All orders placed from your tommie room will be served in eco-friendly packaging.

• EARLY EATS •

7am - 11am

Morning Toast	\$12.00
<i>grilled sourdough bread with whipped ricotta cheese, olive tapenade and local greens</i>	
<i>(Add sliced country ham, \$5.00)</i>	
Coconut Oats	\$16.00
<i>fresh berries, dates, walnuts, sweet potato and brown sugar</i>	
Pastry & Fruit	\$28.00
<i>local cheese, seasonal fruit, pastry of the day and a soft-boiled egg</i>	
Granola Bowl & Yogurt	\$17.00
<i>dried fruit, spices, nuts and Good Flow honey</i>	
Biscuit Sandwich	\$14.00
<i>choices of chicken or pork sausage, cheese, pickles, and mustard</i>	
Low Country Breakfast	\$22.00
<i>choice of two eggs any style, breakfast meat, creamy grits and a biscuit</i>	
French Style Omelette	\$22.00
<i>gem lettuces with red wine vinaigrette and grilled sourdough bread</i>	

• ALL DAY •

11am - 10pm

Charred Eggplant & Okra	\$20.00
<i>peanut tamarind sauce, scallions</i>	
Caesar Salad	\$14.00
<i>chopped romaine, croutons, and anchovy dressins</i>	
<i>*Add grilled chicken, \$8.00</i>	
Crab Louie	\$31.00
<i>comeback sauce, lettuces</i>	
The Grey Market Burger	\$22.00
<i>caramelized onions, pickles, cheese and comeback sauce on a potato bun.</i>	
<i>Served with wedges</i>	
<i>*Double, \$28.00</i>	
<i>*Add a fried egg, \$2.50</i>	
Chicken Fried Quail	\$41.00
<i>white grits, coffee demi-glace</i>	
Half Roasted Chicken	\$46.00
<i>garlic trencher, grilled escarole</i>	
Ribeye	\$108.00
<i>pommes puree, braised greens & fancy mushrooms</i>	
Warm Cookies & Malted Milk	\$10.00
<i>PBJ, Snickerdoodle, Chocolate Chip</i>	

À la Carte

Creamy Grits	\$7.00
Toast	\$5.00
<i>Sourdough, Rye or Pullman</i>	
Buttermilk Biscuit	\$6.00
Maple Smoked Bacon	\$7.00
House Made Sausage	\$7.00
<i>Chicken or Pork</i>	
Local Lettuces	\$5.00
Seasonal Fruit Salad	\$7.00
Two Eggs	\$5.00
<i>Any Style</i>	

SIDES

Potato Wedges	\$8.00
<i>Seasoned with salt, vinegar, and nutritional yeast.</i>	
<i>Served with comeback sauce</i>	
Side Salad	\$5.00
Seasonal Fruit Salad	\$7.00

All Room Service orders are subject to state and local taxes, A delivery charge of \$5.00 and service charge of 22%.
Before placing your order please inform us if a person in your party has a food allergy.
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WINE

BUBBLES

Henriot Brut Souverain
Champagne
Champagne, France
BTB - \$86

Juve Y Camps
Pink Cava
Barcelona, Spain
BTG - \$11 / BTB - \$42

ROSE

Chateau Minuty
Cote du Provence, France
BTG - \$14 / BTB - \$54

WHITE

Tramin Pinot Grigio
Alto Adige, Italy
BTG - \$11 / BTB - \$43

Domaine Paul Cherrier
Sancerre Blanc
Loire, France
BTG - \$14 / BTB - \$54

Plumpjack
Chardonnay
Napa Valley, USA
BTG - \$20 / BTB - \$78

RED

Domaine Matrot
Pinot Noir
Burgundy, France
BTG - \$17 / BTB - \$66

La Boncia by Bindi Sergardi
Chianti
Toscana, Italy
BTG - \$11 / BTB - \$42

Adaptation by Odette
Cabernet Sauvignon
Napa Valley, USA
BTG - \$23 / BTB - \$91

BEER

Original Pilsner
Lone Star Brewing
San Antonio, TX
16oz - \$7

Love Street Kolsch
Karbach Brewing
Houston, TX
16oz - \$9

Electric Jellyfish IPA
Pinthouse Brewing
Austin, TX
16oz - \$13

3 Philosophers Quad Ale
Brewery Ommegang
Cooperstown, NY
12oz - \$13

NON-ALCOHOLIC

Aqua Panna Still Water
12oz - \$6 / 1L - \$10

San Pellegrino Sparkling Water
12oz - \$6 / 1L - \$10

Mexican Coke
12oz - \$6

Mexican Sprite
12oz - \$6

Diet Coke
12oz - \$5

Fresh Squeezed Juice
Orange, Apple, Grapefruit
\$6

Cup to Cup Drip Coffee
Small \$4 / Large \$8

NUMI Hot Tea
assorted elections
\$4