To place an order, please dial ext. 81500. Please make your In-Room Dining Sales Agent Aware of any food allergies or dietary restrictions we can accommodate.
**BREAKFAST**
Available from 6-11am

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SUPER GREEN SMOOTHIE</strong></td>
<td>12</td>
</tr>
<tr>
<td>Kiwi · Kale · Honeydew Melon · Banana · Spinach</td>
<td></td>
</tr>
<tr>
<td><strong>BERRY SMOOTHIE</strong></td>
<td>12</td>
</tr>
<tr>
<td>Seasonal Berries · Banana · Nonfat Yogurt · Local Honey</td>
<td></td>
</tr>
<tr>
<td><strong>BAGEL &amp; SMOKED SALMON PLATTER</strong></td>
<td>20</td>
</tr>
<tr>
<td>Capers · Cucumber · Red Onion · Tomatoes · Cream Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>FRESH FRUIT &amp; YOGURT</strong></td>
<td>15</td>
</tr>
<tr>
<td>Cantaloupe · Honeydew · Pineapple · Berries · Greek Yogurt · Local Honey</td>
<td></td>
</tr>
<tr>
<td><strong>BROWN SUGAR &amp; CINNAMON OATMEAL</strong></td>
<td>12</td>
</tr>
<tr>
<td>Sweetened Rolled Oats · Seasonal Berries</td>
<td></td>
</tr>
<tr>
<td><strong>SELECTION OF DRY CEREALS</strong></td>
<td>10</td>
</tr>
<tr>
<td>Choice of Cheerios · Fruit Loops · Raisin Bran</td>
<td></td>
</tr>
<tr>
<td>Frosted Flakes · Corn Flakes · Cocoa Crisp</td>
<td></td>
</tr>
<tr>
<td><strong>APPLE-CARAMEL FRENCH TOAST</strong></td>
<td>23</td>
</tr>
<tr>
<td>Vermont Maple Syrup</td>
<td></td>
</tr>
<tr>
<td><strong>SOUTHERN STACK PANCAKES</strong></td>
<td>23</td>
</tr>
<tr>
<td>Jasmine Porch Buttermilk Recipe · Chocolate Chip or Seasonal Berries</td>
<td></td>
</tr>
<tr>
<td>Vermont Maple Syrup</td>
<td></td>
</tr>
<tr>
<td>Choice of Bacon · Ham · Sausage Patty · Chicken Apple Sausage</td>
<td></td>
</tr>
<tr>
<td><strong>GLUTEN-FREE PANCAKES</strong></td>
<td>23</td>
</tr>
<tr>
<td>Agave Nectar · Fresh Citrus</td>
<td></td>
</tr>
<tr>
<td>Choice of Bacon · Ham · Sausage Patty · Chicken Apple Sausage</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN &amp; WAFFLE</strong></td>
<td>23</td>
</tr>
<tr>
<td>Berry Compote · Brie Cheese · Hot Honey</td>
<td></td>
</tr>
</tbody>
</table>

Gratuity of 22% and a $5 Delivery Charge will be added to each order. Please inform In-Room Dining of any allergies.
B R E A K F A S T
Available from 6-11am

BREAKFAST SHRIMP & GRITS 27
Sautéed Shrimp · Sweet Peppers · Stone Ground Grits · Tomato-Tasso Gravy

*LOWCOUNTRY EGGS BENEDICT 28
Two Poached Eggs · English Muffin · Country Ham · Creole Mustard Hollandaise
Choice of: Lowcountry Breakfast Potatoes · Stone Ground Grits · Seasonal Fruits

*THE CHARLESTON 28
Two Eggs Any Style
Choice of Bacon · Ham · Sausage Patty · Chicken Apple Sausage
Choice of Stone Ground Grits · Lowcountry Breakfast Potatoes · Seasonal Fruits
Choice of Toasted Sourdough · Wheat · White · Rye · English Muffin

THREE EGG OMELET 28
Choice of Mushrooms · Red Onion · Tomatoes · Peppers · Spinach · Applewood Smoked Bacon · Country Ham · Poached Shrimp
Choice of Sharp Cheddar · Swiss Cheese
Choice of Lowcountry Breakfast Potatoes · Stone Ground Grits · Seasonal Fruits
Choice of Toasted Sourdough · Wheat · White · Rye · English Muffin

