

ALL DAY MENU FEATURING WINEMAKER'S RECOMMENDED PAIRINGS

BREAKFAST

Honeycrisp AB&A 16 (VG)

Freshly Sliced Ripe North Georgia Apple, Georgia Grinders Almond Butter, Agave Nectar, Granola, Plumped Fruits, Cinnamon

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

Kentucky Bourbon and Pear French Toast 21 (V)

Brioche, Poached Pear Compote, Kentucky Bourbon Drizzle, Candied Pecans, 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

Coconut Polenta 16 (V)

Coconut infused Polenta, Chopped Dates, Figs, Candied Pine Nuts, Toasted Coconut Crumble, Raspberry Drizzle

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 Butternut Squash Hummus 14 (GF) (V)

Gluten Free Flatbread, 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 20 (GF) (V)

Statesboro Blue Cheese, House-Pickled Beet, Raspberry Vinaigrette, Pine Nut, Balsamic Glaze

Chateau Elan Scarlet

Simply Southern 16 (GF)

Baby Iceberg, Greek Yogurt Ranch, Grape Tomato, Cucumber, Shaved Red Onion, 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

Coriander Crusted New York Strip Steak* 47 (GF)

Herbed Fall Squash and Fingerling Potato Hash, Charred Broccoli, Garlic Mushroom Jus

Chateau Elan Pinot Noir

Autumn Braised Lentil Bowl 28 (GF)

Black Beluga Lentils, Grana Broth, Autumn Vegetables, Sweet Peppers, Frisee, Tarragon Yogurt, Crushed Walnuts,

Choice of Grilled Herbed Chicken or Seared Herbed Tofu

Add New York Strip Steak +22

Chateau Elan Chardonnay

Pumpkin Cashew Alfredo Pasta 28 (V)

Fresh Basil Linguine, Zucchini "Pasta", Nut Based Alfredo, Local Pumpkin, Sautéed Winter Greens, Tomato, Roasted Mushroom

Chateau Elan Sauvignon Blanc

Spa Signature Crab Cakes 38

Sautéed Winter Greens, Smoked Parsnip, Teardrop Pepper Lemon Caper Aioli

Chateau Elan Pinot Grigio

Almond Crusted Mahi Mahi 39

Pan Seared Mahi, Almonds, Roasted Brussels Sprouts, Foraged Mushrooms, Sundried Tomato, Confit Garlic Red Wine Pan Sauce

Chateau Elan Chardonnay

Pan Roasted Branzino 39 (GF)

Seared Mediterranean Sea Bass, Caramelized Lemon, Garlic White Wine Tomato Caper Ragu, Zucchini "Pasta"

Chateau Elan Chardonnay

SIDES

Seasonal Fruit 9 (VG)

Gruyère Grits 9 (V)

Roasted Brussels and Broccoli 9 (GF) (V)

Brussels Sprout Caesar Salad 9 (V)

Cashew Primavera Pasta 11 (V)

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

Red Berries Sorbet 14 (V)

Almond Biscotti, Chantilly Cream

Chateau Elan Brut

Brown Butter Caramel Ice Cream 16 (V)

Kentucky Bourbon Drizzle, Poached Pear, Candied Pecans

Chateau Elan Brut

Truffled Ganache 16 (GF)

White and Dark Chocolate Ganache, Limoncello Sorbet, Almond Crumble, Shattered Raspberry

Chateau Elan Port

Vegan Coconut Chai Panna Cotta 14 (VG)

Layered Panna Cotta infused with Chai, Pomegranate Molasses, Pomegranate Arils, Spiced Cookie

Chateau Elan Duncan Creek