

BREAKFAST HOURS

Monday - Friday 7:00AM-10:00AM | Saturday & Sunday 7:00AM - 11:00AM

BREAKFAST

DRAWING ROOM OMELET 16

3 eggs, choice of bacon, sausage, turkey sausage, or ham, caramelized onions, gruyere, choice of fruit or crispy hash

AVOCADO TOAST 12

*smashed avocado, tomato, olive oil, lemon, pepper, black lava salt, rustic loaf
add lox 4 | add poached egg 2*

LOX BAGEL 14

choice of plain or everything bagel, lox, house whipped cream cheese, capers, onions, boiled egg

BREAKFAST SANDWICH 14

ham, bacon, sausage, egg, and cheese served on a croissant, biscuit, or bagel with side of fruit and drawing room crispy hash

FRUIT BOWL 6

assorted fruit

STEEL CUT OATMEAL 8

apple cider spiced oats, dry figs & apricots, brown sugar

AMERICAN BREAKFAST 13

2 eggs, meat (sausage link, patty, ham, or bacon), choice of bread (biscuit, croissant, toast) served with drawing room crispy hash

DRAWING ROOM PANCAKES 12

3 buttermilk pancakes, house berry compote, whipped cream, butter, syrup

SHRIMP & GRITS 17

cajun spiced argentine shrimp, smoked cheddar adluh grits, wilted greens, sunny side up egg

PARFAIT 6

creamy yogurt, house berry compote, granola

BEVERAGE

COFFEE 4.5
ASSORTED JUICES 5
HOT TEA 4
LATTE | CAPPUCCINO 6
ESPRESSO 5
AMERICANO 6

SIDES

TWO EGGS 6
BACON 7
SAUSAGE 7
FRUIT 7
DRAWING ROOM HASH 7

**Consuming raw meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



EVENING HOURS

Monday - Saturday 3:00PM-11:00PM | Sunday 3:00PM - 10:00PM

SHAREABLES

CHEESE & CHARCUTERIE* SMALL 20 | LARGE 28

Chef Daily Selections

BREAD SERVICE 9

Daily Bread, Olive Tapenade

ARANCINI 14

Porcini Arancini, Black Truffle Aioli, Parmesan Frico, Fried Herbs

WHIPPED RICOTTA 14

Grilled Sourdough, Pear Mostarda, Cracked Pistachio

GRILLED OCTOPUS 16

Romesco, Confit Potato, Olive Tapenade

P.E.I MUSSELS 16

Arrabitta, Fregola Sarda, Fine Herbs, Demi Baugette

BEEF CARPACCIO* 18

Shaved Beef Tenderloin, White Anchovy Aioli, Fried Caper, Arugula Salad, Grilled Bread

CRAB CAKE 28

Maryland Style Crab, Preserved Lemon Aioli, Chile Oil, Micro Salad

SMALL

ADD STEAK 15 | SHRIMP 12 | SALMON 10 | CHICKEN 7 | FRIED OYSTER 8

CAESAR SALAD 14

Romaine Heart, House Caesar Dressing, House Croutons, Shaved Parmesan

SHAVED BRUSSELS CAESAR SALAD 14

Shaved Brussel Sprouts, House Caesar, Fried White Anchovy, Focaccia Crouton, Pecorino

WINTER PANZANELLA 14

Pumpernickel, Endive, Radicchio, Shaved Fennel, Heirloom Cherry Tomato, Red Wine Vinaigrette



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LARGE

BEEF TENDERLOIN* 58

8oz Prime Tenderloin, Crispy New Potato, Watercress Chimmichurri

PORK MILANESE 32

Panko Crusted Pork Chop, Romesco Chimichurri, Heirloom Cherry Tomato, Shaved Fennel