BREAKFAST SANDWICH 24
Everything Bagel · Eggs · Bacon · American Cheese · Grilled Tomato
Choice of Stone Ground Grits · Lowcountry Breakfast Potatoes · Seasonal Fruits

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<table>
<thead>
<tr>
<th>From The Kitchen</th>
<th>Coffee &amp; Specialty Beverages</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Two Eggs</td>
<td>The Sanctuary Blend Coffee</td>
</tr>
<tr>
<td>Applewood Smoked Bacon</td>
<td>Small Pot</td>
</tr>
<tr>
<td>Chicken Apple Sausage</td>
<td>Large Pot</td>
</tr>
<tr>
<td>Sausage Patties</td>
<td>Espresso</td>
</tr>
<tr>
<td>Grilled Ham</td>
<td>Double Espresso</td>
</tr>
<tr>
<td>Lowcountry Potatoes</td>
<td>Cappuccino</td>
</tr>
<tr>
<td>Biscuit &amp; Gravy</td>
<td>Latte</td>
</tr>
<tr>
<td>Stone Ground Grits</td>
<td></td>
</tr>
<tr>
<td>Yogurt</td>
<td></td>
</tr>
<tr>
<td>Plain · Greek · Vanilla</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fruit</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>From The Bakery</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter Croissant</td>
<td></td>
</tr>
<tr>
<td>Chocolate Croissant</td>
<td></td>
</tr>
<tr>
<td>Seasonal Danish</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Muffin</td>
<td></td>
</tr>
<tr>
<td>Blueberry Citrus · Seasonal Selection</td>
<td></td>
</tr>
<tr>
<td>Toast with Jam</td>
<td></td>
</tr>
<tr>
<td>Sourdough · Wheat · White</td>
<td></td>
</tr>
<tr>
<td>Rye · English Muffin</td>
<td></td>
</tr>
<tr>
<td>Bakery Basket</td>
<td></td>
</tr>
<tr>
<td>Assorted Pastries</td>
<td></td>
</tr>
</tbody>
</table>

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ALL DAY DINING
Available from 11am-11pm

SMALL PLATES

FARMHOUSE CHEESE PLATE
Chef’s Selection of Cheeses · Fruit · Honey · Crackers

CHICKEN & MUSHROOM QUESADILLA
Grilled Chicken Breast · Sautéed Mushrooms · Aged White Cheddar Sour Cream · Salsa

SHRIMP QUESADILLA
Spiced Shrimp · Bell Pepper · Onion · Swiss Cheese · Sour Cream · Salsa

SOUPL

SHE CRAB BISQUE
Fresh Blue Crab · Sherry

FRESH SALADS
Add Grilled Chicken 10 · Shrimp 12 · Grilled Salmon 14

ROASTED BEETS SALAD
Arugula · Goat Cheese · Candied Pecans · Vanilla Vinaigrette

THE SANCTUARY CAESAR
Parmigiano-Reggiano · Bacon Lardons · Thyme Crostini Classic Caesar Dressing

JOHNS ISLAND FARMERS’ SALAD
Locally Sourced Seasonal Vegetables · Crouton · Choice of Balsamic or Buttermilk Dressing

SMOOTHIES

SUPER GREEN SMOOTHIE
Kiwi · Kale · Honeydew Melon · Banana · Spinach

BERRY SMOOTHIE
Seasonal Berries · Banana · Nonfat Yogurt · Local Honey

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ALL DAY DINING
Available from 11am-11pm

SANDWICHES
Served with your choice of Batter Dipped French Fries, Side Salad, or Fresh Fruit.

