



MENU

*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 6-11 am

SUPER GREEN SMOOTHIE	14
Kiwi · Kale · Honeydew Melon · Banana · Spinach	
BERRY SMOOTHIE	14
Seasonal Berries · Banana · Nonfat Yogurt · Local Honey	
BAGEL & SMOKED SALMON PLATTER	22
Capers · Cucumber · Red Onion · Tomatoes · Cream Cheese	
FRESH FRUIT & YOGURT	15
Cantaloupe · Honeydew · Pineapple · Berries · Greek Yogurt · Local Honey	
BROWN SUGAR & CINNAMON OATMEAL	13
Sweetened Rolled Oats · Seasonal Berries	
SELECTION OF DRY CEREALS	12
Choice of: Cheerios · Fruit Loops · Raisin Bran Frosted Flakes · Corn Flakes · Cocoa Crisp	
APPLE CARAMEL FRENCH TOAST	26
Vermont Maple Syrup	
SOUTHERN STACK PANCAKES	26
Jasmine Porch Buttermilk Recipe · Chocolate Chip or Seasonal Berries Vermont Maple Syrup Choice of: Bacon · Ham · Sausage Patty · Chicken Apple Sausage	
GLUTEN FREE PANCAKES	26
Agave Nectar · Fresh Citrus Choice of: Bacon · Ham · Sausage Patty · Chicken Apple Sausage	
CHICKEN & WAFFLE	28
Berry Compote · Brie Cheese · Hot Honey	

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BREAKFAST

Available from 6-11 am

BREAKFAST SHRIMP & GRITS 28

Sautéed Shrimp · Sweet Peppers · Stone Ground Grits · Tomato-Tasso Gravy

LOWCOUNTRY EGGS BENEDICT 32

Two Poached Eggs · English Muffin · Country Ham · Creole Mustard Hollandaise

Choice of: Lowcountry Breakfast Potatoes · Stone Ground Grits · Seasonal Fruits

THE CHARLESTON 32

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 32

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 27

Everything Bagel · Eggs · Bacon · American Cheese · Grilled Tomato

Choice of: Stone Ground Grits · Lowcountry Breakfast Potatoes · Seasonal Fruits

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ACCOMPANIMENTS

Available from 6-11 am

FROM THE KITCHEN

TWO EGGS	12
APPLEWOOD SMOKED BACON	7
CHICKEN APPLE SAUSAGE	7
SAUSAGE PATTIES	7
GRILLED HAM	7
LOWCOUNTRY POTATOES	7
BISCUIT & GRAVY	7
STONE GROUND GRITS	7
YOGURT	7
PLAIN · GREEK · VANILLA	
SEASONAL FRUIT	8

FROM THE BAKERY

BUTTER CROISSANT	6
CHOCOLATE CROISSANT	6
SEASONAL DANISH	5
FRESHLY BAKED MUFFIN	5
Blueberry Citrus · Seasonal Selection	
TOAST WITH JAM	5
Sourdough · Wheat · White Rye · English Muffin	
BAKERY BASKET	18
Assorted Pastries	

COFFEE & SPECIALTY BEVERAGES

THE SANCTUARY BLEND COFFEE	
Small Pot	12
Large Pot	22
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

JUICE 7

Cranberry · Grapefruit · Orange
Apple · V8 · Tomato · Pineapple

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ALL DAY DINING

Available from 11am-11pm

SMALL PLATES

- FARMHOUSE CHEESE PLATE 19
Chef's Selection of Cheeses · Fruit · Honey · Crackers
- CHICKEN & MUSHROOM QUESADILLA 20
Grilled Chicken Breast · Sautéed Mushrooms · Aged White Cheddar
Sour Cream · Salsa
- SHRIMP QUESADILLA 22
Spiced Shrimp · Bell Pepper · Onion · Swiss Cheese · Sour Cream · Salsa

SOUP

- SHE CRAB BISQUE 15
Fresh Blue Crab · Sherry

FRESH SALADS

- ROASTED BEETS SALAD 19
Arugula · Goat Cheese · Candied Pecans · Vanilla Vinaigrette
- THE SANCTUARY CAESAR 18
Parmigiano-Reggiano · Bacon Lardons · Thyme Crostini
Classic Caesar Dressing
- JOHNS ISLAND FARMERS' SALAD 18
Locally Sourced Seasonal Vegetables · Crouton · Choice of Balsamic or
Buttermilk Dressing

SMOOTHIES

- SUPER GREEN SMOOTHIE 14
Kiwi · Kale · Honeydew Melon · Banana · Spinach
- BERRY SMOOTHIE 14
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,
Broccoli Salad, or Fresh Fruit.

