



# MENU

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*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 6am-11am

## GARDEN GREEN SMOOTHIE

Baby Spinach · Kiwi · Kale · Honeydew · Banana · Spinach · Ginger  
Coconut-Vanilla Yogurt

## BERRY ANTIOXIDANT SMOOTHIE

Berries · Banana · Sumac · Coconut-Vanilla Yogurt

## BAGEL & SMOKED SALMON PLATTER

Capers · Cucumber · Red Onion · Tomatoes · Cream Cheese

## FRUIT & YOGURT BOWL

Melons · Berries · Citrus · Sorghum · Coconut-Vanilla Yogurt

## JASMINE PORCH OATMEAL

Brown Sugar · Cream · Cinnamon · Berry Compote · Fresh Berries  
*Plain Water Oatmeal Available* 

## SELECTION OF DRY CEREALS

**Choice of:** Cheerios · Fruit Loops · Raisin Bran  
Frosted Flakes · Corn Flakes · Cocoa Crisp

## CINNAMON BERRY FRENCH TOAST

Vermont Maple Syrup · Warm Berry Compote

## SOUTHERN BUTTERMILK PANCAKES

Classic Buttermilk, or add Chocolate Chips or Blueberries  
Vermont Maple Syrup

**Choice of:** Bacon · Sausage Patty · Chicken Apple Sausage · Fresh Fruit

## GLUTEN-FREE PANCAKES

Vermont Maple Syrup · Fresh berries

**Choice of:** Bacon · Sausage Patty · Chicken Apple Sausage · Fresh Fruit

## CHICKEN & WAFFLES

Macerated Berries · Hot Honey  
Vermont Maple Syrup



Gluten-Free



Vegetarian



Vegan

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# BREAKFAST

Available from 6am-11am

## BREAKFAST SHRIMP & GRITS 34

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

## \*CRAB CAKE BENEDICT 33

Two Storey Farm Poached Eggs · Toasted English Muffin · Crab Cakes  
Whole Grain Mustard Hollandaise

**Choice of:** Breakfast Potatoes · Marsh Hen Mill Grits · Fruit

## \*THE CHARLESTON 33

Two Storey Farm Eggs or Vegan Tofu Scramble

**Choice of:** Bacon · Sausage Patty · Chicken Apple Sausage · Sliced Tomato

**Choice of:** Marsh Hen Mill Grits · Breakfast Potatoes · Fruit

**Choice of:** Sourdough · Wheat · White · Rye · English Muffin · Gluten-Free

## \*THREE EGG OMELET 32

**Choice of:** Mushrooms · Red Onion · Tomatoes · Peppers · Spinach  
Applewood Smoked Bacon · Poached Shrimp

**Choice of:** Sharp Cheddar · Swiss Cheese

**Choice of:** Breakfast Potatoes · Marsh Hen Mill Grits · Fruit

**Choice of:** Sourdough · Wheat · White · Rye · English Muffin · Gluten-Free

## \*BREAKFAST SANDWICH 27

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

**Choice of:** Marsh Hen Mill Grits · Breakfast Potatoes · Fruit



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# ACCOMPANIMENTS

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## FROM THE KITCHEN

* TWO EGGS (GF)	12
APPLEWOOD SMOKED BACON (GF)	7
CHICKEN APPLE SAUSAGE (GF)	7
SAUSAGE PATTIES (GF)	7
BREAKFAST POTATOES (GF)(VE)	7
BISCUIT & GRAVY	12
MARSH HEN MILL GRITS (GF)	7
YOGURT (GF)(V)	7
Plain · Greek · Vanilla	
FRUIT (GF)(VE)	8

## FROM THE BAKERY(V)

BUTTER CROISSANT	6
CHOCOLATE CROISSANT	6
SEASONAL DANISH	5
FRESHLY BAKED MUFFIN	5
Gluten-Free Blueberry Citrus (GF)	
Seasonal Selection	
TOAST WITH JAM	5
Sourdough · Wheat · Rye	
White · English Muffin	
Gluten-Free (GF)	
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 Grey  
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  18  
Fresh Blue Crab · Roasted Corn · Sherry




## FRESH SALADS

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

- ROASTED BEET SALAD   19  
Arugula · Goat Cheese · Candied Pecans · Pickled Shallot  
Champagne-Vanilla Vinaigrette
- \*THE SANCTUARY CAESAR 19  
Herb Crouton Crumble · Parmesan Cheese · Caesar Dressing  
Applewood Smoked Bacon
- HEIRLOOM BEAN & FIELD PEA SALAD   19  
Black-Eyed Peas · Pole Bean · Carrot · Pickled Peppers  
Arugula · Watercress · Sorghum Shallot Vinaigrette

## SMOOTHIES

- SUPER GREEN SMOOTHIE   16  
Baby Spinach · Kiwi · Kale · Honeydew · Ginger · Banana  
Coconut-Vanilla Yogurt
- BERRY ANTIOXIDANT SMOOTHIE   16  
Berries · Banana · Sumac · Coconut-Vanilla Yogurt

 **Gluten-Free**    **Vegetarian**    **Vegan**

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# ALL DAY DINING

Available from 11am-11pm

## SANDWICHES

Sandwiches are served with your choice of  
Batter Dipped French Fries, Broccoli Salad, Side Salad or Fresh Fruit.  
Gluten Free options available for all sandwiches.