THE SANCTUARY CLUB
Artisan Wheat Bread · Turkey · Ham · Duke’s Mayonnaise · Bibb Lettuce
Heirloom Tomato-Bacon Jam

BLUEBERRY & BRIE FRIED CHICKEN SANDWICH
Berry Compote · Brie · Hot Honey · Potato Roll

SOUTHERN FRIED CHICKEN SANDWICH
Creamy Coleslaw · Pickled Jalapeños · Provolone Cheese · Duke’s Mayonnaise

CAESAR CHICKEN WRAP
Grilled Chicken · Soft Tortilla · Romaine Lettuce · Parmigiano-Reggiano
Classic Caesar Dressing

ANGUS BEEF BURGER
Hickory Smoked Bacon · Cheddar · Lettuce · Tomato · Shaved Onion

MUSHROOM & SWISS BURGER
Sautéed Mushrooms · Swiss Cheese · Pimento Ranch Sauce

CRAB CAKE SLIDERS
Arugula · Tomato · Cajun Remoulade · Brioche Roll

BLACKENED MAHI SANDWICH
Caper Aioli · Bibb Lettuce · Tomato · Applewood Smoked Bacon

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**EVENING**  
Available from 5:30-9pm

**ENTRÉES**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHARLESTON SHRIMP &amp; Grits</strong></td>
<td>40</td>
</tr>
<tr>
<td>Buttered Shrimp · Marsh Hen Mill Grits · Sweet Peppers &amp; Onions</td>
<td></td>
</tr>
<tr>
<td>Tasso Ham · Tomato Gravy</td>
<td></td>
</tr>
<tr>
<td>Recommended Pairings:</td>
<td></td>
</tr>
<tr>
<td>Pinot Grigio · San Pietro · Alto Aldige, Italy</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir · Benton Lane · Willamette Valley, Oregon</td>
<td></td>
</tr>
<tr>
<td><strong>LOBSTER BOUILLABAISSE</strong></td>
<td>50</td>
</tr>
<tr>
<td>Steamed Lobster Tail · Mussels · Shrimp · Bay Scallops · Heirloom Tomato &amp; Lobster Broth · Garlic Crostini</td>
<td></td>
</tr>
<tr>
<td>Recommended Pairings:</td>
<td></td>
</tr>
<tr>
<td>Riesling · August Kessler Kabinett · Pfalz, Germany</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc · Matthias et Emile Roblin · Sancerre, France</td>
<td></td>
</tr>
<tr>
<td><strong>ROASTED JOYCE FARMS CHICKEN</strong></td>
<td>40</td>
</tr>
<tr>
<td>Peanut Romesco · Grilled Baby Carrots · Herbed Farro</td>
<td></td>
</tr>
<tr>
<td>Yellow Squash Marmalade · Sherry</td>
<td></td>
</tr>
<tr>
<td>Recommended Pairings:</td>
<td></td>
</tr>
<tr>
<td>Chardonnay · Sean Miner · Sonoma Coast, California</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir · Belle Glos · Las Alturas Vineyard · Santa Lucia, California</td>
<td></td>
</tr>
<tr>
<td><strong>FILET MIGNON</strong></td>
<td>60</td>
</tr>
<tr>
<td>Mashed Potatoes · Sautééd Mushrooms · Pearl Onion · Spinach · Bordelaise</td>
<td></td>
</tr>
<tr>
<td>Recommended Pairings:</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon · Auctioneer · Napa Valley, California</td>
<td></td>
</tr>
<tr>
<td>Merlot · Freemark Abbey · Napa Valley, California</td>
<td></td>
</tr>
<tr>
<td><strong>ROASTED ACORN SQUASH</strong></td>
<td>35</td>
</tr>
<tr>
<td>Toasted Fregola Pasta · Pomegranate Molasses · Butternut Squash</td>
<td></td>
</tr>
<tr>
<td>Brussels Sprouts · Asparagus · Beurre Noisette · Pumpkin Seeds</td>
<td></td>
</tr>
<tr>
<td>Recommended Pairings:</td>
<td></td>
</tr>
<tr>
<td>Bordeaux Blend · Les Cadrans · Bordeaux, France</td>
<td></td>
</tr>
<tr>
<td>Red Blend · Pessimist by Daou Vineyards · Paso Robles, California</td>
<td></td>
</tr>
<tr>
<td><strong>HERITAGE PORK CHOP</strong></td>
<td>50</td>
</tr>
<tr>
<td>Cider Jus · Mustard Onions · Braised Purple Cabbage · Fried Apples</td>
<td></td>
</tr>
<tr>
<td>Sweet Potato Pureé</td>
<td></td>
</tr>
<tr>
<td>Recommended Pairings:</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir · Domaine Nudant Hautes-Cotes De Deuits · Burgundy, France</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon · Auctioneer · Napa Valley, California</td>
<td></td>
</tr>
<tr>
<td><strong>PAN SEARED SCALLOPS</strong></td>
<td>50</td>
</tr>
<tr>
<td>Crawfish Polenta · Smoked Ham Hock Broth · Sea Beans</td>
<td></td>
</tr>
<tr>
<td>Oyster Mushrooms · Baby Kale</td>
<td></td>
</tr>
<tr>
<td>Recommended Pairings:</td>
<td></td>
</tr>
<tr>
<td>Rosé · Triennes · Var, France</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc · “Decoy” by Duckhorn · Sonoma County, California</td>
<td></td>
</tr>
</tbody>
</table>