THE SANCTUARY CLUB 23

Artisan Wheat Bread · Turkey · Ham · Duke's Mayonnaise · Bibb Lettuce
Heirloom Tomato-Bacon Jam

BLUEBERRY & BRIE FRIED CHICKEN SANDWICH 24

Artisan Wheat Bread · Turkey · Ham · Duke's Mayonnaise · Bibb Lettuce
Heirloom Tomato-Bacon Jam

SOUTHERN FRIED CHICKEN SANDWICH 24

Creamy Coleslaw · Pickled Jalapeños · Provolone Cheese · Duke's Mayonnaise

CAESAR CHICKEN WRAP 23

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

ANGUS BEEF BURGER 24

Hickory Smoked Bacon · Cheddar · Lettuce · Tomato · Shaved Onion

TRUFFLE MUSHROOM AND SWISS BURGER 24

Sautéed Mushrooms · Swiss Cheese · Truffle Aioli

CRAB CAKE SLIDERS 24

Arugula · Tomato · Cajun Remoulade · Brioche Roll

BLACKENED MAHI SANDWICH 24

Caper Aioli · Bibb Lettuce · Tomato · Applewood Smoked Bacon

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EVENING

Available from 5:30-9pm

ENTRÉES

CHARLESTON SHRIMP & GRITS 42

Buttered Shrimp · Marsh Hen Mill Grits · Sweet Peppers & Onions
Tasso Ham · Tomato Gravy

Recommended Pairings:

Pinot Grigio · San Pietro · Alto Adige, Italy
Pinot Noir · Benton Lane · Willamette Valley, Oregon

PEACH TEA BRINED SWORDFISH 52

Crimson Lentils · Spring Carrots · Ginger-Carrot Puree · Peach Salsa

Recommended Pairings:

Riesling · August Kessler Kabinett · Pfalz, Germany
Sauvignon Blanc · Matthias et Emile Roblin · Sancerre, France

ROASTED JOYCE FARMS CHICKEN 42

Morel Mushrooms · Asparagus · Fiddlehead Ferns · English Peas & Tendrils
Sherry Jus

Recommended Pairings:

Riesling · August Kessler Kabinett · Pfalz, Germany
Sauvignon Blanc · Matthias et Emile Roblin · Sancerre, France

*FILET MIGNON 60

Mashed Potatoes · Sautéed Mushrooms · Pearl Onion · Spinach · Bordelaise

Recommended Pairings:

Cabernet Sauvignon · Auctioneer · Napa Valley, California
Merlot · Freemark Abbey · Napa Valley, California

SPRING VEGETABLE RATATOUILLE 36

Roasted Local Zucchini · Crooked Neck Squash & Tomato · Caramelized Fennel
Gruyere Tortellini · Lemon-Herb Cream

Recommended Pairings:

Bordeaux Blend · Les Cadrans · Bordeaux, France
Red Blend · Pessimist by Daou Vineyards · Paso Robles, California

HERITAGE PORK TENDERLOIN 50

Sweet Potato Dauphinoise · Braised Collard Greens · Bourbon- Apple Butter
Pork Jus

Recommended Pairings:

Pinot Noir · Domaine Nudant Hautes-Cotes De Deuits · Burgundy, France
Cabernet Sauvignon · Auctioneer · Napa Valley, California

SHRIMP & CRAB PRIMAVERA 52

Rigatoni Pasta · Zucchini · Squash · Broccoli · Cherry Tomatoes · Parmesan Cream

Recommended Pairings:

Sauvignon Blanc · "Decoy" by Duckhorn · Sonoma County, California

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DESSERT

Available from 11am-11pm

VANILLA BEAN CRÈME BRÛLÉE	15
Gluten-Free · Caramelized to order with Seasonal Fresh Fruit	
SEASONAL CHEESECAKE	15
CHOCOLATE TORTE	15
Gluten-Free · Seasonal	
HOMEMADE COOKIES & MILK	14
Served with Three Chocolate Chip Cookies & Choice of Milk	
FARMHOUSE CHEESE PLATE	19
Chef's Selection of Cheeses · Fruit · Honey · Crackers	
ICE CREAM	15
Vanilla Bean · Dark Chocolate	
SORBET	15

