

## ALL DAY MENU FEATURING WINEMAKER'S RECOMMENDED PAIRINGS

### BREAKFAST

#### House Made Superfood Muffins with Tropical Fruit 19

**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

**Pomegranate Coconut French Toast** 21 (V)  
Fluffy Brioche, Crisp Pomegranate Arils, Pomegranate  
Drizzle, Candied Pumpkin Seeds, Chantilly Cream,  
Pure Sugarman's Maple Syrup

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

**Steel Cut Oats** 16 (VG)  
Vanilla Bean infused Steel Cut Oats, Maple Plumped Dates,  
Sweet Pine Nuts

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

### SOUPS AND STARTERS

**Creamy Cauliflower Soup** 13 (V)  
Chili Oil, Pecans, Lemon Rappe

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

**Roasted Butternut Squash Hummus** 14 (VG)  
Whole Wheat Pita Bread, Pomegranate Arils,  
Pumpkin Seeds, Garlic EVOO, Nutmeg  
*Chateau Elan Duncan Creek*

**Mediterranean Grilled Shrimp** 21 (GF)  
Wild Gulf Shrimp, Sweet Onion Fennel Puree,  
Espelette, Toasted Sunflower Seeds, Charred Pepper,  
Lemon Vinaigrette  
*Chateau Elan Sauvignon Blanc*

### SALADS

**Herbed Arugula and Baby Beets** 18 (V)  
Feta Cheese, House Pickled Beets,  
Raspberry Vinaigrette, Pine Nuts, Baby herbs  
*Chateau Elan Scarlet*

**Simply Southern** 16 (GF)  
Baby Iceberg, Greek Yogurt Ranch, Grape Tomato,  
Cucumber, Scallions, Sunflower Seeds,  
Bacon, Sliced Avocado  
*Chateau Elan Pinot Grigio*

**Brussels Sprouts Caesar** 20 (V)  
Shaved Brussels, Toasted Walnut, Pickled Onions,  
Pepitas, Baby Kale, Greek Yogurt Caesar Dressing,  
Sprouted Grain Croutons  
*Chateau Elan Duncan Creek*

### ENTRÉES

**Catalonian Steak Sandwich\*** 47  
Lightly Pounded NY Strip, Artisanal Ciabatta Roll,  
Sweet Onions, Arugula, Basil Leaf, Red Romesco Sauce,  
Gruyere Cheese, Choice of Side Item  
*Chateau Elan Pinot Noir*

**Greek Cauliflower Rice Bowl** 28 (GF)  
Grilled Eggplant, Roasted Tomato, Pipperrade, Feta,  
Dill Yogurt, Cerignola Olives  
Choice of Grilled Herbed Chicken, Seared Herbed Tofu, or  
Add New York Strip Steak +22  
*Chateau Elan Chardonnay*

**Pumpkin Cashew Alfredo Pasta** 28 (V)  
Fresh Basil Linguine, Spaghetti Squash, Nut Based  
Alfredo, Local Pumpkin, Sautéed Winter Greens, Tomato,  
Roasted Mushroom  
*Chateau Elan Sauvignon Blanc*

**Spa Signature Crab Cakes** 38  
Sautéed Winter Greens, Smoked Sweet Potato Passata,  
Grilled Corn, Georgia Pecans, Grilled Clementine  
*Chateau Elan Pinot Grigio*

**Pan Roasted Branzino** 39 (GF)  
Seared Mediterranean Sea Bass, Caramelized Lemon,  
Garlic White Wine Tomato Capers Ragu, Spaghetti Squash  
*Chateau Elan Chardonnay*

### SIDES

**Seasonal Fruit** 9 (VG) (GF)

**Gruyère Grits** 9 (V)

**Spaghetti Squash with Garlic EVOO** 9 (VG) (GF)

**Brussels Sprout Caesar Salad** 9 (V)

**Steel Cut Oats** 9 (VG) (GF)

### SALAD ENHANCEMENTS

**Herbed Grilled Chicken** 13

**Pan-Roasted Branzino** 19

**Single Crab Cake** 18

**Grilled 8 oz. New York Strip\*** 36

**Grilled Shrimp** 15

**Herbed Tofu** 8

**CBD Drizzle** 11

### DESSERTS

**Assorted Gelato** 14  
Almond Biscotti, Chantilly Cream  
*Chateau Elan Brut*

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

**Winter Berries Polenta Cobbler** 8  
Served Warm, Sweet Berries, Vanilla Custard,  
Pistachio, Balsamic Drizzle  
*Limited availability*  
*Chateau Elan Duncan Creek*

**Assortment of Macaroons** 16 (V)