

ALL DAY MENU FEATURING WINEMAKER'S RECOMMENDED PAIRINGS

BREAKFAST

Georgia Peach AB&H 16 (V) (GF)
Freshly Sliced Ripe Georgia Peach, Georgia Grinders Almond Butter, Wildflower Honeycomb, Homemade Granola, Fresh Berries
Mimosa

Avocado Toast* 18 (V)
Sprouted Grain Bread, Egg White Scramble, Boursin, Confit Tomato, Balsamic Glaze, Choice of Side

Fleur de Lis Breakfast Platter* 19
Two Organic Eggs Cooked to Order, Carolina Gruyère Grits, Griddled Tomato, Choice of Thick Sliced Bacon or Vegetarian Sausage

Pineapple Coconut French Toast 21 (V)
Brioche, Fresh Pineapple, Toasted Macadamia Coconut Crumble, Maple Syrup

Sunrise Shrimp and Grits* 26 (GF)
Carolina Gruyère Grits, Grilled Wild Gulf Shrimp, Roasted Tomato, Garlicky Greens, Two Over-Medium Organic Eggs

Raspberry Chia Yogurt Bowl 16 (GF) (V)
House Made Raspberry Yogurt with Plumped Chia, Crispy Almond Oats, Local Wildflower Honeycomb, Fresh Berries

Vegan Tofu Scramble 19 (GF) (VG)
Organic Tofu, Nutritional Yeast, Peruvian Peppers, Fresh Avocado, Tomato, Baby Herbs Salad

SOUPS AND STARTERS

Soupe Du Jour 11

Southern Artisanal Cheese Plate 28 (V)
Local Cheeses, Mostarda, Savannah Honeycomb
Chateau Elan Cabernet Sauvignon

Roasted Cauliflower "Baba Ganoush" 14 (V) (VG)
Warm Wheat Pita Bread, Grilled Asparagus, EVOO, Sumac
Chateau Elan Duncan Creek

Mediterranean Grilled Shrimp 21 (GF)
Wild Gulf Shrimp, Basil Pesto, Greek Feta, Pickled Pearl Onion, Charred Summer Tomatoes, Oregano, Lemon Vinaigrette
Chateau Elan Sauvignon Blanc

SALADS

Herbed Arugula and Baby Beets 20 (GF) (V)
Statesboro Blue Cheese, House-Pickled Beet, Raspberry Vinaigrette, Pine Nut, Balsamic Glaze
Chateau Elan Scarlet

Simply Southern 18
Baby Iceberg, Greek Yogurt Ranch, Grape Tomato, Cucumber, Shaved Red Onion, Sunflower Seed, Bacon, Sprouted Grain Crouton
Chateau Elan Pinot Grigio

Super Protein Quinoa Crunch 20 (GF) (V)
Fluffy Quinoa, English Cucumber, Crushed Pistachio, Greek Feta, Grilled Corn, Chickpeas, Baby Spinach, Balsamic Whole Grain Mustard Vinaigrette
Chateau Elan Duncan Creek Red

ENTRÉES

San Francisco Steak Sandwich* 43
Focaccia, Green Goddess, Caramelized Onion, Confit Tomato, Gruyère, Arugula, Choice of Side
Chateau Elan Pinot Noir

Cauliflower Rice Bowl 28 (GF)
Cauliflower Rice, Corn Salsa, Pepper Jam, Avocado Yogurt, Choice of Grilled Herbed Chicken or Seared Herbed Tofu
Chateau Elan Chardonnay

Cashew Alfredo Primavera 28 (V)
Fresh Basil Linguine, Zucchini Ribbons, Asparagus, Nut-Based Alfredo, Fresh Tomato, Sautéed Spring Greens
Chateau Elan Sauvignon Blanc

Spa Signature Crab Cakes 38
Baby Arugula, Pickled Local Blueberries, Teardrop Peppers, Lemon Caper Aioli
Chateau Elan Pinot Grigio

Pan-Roasted Branzino 41 (GF)
Seared Mediterranean Sea Bass, Caramelized Lemon, Tomato Caper Ragù, Asparagus
Chateau Elan Chardonnay

SIDES

Seasonal Fruit 9 (GF)

Gruyère Grits 9 (V)

Raspberry Chia Yogurt Cup 9 (GF)