COFFEE & SPECIALTY BEVERAGES

THE SANCTUARY BLEND COFFEE

Small Pot	12
Large Pot	22

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

Available from 5:30-9pm

ENTRÉES · 6-11AM

SHORT STACK OF PANCAKES 17

Vermont Maple Syrup · Powdered Sugar · Bacon

FRENCH TOAST 17

Vermont Maple Syrup · Powdered Sugar · Bacon

SCRAMBLED EGGS & TOAST 17

Eggs · Bacon · Choice of Toast · Jam

KIDS FAVORITES · 11AM-11PM

PEANUT BUTTER & JELLY SANDWICH 16

Side of Fries and Fruit

CHEESEBURGER 22

Lettuce · Tomatoes · Side of Fries and Fruit

CHICKEN FINGERS 18

Side of Fries and Fruit

GRILLED CHEESE SANDWICH 16

White Bread · American Cheese · Side of Fries and Fruit

MACARONI & CHEESE 16

Chef's Vegetables · Side of Fries and Fruit

DINNER SELECTIONS · 5:30-9PM

Served with Mashed Potatoes and Sautéed Vegetables

GRILLED CHICKEN BREAST 20

GRILLED SHRIMP 22

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LIBATIONS

SPECIALTY COCKTAILS

MINT LEMONADE 16

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

THE SANCTUARY COSMOPOLITAN 16

Ketel One Vodka · Grand Marnier · Lime & Cranberry Juices

CLASSIC MANHATTAN 16

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

PALOMA 16

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

THE NEGRONI 16

Bombay Sapphire · Campari · Sweet Vermouth · Orange

LIBATIONS

WINE BY THE GLASS

SPARKLING

Blanc de Blanc · Raventós · Conca Del Riu, Spain	20
Leitz · "Eins Zwei Zero" Alcohol Free Reisling · Rheingau, Germany	15

ROSÉ

Grenache Blend · Château La Gordonne · Provence, France	17
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WHITE

Pinot Grigio · San Pietro · Alto Adige, Italy	14
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	22
Bordeaux Blend · Lassegue "Les Cadrans" · Bordeaux, France	20

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LIBATIONS

WINE

SPARKLING

Blanc de Blanc · Raventòs · Conca Del Riu, Spain 100
Ta ittinger · Brut "La Francaise" · Reims, France 200

ROSÉ

Triennes · Var, France 70

RIESLING

August Kessler Kabinett · Pfalz, Germany 66

PINOT GRIGIO

San Pietro · Alto Adige, Italy 70

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 Nuits · Burgundy, France 120

MERLOT

Freemark Abbey · Napa Valley, California 120

RED BLEND

Pessimist by Daou Vineyards · Paso Robles, California 100

BORDEAUX BLEND

Lassegue "Les Cadrans" · Bordeaux, France 100

CABERNET SAUVIGNON

Beringer · Knights Valley Vineyard · St. Helena, California 100
Auctioneer · Napa Valley, California 110

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BOXED LUNCHES

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 32

Choice of Cheese · Fresh Tomato · Bibb Lettuce

BLT ON SOURDOUGH 32

With a Hearty Portion of Applewood Smoked Bacon

HAM & CHEESE ON SOURDOUGH 32

Choice of Cheese · Fresh Tomato · Bibb Lettuce

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PACKAGES

THE FAMILY NIGHT PACKAGE 46

One Movie Rental · Popcorn · Chocolate Chip Cookies
Assorted Snacks · Four Sodas of Your Choice

FRUIT BASKET 42

Assorted Seasonal Orchard Fruits

WELLNESS BASKET 48

Organic Chickpeas · Gluten-Free Chips · Assorted Energy Bars

SWEETS BASKET 48

"Charleston Chew" · "Fluffy Stuff" · "Cow Tails" · "Nerd Ropes"
Assorted Bags of Candy

EXPLORER SNACK PACKAGE 52

Assorted Gatorades · Energy Bars · Chips · Fruit
In a Convenient Sanctuary Carry Bag

BEERFEST PACKAGE 55

Six Assorted Local Beers · Bowl of Mixed Nuts · Bar Snacks

THE COCKTAIL PARTY 76/140

Selection of Four or Eight: Old Fashioned · Cosmopolitan · Margarita
Mai Tai · Manhattan
Accompanied by Bar Snacks

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