Recommended Pairings:
- **Pinot Grigio** · San Pietro · Alto Aldige, Italy
- **Pinot Noir** · Benton Lane · Willamette Valley, Oregon
- **Riesling** · August Kessler Kabinett · Pfalz, Germany
- **Sauvignon Blanc** · Matthias et Emile Roblin · Sancerre, France
- **Chardonnay** · Sean Miner · Sonoma Coast, California
- **Pinot Noir** · Belle Glos · Las Alturas Vineyard · Santa Lucia, California
- **Cabernet Sauvignon** · Auctioneer · Napa Valley, California
- **Merlot** · Freemark Abbey · Napa Valley, California
- **Bordeaux Blend** · Les Cadrans · Bordeaux, France
- **Red Blend** · Pessimist by Daou Vineyards · Paso Robles, California
- **Pinot Noir** · Domaine Nudant Hautes-Cotes De Deuits · Burgundy, France
- **Cabernet Sauvignon** · Auctioneer · Napa Valley, California
- **Rosé** · Triennes · Var, France
- **Sauvignon Blanc** · “Decoy” by Duckhorn · Sonoma County, California

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DESSERT
Available from 11am-11pm

VANILLA BEAN CRÈME BRÛLÉE
Seaonal Fresh Fruit

PUMPKIN CHEESECAKE
Gingersnap Cookie · Cranberry Fig Compote

BUTTERSCOTCH POT DE CRÈME
Sea Salt Caramel · Orange Shortbread · Toffee Popcorn

CHOCOLATE PECAN TARTS
Pecan Praline · Whipped Ganache

CHOCOLATE PEANUT BAR
Salted Peanut Ice Cream with Whipped Ganache

ICE CREAM
Vanilla Bean · Dark Chocolate

SORBET
Maple Pear · Sour Cherry

COFFEE & SPECIALTY BEVERAGES

THE SANCTUARY BLEND COFFEE
Small Pot 12
Large Pot 20

ESPRESSO 7
DOUBLE ESPRESSO 10
CAPPUCCINO 11
LATTE 11

HOT TEA 8
Organic Breakfast · Earl Gray
Green · Chamomile · Ginger
Mint

MILK 5
Whole · 2% · Skim · Soy · Almond

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CHILDREN

BREAKFAST · 6-11AM

SHORT STACK OF PANCAKES 16
Vermont Maple Syrup · Powdered Sugar · Bacon

FRENCH TOAST 16
Vermont Maple Syrup · Powdered Sugar · Bacon

SCRAMBLED EGGS & TOAST 16
Eggs · Bacon · Choice of Toast · Jam

KIDS FAVORITES · 11AM-11PM

PEANUT BUTTER & JELLY SANDWICH 10
Seasonal Fruit

CHEESEBURGER 18
French Fries

CHICKEN FINGERS 14
French Fries · Honey Mustard

GRILLED CHEESE SANDWICH 14
White Bread · American Cheese · French Fries

MACARONI & CHEESE 12
Chef’s Vegetables

DINNER SELECTIONS · 5:30-9PM
Served with Mashed Potatoes and Sautéed Vegetables

GRILLED CHICKEN BREAST 20

GRILLED SHRIMP 20

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LIBATIONS

SPECIALTY COCKTAILS

MINT LEMONADE
Ketel One Vodka · Lemon · Club Soda · Simple Syrup · Mint

THE SANCTUARY COSMOPOLITAN
Ketel One Vodka · Grand Marnier · Lime & Cranberry Juices