Arugula, Watermelon & Feta 9 (GF)

Grilled Asparagus 13 (GF)

Cashew Primavera Pasta 11 (V)

SALAD ENHANCEMENTS

Herbed Grilled Chicken 13

Pan-Roasted Branzino 14

Single Crab Cake 18

Grilled 8 oz. New York Strip* 36

Grilled Shrimp 15

Herbed Tofu 8

CBD Drizzle 11

DESSERTS

Peach Sorbet 14 (GF) (VG)
Candied Pine Nuts
Chateau Elan Brut

Matcha Ice Cream 16 (GF) (V)
Chocolate Covered Espresso Bean
Chateau Elan Brut

Truffled Ganache 16 (GF) (V)
White and Dark Chocolate Ganache, Limoncello Sorbet, Almond Crumble, Shattered Raspberry
Chateau Elan Port

Lavender Lemon Panna Cotta 14 (GF)
Creamy Layered Panna Cotta, Chantilly Cream, Vanilla Macaroon
Chateau Elan Duncan Creek

WINE COCKTAILS

Poinsettia, Mimosa, Bellini, or Fleur de Lis 15

Sparkling Wine and Cranberry Juice, Orange Juice, Peach Nectar, or Elderflower

Ruby Mojito Spritzer 15

Sparkling Wine, Grapefruit, Lime, and Mint

White Watermelon Sparkling Sangria 15

Chateau Elan Moscato, Fresh Watermelon Juice, Lime, Ginger Syrup

Lydia Ko 15

Our Famous Berry Bliss Muscadine Wine, Infused with Lemonade and Lydia Ko's Favorite Frozen Berries

SWEET MUSCADINE WINES gls/btl

Chateau Elan Duncan Creek 9 / 38

100% Carlos Muscadine Grapes, Light, Sweet, and Crisp

Chateau Elan Summer Wine 9 / 38

Classic Muscadine Wine with Peach Nectar Essence

Chateau Elan Autumn Blush 9 / 38

Classic Muscadine Wine with Raspberry Nectar Essence

Chateau Elan Spring Blossom 9 / 38

Classic Muscadine Wine with Strawberry Nectar Essence

Chateau Elan Berry Bliss 9 / 38

Classic Muscadine Wine with Blueberry and Blackberry Essence

Chateau Elan Tropical Breeze 9 / 38

Classic Muscadine Wine with Pineapple and Passion Fruit Essence

Chateau Elan Duncan Creek Rosé 9 / 38

Sweet, Crisp Wine with a Beautiful Light Pink Color

Chateau Elan Duncan Creek Red 9 / 38

Made from 100% Georgia-Grown Noble Muscadines, Vibrant Red Color

WHITE WINES gls/btl

Chateau Elan Pinot Grigio 10 / 40

Crisp, Refreshing, Light-Bodied Wine with a Balanced Minerality

Chateau Elan Chardonnay 10 / 40

Full-Body Taste Profile with Subtle Notes of Lightly Toasted Hazelnuts and a Crisp Acidity

Chateau Elan Sauvignon Blanc 10 / 40

Aromas of Grapefruit, Apricot, and Citrus, with a Dry Fruity Finish

Chateau Elan Rosé Reserve 10 / 40

Dry Rosé with Bright Citrus Flavors and Smooth Mineral Finish

SPARKLING WINES gls/btl

Chateau Elan Moscato d'Asti D.O.C.G 12 / 45

Light, Sweet, Semi-Sparkling Style with Notes of Tropical Fruits

Chateau Elan Dolce Rosso 12 / 45

Light, Sweet, Semi-Sparkling Style with Notes of Raspberry and Cherries

Chateau Elan Brut Reserve 10 / 40

Crisp and Joyful Prosecco Style Sparkling Wine with Elegant Notes of Green Apple, Lemon, and Fresh Herbs

RED WINES gls/btl

Chateau Elan Pinot Noir 13 / 52

Fruity, Earthy, and Elegant with a Soft and Smooth Light Body

Chateau Elan Merlot 13 / 52

Extremely Textured Herbal Flavor with a Smooth Structure and a Dry Light-to-Medium Body

