



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	15
Kiwi · Kale · Honeydew Melon · Banana · Spinach	
BERRY SMOOTHIE	15
Seasonal Berries · Banana · Nonfat Yogurt · Local Honey	
BAGEL & SMOKED SALMON PLATTER	22
Capers · Cucumber · Red Onion · Tomatoes · Cream Cheese	
FRESH FRUIT & YOGURT	16
Cantaloupe · Honeydew · Pineapple · Berries · Greek Yogurt · Local Honey	
BROWN SUGAR & CINNAMON OATMEAL	14
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	

*Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.*

BREAKFAST

Available from 6-11am

BREAKFAST SHRIMP & GRITS 34

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

* LOWCOUNTRY EGGS BENEDICT 33

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 · Marble Rye · English Muffin

BREAKFAST SANDWICH 27

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

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

*Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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 PLAIN · GREEK · VANILLA	7
SEASONAL FRUIT	8

FROM THE BAKERY

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

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 Grey
Green · Chamomile · Ginger · Mint

MILK 5

Whole · 2% · Skim · Soy · Almond

JUICE 7

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

*Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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 18
Fresh Blue Crab · Sherry

FRESH SALADS

Add Grilled Chicken 10 · Shrimp 12 · Grilled Salmon 14 · Oysters 12

- 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 15
Kiwi · Kale · Honeydew Melon · Banana · Spinach
- BERRY SMOOTHIE 15
Seasonal Berries · Banana · Nonfat Yogurt · Local Honey

*Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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

Berry Compote · Brie · Hot Honey · Potato Roll

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

*Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

EVENING

Available from 5:30-9pm

ENTRÉES

CHARLESTON SHRIMP & GRITS 44

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

CONFIT DUCK THIGH & LEG 52

Mushroom Risotto · Braised Red Cabbage · Lil' Moo Chesse · Hot Honey

Recommended Pairings:

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

ROASTED JOYCE FARMS CHICKEN 44

Vidalia Onion Fettuccine · Benton's Bacon · English Peas
Sweet Pepper Jam

Recommended Pairings:

Chardonnay · Sean Minor · Sonoma Coast, California
Pinot Noir · Belle Glos · Las Alturas Vineyard · Santa Lucia, California

*FILET MIGNON 68

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

Recommended Pairings:

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

ROASTED ACORN SQUASH 38

Roasted Fregola Pasta · Pomegranate Molasses · Butternut Squash
Brussels Sprouts · Asparagus · Sherry · Pumpkin Seeds

Recommended Pairings:

Riesling · August Kessler Kabinett · Pfalz, Germany
Sauvignon Blanc · Hubert Brochard · Sancerre, France

*HERITAGE PORK CHOP 50

Marsh Hen Mill Farro Picola · Lacinato Kale · Blackberry Jus

Recommended Pairings:

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

SHRIMP & CRAB PRIMAVERA 52

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

Recommended Pairings:

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

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

DESSERT

Available from 11am-11pm

VANILLA BEAN CRÈME BRÛLÉE 16
Gluten-Free · Caramelized to order with Seasonal Fresh Fruit

SEASONAL CHEESECAKE 16
Please ask for our seasonal flavor.

CHOCOLATE TORTE 16
Gluten-Free · Seasonal

HOMEMADE COOKIES & MILK 14
Three Chocolate Chip Cookies & Choice of Milk

FARMHOUSE CHEESE PLATE 19
Chef's Selection of Cheeses · Fruit · Honey · Crackers

ICE CREAM 16
Vanilla Bean · Dark Chocolate

SORBET 16

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 Grey
Green · Chamomile · Ginger · Mint

MILK 7

Whole · 2% · Skim · Soy · Almond

*Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

CHILDREN

BREAKFAST · 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 Fruit

DINNER SELECTIONS · 5:30-9PM

Served with Mashed Potatoes and Sautéed Vegetables

GRILLED CHICKEN BREAST 20

GRILLED SHRIMP 22

*Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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
---	----

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

*Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.*

LIBATIONS

WINE

SPARKLING

Blanc de Blanc · Raventòs · Conca Del Riu, Spain 100
Taittinger · 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

*Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.*

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

*Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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

*Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*