CLASSIC MANHATTAN
Woodford Reserve Whiskey · Sweet Vermouth · Dash of Bitters & Cherry

PALOMA
El Jimador Silver Tequila · Ruby Red Grapefruit Juice · Simple Syrup · Splash of Club Soda · Lime

THE NEGRONI
Bombay Sapphire · Campari · Sweet Vermouth · Orange
# Libations

## Wine

### Sparkling
- Blanc de Blanc · Raventós · Conca Del Riu Anoia, Spain 20
- Leitz · “Eins Zwei Zero” Alcohol Free Reisling · Rheingau, Germany 15

### Rosé
- Grenache Blend · Château La Gordonne · Provence, France 17

### White
- Pinot Grigio · San Pietro · Alto Adige, Italy 13
- Sauvignon Blanc · “Loveblock” by Kim Crawford · Marlborough, New Zealand 18
- Chardonnay · Les Charmes · Mâcon-Lugny, France 17

### Red
- Pinot Noir · Sass · Willamette Valley, Oregon 20
- Cabernet Sauvignon · Auctioneer · Napa Valley, California 20
- Bordeaux Blend · Les Cadrans · Bordeaux, France 20

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## Libations

### Sparkling
- **Blanc de Blanc** · Raventós · Conca Del Riu Anoia, Spain · $100
- **Taittinger · Brut “La Francasise”** · Reims, France · $140

### Rosé
- **Triennes** · Var, France · $70

### Riesling
- **August Kessler Kabinett** · Pfalz, Germany · $66

### Pinot Grigio
- **San Pietro** · Alto Aldige, Italy · $60

### Sauvignon Blanc
- “Decoy” by Duckhorn · Sonoma County, California · $80
- **Hubert Brochard Tradition** · Sancerre, France · $120

### Chardonnay
- **Sean Minor** · Sonoma Coast, California · $80
- **Louis Latour** · Burgundy, France · $84

### Pinot Noir
- **Benton Lane** · Willamette Valley, Oregon · $90
- **Belle Glos · Las Alturas Vineyard** · Santa Lucia, California · $130
- **Domaine Nudant Hautes-Cotes De Deuits** · Burgundy, France · $120

### Merlot
- **Freemark Abbey** · Napa Valley, California · $120

### Red Blend
- **Pessimist by Daou Vineyards** · Paso Robles, California · $70

### Bourdeaux Blend
- Lassegue “Les Cadrans” · Bordeaux, France · $100

### Cabernet Sauvignon
- **Beringer · Knights Valley Vineyard** · St. Helena, California · $100
- **Auctioneer · Napa Valley, California** · $160

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Please inform In-Room Dining of any allergies.
Boxed Lunches Include:
· Sandwich of your choice
· Bag of chips
· Fruit
· Cookie
· Bottled Water
· Condiments

Cabernet, Chardonnay and Rosé wines are available to accompany your sandwiches.

**SANDWICH OPTIONS:**

**ROASTED TURKEY ON WHOLE WHEAT**  24
Choice of Cheese · Fresh Tomato · Bibb Lettuce

**BLT ON SOURDOUGH**  22
With a Hearty Portion of Applewood Smoked Bacon

**HAM & CHEESE ON SOURDOUGH**  26
Choice of Cheese · Fresh Tomato · Bibb Lettuce

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## Packages

### The Family Night Package
- One Movie Rental · Popcorn · Chocolate Chip Cookies
- Assorted Snacks · Four Sodas of Your Choice

### Fruit Basket
- Assorted Seasonal Orchard Fruits

### Wellness Basket
- Organic Chickpeas · Gluten-Free Chips · Assorted Energy Bars

### Sweets Basket
- “Charleston Chew” · “Fluffy Stuff” · “Cow Tails” · “Nerd Ropes”
- Assorted Bags of Candy

### Explorer Snack Package
- Assorted Gatorades · Energy Bars · Chips · Fruit
- In a Convenient Sanctuary Carry Bag

### Beerfest Package
- Six Assorted Local Beers · Bowl of Mixed Nuts · Bar Snacks

### The Cocktail Party
- Selection of Four or Eight: Old Fashioned · Cosmopolitan · Margarita · Mai Tai · Manhattan
- Accompanied by Bar Snacks

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