

BREAKFAST MENU

Healthy Start

Greek Yogurt Power Bowl 14

House made granola, berries, wildflower honey, bee pollen, hemp hearts

Smoked Salmon 18

Choice of bagel, cream cheese, roasted tomato, shaved onions, capers, lemon

Steel Cut Oatmeal 12

Brown sugar, raisins, steamed milk

Chef's Selection of Healthy Cereals 8

Please ask your server for our daily selections
Gluten free cereals available upon request

Sliced Seasonal Fruits or Berries 14

Light Breakfast

Pastry chef's bakery basket, small coffee, choice of juice

Light Breakfast for One | 25

Light Breakfast for Two | 50

Eggs

All eggs served with Rösti potatoes, roasted Provençal tomato and asparagus

Two Eggs* 18

Cooked your way, choice of bacon, Niman Ranch Apple Gouda sausage or chicken apple sausage

Bespoke Omelet* 22

Choice of ham or Niman Ranch Apple Gouda sausage, asparagus, bell pepper, mushroom, tomato, onion, spinach, goat cheese, cheddar, pimiento cheese

Wellness Omelet* 20

Egg whites, spinach, roasted tomato and onion, herb whipped ricotta
Enhance with smoked salmon or smoked turkey 2

Classic Eggs Benedict* 22

Medium poached eggs, English muffin, Niman Ranch Canadian bacon, hollandaise

Smoked Salmon Eggs Benedict* 22

Medium poached eggs, spinach, English muffin, dill hollandaise

Avocado Toast* 20

63°C egg, roasted tomatoes, alfalfa sprouts, extra virgin olive oil, sea salt, hummus, sourdough, roasted Provençal tomato and asparagus

Indulgences

Short Rib Hash* 24

Two eggs any style, red bliss potatoes, roasted peppers and onions, spinach, pepper jack cheese

Buttermilk Pancakes or Belgian Waffle 18

Berries, Vermont maple syrup

French Toast 18

Challah, Grand Marnier, berries, candied walnuts, Vermont maple syrup

Sides | 6

Niman Ranch Apple Gouda sausage

Smoked bacon

Chicken apple sausage

Herb roasted tomato

Sautéed asparagus

Sliced seasonal fruit or Berries

Steel cut oats | Brown sugar, raisins, steamed milk

Logan Turnpike grits | Thomasville Tomme, butter, Frank's hot sauce

Toast | Vienna White, Honey Wheat, Light Rye, Sourdough, Gluten Free

Bagels | sesame, everything, plain, poppy seed, cinnamon raisin

Pastry Chef's bakery basket 12

CHILDRENS MENU (UNDER 12)

BREAKFAST

Healthy Start

Seasonal Sliced Fruit 10

Honey lime yogurt

Steel Cut Oatmeal 8

Brown sugar, raisins, steamed milk

One Egg Any Style* 12

Rösti potato, roasted tomato

Ham & Cheese Omelet* 15

Rösti potato, roasted tomato

Breakfast Sandwich* 15

English muffin, Canadian bacon, scrambled egg,
American cheese, Rösti potato, roasted tomato

Sweet Start

Chocolate chip pancakes, Belgian waffle or French toast 16

Vermont maple syrup, berries

CHILDRENS ALL DAY DINING (UNDER 12)