### THE SANCTUARY CLUB 23

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

### BLUEBERRY & BRIE FRIED CHICKEN SANDWICH 24

Brie · Berry Compote · Hot Honey · Potato Bun

### SOUTHERN FRIED CHICKEN SANDWICH 24

Creamy Coleslaw · Pickled Jalapeño · Provolone Cheese · Duke's Mayonnaise  
Potato Bun

### \*CAESAR CHICKEN WRAP 23

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

### \*THE JASMINE BURGER 26

Pimento Cheese · Applewood Smoked Bacon · Lettuce · Tomato · Onion  
Potato Bun

### \*TRUFFLE MUSHROOM AND SWISS BURGER 26

Sautéed Mushrooms · Swiss Cheese · Truffle Aioli · Potato Bun

### CRAB CAKE SLIDERS 26

Arugula · Tomato · Cajun Remoulade · Buttered Brioche Roll

### FLOUNDER SANDWICH 24

Arugula · Pickled Peppers · Citrus Aioli · Toasted Bun



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# EVENING

Available from 5:30pm-9pm

## ENTRÉES

### CHARLESTON SHRIMP & GRITS

44

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

**Recommended Pairings:**

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

### \*SEARED SORGHUM-CHILI GLAZED DUCK BREAST

52

Parsnip · Swiss Chard · Sweet Potato & Bacon Hash · Beet Purée

**Recommended Pairings:**

*Bordeaux Blend · Chateau Saint Sulpice · Bordeaux, France*  
*Red Blend · Pessimist by Daou Vineyards · Paso Robles, California*

### ROASTED JOYCE FARMS CHICKEN CARBONARA

44

House-Made Fettuccine · Sweet Onion · Butternut Squash Noodles · English Pea  
Bacon Lardon · Pepper Chutney

**Recommended Pairings:**

*Chardonnay · Hartford Court · Russian River Valley, California*  
*Pinot Noir · Belle Glos · Las Alturas Vineyard · Santa Lucia, California*

### \*JASMINE PORCH FILET MIGNON

68

Creamy Mashed Potatoes · Grilled Broccolini · Mushroom Sauté · Bordelaise  
Tobacco Onions

**Recommended Pairings:**

*Cabernet Sauvignon · Auctioneer · Napa Valley, California*  
*Malbec · Catena "Vista Flores" · Mendoza, Argentina*

### ROASTED HERB CAULIFLOWER STEAK

42

Carolina Gold Rice · Sea Island Red Peas · Johns Island Tomato & Okra Stew

**Recommended Pairings:**

*Riesling · August Kessler Kabinett · Pfalz, Germany*  
*Chardonnay · Les Charmes · Macon-Lugny, France*

### \*PEACH TEA BRINED HERITAGE PORK CHOP

50

Crowder Pea & Hominy Succotash · Ham Hock Collard Greens · Pork Jus  
Red Onion Jam

**Recommended Pairings:**

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

### \*BLACKENED SWORDFISH

54

Charred Corn Farro · Roasted Shallot & Garlic Mustard Greens  
Blue Crab Salad · Lemon Beurre Blanc

**Recommended Pairings:**

*Sauvignon Blanc · Honig · Rutherford Vineyard · Napa Valley, California*  
*Rosé · Les Sarrins · Provence, France*



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# 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.

PRALINE BROWNIE CAKE   16  
Pecan Streusel · Cherry Coulis · Caramel Praline Ice Cream

HOME-MADE 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 · Caramel Praline

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

 **Gluten-Free**  **Vegetarian**  **Vegan**

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# CHILDREN

## BREAKFAST · 6AM-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<sup>VE</sup> 16

Side of Fries and Fruit

\*CHEESEBURGER 22

Side of Fries & Fruit

CHICKEN FINGERS 18

Side of Fries & Fruit

GRILLED CHEESE SANDWICH<sup>VE</sup> 16

White Bread · American Cheese · Side of Fries & Fruit

MACARONI & CHEESE<sup>VE</sup> 16

Side of Fruit

## DINNER SELECTIONS · 5:30PM-9PM

Served with Mashed Potatoes and Sautéed Vegetables

GRILLED CHICKEN BREAST<sup>GF</sup> 20

GRILLED SHRIMP<sup>GF</sup> 22

<sup>GF</sup> Gluten-Free   <sup>VE</sup> Vegetarian   <sup>VE</sup> Vegan

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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

### ROSÉ

Les Sarrins · Provence, France 17

### WHITE

Pinot Grigio · San Pietro · Alto Adige, Italy 14

Sauvignon Blanc · "Loveblock" by Kim Crawford · Marlborough, New Zealand 18

Chardonnay · Hartford Court · Russian River Valley, California 20

Chardonnay · Les Charmes · Macon-Lugny, France 17

### RED

Pinot Noir · Sass · Willamette Valley, Oregon 20

Cabernet Sauvignon · Auctioneer · Napa Valley, California 22

Bordeaux Blend · Chateau Saint Sulpice · Bordeaux, France 20

Malbec · Catena "Vista Flores" · Mendoza, Argentina 18

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# LIBATIONS

## WINE

### SPARKLING

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

### ROSÉ

Chateau de Campuget · Loire, France	70
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### RIESLING

August Kessler Kabinett · Pfalz, Germany	66
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### PINOT GRIGIO

San Pietro · Alto Adige, Italy	70
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### SAUVIGNON BLANC

Bailly-Lapere St. Bris · Burgundy, France	90
Honig · Rutherford Vineyards · Napa Valley, California	110

### 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
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### RED BLEND

Pessimist by Daou Vineyards · Paso Robles, California	100
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### BORDEAUX BLEND

Chateau Saint Sulpice · Bordeaux, France	100
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### CABERNET SAUVIGNON

Carr, Force and Grace · Paso Robles, 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 ⑤ 46

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

## FRUIT BASKET ③ ⑤ 42

Assorted Seasonal Orchard Fruits

## WELLNESS BASKET ③ 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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