Chateau Elan Scarlet 13 / 52

Full-Bodied Fruity Profile of Predominately Syrah Grapes

Chateau Elan Velvet 13 / 52

Well-Balanced Blend of Zinfandel and Petit Sirah with Fruity and Flowery Notes

Chateau Elan Cabernet Sauvignon 15 / 60

Opulent Flavors of Plums, Blackberries, and Toasted Vanilla

Chateau Elan American Port 13 / 52

Flavors of Berries and Spice Aged in Rum Barrels

Chateau Elan Tannat 18 / 72

Expressive with Black Fruits, Mulberries, Cassis, Raisins, Elegant Smoky Background

Chateau Elan Les Petits 18 / 72

Blend of Petit Verdot and Petit Syrah with Notes of Blackberry, Blueberry, and Cherry

Chateau Elan Montepulciano 20 / 80

Elegant Characteristics of Red Fruit and Spicy Hints of Cinnamon and Black Pepper

FULL LEAF TEAS & HERBAL INFUSIONS

No. 72 White Petal *White Tea* 4.5
Delicate Bai Mu Dan White Tea from China
with Rare Osmanthus Flower and Chamomille

No. 96 Jasmine Silver Tip *Green Tea* 4.5
Tender Green Leaves from China's Fujian Province,
Wedded with Freshly Picked Jasmine Buds

No. 39 Fez *Green Tea* 4.5
Rare Spring Harvested Mao Feng Green Tea from China
Combined with Aromatic Spearmint and Lemon Myrtle

No. 18 British Brunch *Black Tea* 4.5
Rich Blend of Indian Assams, Sri Lankan Ceylon Teas and a
Touch of Smoky Chinese Keemun, the Perfect Breakfast Tea

No. 55 Lord Bergamont *Black Tea* 4.5
Superior to Earl Grey, Fragrant Ceylon Dimbula and Uva,
Scented with Essence of Bergamont from Reggio Calabria, Italy

No. 24 Big Hibiscus *Herbal Infusion* 4.5
The Cabernet of Hibiscus Teas, Luscious red Hibiscus Flowers,
Sarsaparilla, Ginger Root, Rose Petals and Elderflowers, Caffeine-Free

No. 45 Peppermint Leaves *Herbal Infusion* 4.5
Pacific Northwest Peppermint Infuses a Full, Creamy Flavor
with Distinct Chocolate Notes and an Intense Finish, Caffeine-Free

No. 67 Meadow *Herbal Infusion* 4.5
Blend of Egyptian Chamomile Flowers, Fragrant Hyssop Joined with
Smooth Cape Rooibos, Rose Petals, and Linden Flowers, Caffeine-Free

ICED TEA

Sweetened upon request with raw sugar simple syrup

Exceptional Iced Black Tea 4.5

Highly Invigorating, Blend of Full Leaf Assam and Ceylon Black Teas

Caffeine-Free Hibiscus Mango Iced Tea 4.5

Bright Mango and Juicy Hibiscus Flowers, Orange Peel, and Smooth Rooibos

Tahitian Green Iced Tea 4.5

Full-Bodied Chinese Green Tea with a Splash of Pineapple, Peach, and Vanilla

JUICE

Cranberry 5

Orange 5

Pineapple 5

Ruby Red Grapefruit 5

Pressed Apple Cider 5

V8 5

BOTTLED

Icelandic Spring Water 7

Icelandic Sparkling Water 7

FOUNTAIN

Soda 3.5

COFFEE AND CREAM

1000 Faces Coffee "Bells Blend" 4.5

Nutty, Chocolatey, Balanced, and Approachable
Available in Regular, Decaf, and Iced

Espresso 4.5

Potent Shot of Coffee, Brewed Hot and Fast Under Pressure, Luxuriously Creamy, with a Kiss of Foamy Crema and a Lingering Aftertaste

Latte 5.5

Dark, Rich Espresso Balanced with Steamed Milk and a Light Layer of Foam

Americano 5.5

Espresso Shot Topped with Hot Water that Creates a Light Layer of Crema Culminating in this Wonderfully Rich Cup with Depth and Nuance

Cappuccino 5.5

Dark, Rich Espresso Lies in Wait Under a Smoothed and Stretched Layer of Thick Milk Foam, an Alchemy of Barista Artistry and Craft

Creamer

Half and Half

Heavy Cream

Whole Milk

Almond Milk + 1

Oat Milk + 1

Soy Milk + 1