Healthy Choices

Mixed Greens Salad 10

Cucumber, cherry tomato, ranch or honey mustard dressing

Caesar Salad 10

Romaine, cherry tomato, croutons, creamy parmesan dressing

Salad Enhancements

Grilled chicken 12, Sautéed Shrimp 10

Grilled BBQ Chicken Breast 16

Sweet potato wedges, seasonal vegetables

Sweet Soy Salmon* 18

Jasmine Rice, seasonal vegetables

Grilled Petite Filet* 25

Mashed potatoes, seasonal vegetables, thyme jus

Favorites

Mac n' Cheese Gratin 12

Spaghetti Marinara 14

Served with parmesan cheese

Chicken Tenders 15

French fries, honey mustard

Cheeseburger* 16

Lettuce, tomato, American cheese, brioche bun

Served with choice of French fries

or

Mixed greens with ranch or honey mustard dressing

Sweet Endings

Ice Cream Sundae 12

Vanilla or chocolate ice cream, chocolate fudge, caramel, whipped cream, cherry

Georgia Swamp Mud 12

Chocolate pudding, Oreo cookie crumble, whipped cream, gummy worms

ALL DAY DINING: Featured from 11:00am-11:00pm

Appetizers

Crudité 12

Hummus, garlic naan bread, selection of vegetables

Chips & Dip 16

Guacamole, pico de gallo, salsa roja, corn tortilla chips

Avocado Bowl* 22

Tiger shrimp ceviche, mango pico de gallo, crisp tortilla

Soups & Salads

Golden Beet Gazpacho 14

Yellow tomato, goat cheese, brioche croutons

Classic Chicken Noodle Soup 16

Fattoush Salad 18

Tomato, bell pepper, red onion, shaved radish, crispy pita, smokey chickpeas, sumac dressing

Classic Caesar Salad 18

Romaine lettuce, croutons, parmesan cheese, boquerones, Caesar dressing

Southwest Quinoa Power Bowl 18

Grilled corn, black beans, pico de gallo, avocado, cotija cheese, micro cilantro, chipotle lime dressing

Seasonal Burrata Salad 22

Burrata, prosciutto Americano, balsamic reduction

Salad Enhancements

blackened shrimp* 10, grilled chicken breast 12, pan-seared steelhead trout* 14

Sandwiches

Truffle Chicken Sandwich 22

Thomasville Tomme, alfalfa sprouts, bibb lettuce, applewood smoked bacon, grilled focaccia

The Burger* 25

Sweet Grass Dairy "Heat", bacon, crispy fried onions, lettuce, tomato, bread & butter pickles, St. Regis secret sauce

Caprese Panini 20

Mozzarella, tomato, basil pesto, arugula, toasted ciabatta

Entrées

Chicken Fried Shrimp 30

Confit garlic and Pepper Jack grits, balsamic baby heirloom tomatoes, smoked tomato aioli, herb oil

Pan-Roasted Chicken Breast 32

Miso, Chinese long bean, shimeji mushrooms, grilled scallion, shiitake jus

Blackened Steelhead Trout* 34

Quinoa ratatouille, lemon beurre blanc, herb salad

Tallow Poached Filet Mignon* 36

Prepared medium rare, herb whipped potatoes, shaved asparagus salad, sauce Bordelaise

Steak Frites* 45

Prepared medium rare, steak fries, creamed spinach, bourbon peppercorn jus

Sides

Crispy Fried Okra 10

Cajun spiced, lemongrass sambal

Roasted Cauliflower 10

Crispy cilantro, red-eye spice, bourbon barrel-aged Worcestershire reduction

Truffle Frites 12

Parmesan cheese, chives, truffle sauce

Desserts

Bourbon Pecan Praline Cake 14

Spiced pecans, burnt butter crumble, toffee cream, praline ice cream

Georgia Peach 14

Lemongrass bavaroise, peach compote, spiced sable cookie, coconut sponge, lemon verbena

Chocolate Textures 14

Brownie, milk and white chocolate mousse, dark chocolate cremeux, cacao nibs

OVERNIGHT DINING: Featured from 11:00pm to 6:00am

Classic Chicken Noodle Soup 16

Fattoush Salad 18

Tomato, bell pepper, red onion, shaved radish, crispy pita, smokey chickpeas, sumac dressing

Classic Caesar Salad 18

Romaine lettuce, croutons, parmesan cheese, boquerones, Caesar dressing

Salad Enhancements

blackened shrimp* 10, grilled chicken breast 12, pan-seared steelhead trout* 14

Grilled Cheese Sandwich 18

Thomasville Tomme, cheddar, house made tomato jam

Served with choice of French fries, mixed greens or Caesar salad

Truffle Chicken Sandwich 22

Thomasville Tomme, alfalfa sprouts, bibb lettuce, applewood smoked bacon, grilled focaccia

Buffalo Wings 24

1 lb. of lollipop wings, buffalo sauce, carrot & celery sticks, blue cheese dressing

The Burger* 25

Sweet Grass Dairy "Heat", bacon, crispy fried onions, lettuce, tomato, bread & butter pickles, St. Regis secret sauce

Overnight Desserts

Chef's Selection of Sorbets and Ice Creams 12

Choice of three seasonal flavors

Seasonal Sliced Fruit and Berries 14

St. Regis Macaron Selection 18

6 pieces of our pastry chef's inspirations