ACORN SQUASH RISOTTO 24

Wilted Mustard Greens, Maitake Mushroom, Pecorino | Add U-8 Scallops 48*

DRAWING ROOM BURGER* 28

8oz Wagyu Patty, Cave Aged Cheddar, Black Truffle Aioli

SEABASS 44

Turnip Puree, Fregola Sarda, Roasted Red Bell Pepper, Beurre Blanc

CHICKEN ROULADE 34

Whipped Potato, Fried Brussel Sprouts, Saba

SIDES

CREAMED COLLARDS 7

FRENCH FRIES 7

PORK RINDS 10

Salt + Pepper / Buffalo

MASH 7

HONEY ROASTED VEGETABLES 8

ADLUH CHEDDAR GRITS 8

DESSERT

NY STYLE CHEESECAKE 11

Caramel Sauce or Strawberry Coulis

WARM CHOCOLATE CHIP COOKIES 11

Scoop of either Vanilla, Chocolate, or Strawberry Ice Cream

ULTIMATE CHOCOLATE CAKE 11

Chocolate & Banana Swirl, Streusel Crust, Buttercream Frosting

AFTER

REMY MARTIN LOUIS XIII

0.5oz | 225

1oz | 375

1.25oz 500

COFFEE

Drip | 4.5

Latte, Cappuccino | 5



SPECIALTY SIGNATURE COCKTAILS

SMOKED OLD FASHIONED \$18

Angel's Envy Bourbon, Bitters, Sugar, Orange, Filthy Cherry

RING AROUND THE ROSÉ \$16

Ketel One Grapefruit & Rose, Cocchi Rosa, Lemon, Sugar, Sparkling Rosé

TENNESSEE WHISKEY SMASH \$16

George Dickel 8 Year Bourbon, Sugar, Lemon, Mint, Pama

POMEGRANATE MARTINI \$16

Wheatley Vodka, Sugar, Lemon, Pama, Pineapple

FRENCH 75 \$16

Ketel One Peach and Orange Blossom, Sugar, Lemon, Prosecco

ESPRESSO MARTINI \$18

Wheatley Vodka, Borghetti, Vienna Espresso, Sugar

GIN CITY \$16

Post Modern Giniferous Gin, Sugar, Lemon, Pineapple, Sage

SPECIALTY SEASONAL COCKTAILS

SEASONAL SANGRIA \$16

Remy Martin Cognac, Peach Liqueur, Sugar, White Wine, Seasonal Fruit

SUMMER EQUINOX \$16

Mi Campo Tequila, Basil, Watermelon Juice, Lime, Agave, Salt Rim

LILYPAD \$16

Ketel One Cucumber and Mint, Green Chartreuse, Chateau, Lime, Sugar, Absinthe Rinse

MEZCALIENTE \$16

Habanero Infused Tequila, Mezcal, Cointreau, Mango, Lime, Agave, Tajin Rim

MIDNIGHT CURE \$16

Chattanooga 91 Whiskey, Allspice Dram, Disaronno, Blueberry Puree, Lemon, Sugar

WINES BY THE GLASS



BUBBLES

Corvezzo Terre di Marca Prosecco, <i>Veneto, Italy</i>	13 48
Château Virgile Rosé, <i>Costières de Nîmes, France</i>	13 48
La Vielle Ferme Sparkling Rosé, <i>France</i>	14 52

WHITE

Bezel by Cakebread Chardonnay, <i>Edna Valley, CA</i>	18 66
La Crema Chardonnay, <i>Sonoma Coast, CA</i>	17 64
Silverado Sauvignon Blanc, <i>Napa Valley, CA</i>	16 60
Domaine Raimbault-Pineau Sancerre, <i>Sancerre, France</i>	24 92
Maso Canali Pinot Grigio, <i>Trentino-Alto Adige, Italy</i>	13 50
Batard Langelier Polaris Muscadet, <i>Loire Valley, France</i>	16 60

RED

Daou Cabernet Sauvignon, <i>Paso Robles, CA</i>	18 68
Pure Paso By J.Lohr Cabernet Blend, <i>Paso Robles, CA</i>	17 65
Belle Glos Clark & Telephone Pinot Noir, <i>Santa Maria Valley, CA</i>	18 70
Abstract by Orin Swift Red Blend, <i>CA</i>	18 70
Franck Balthazar Côtes du Rhône, <i>Cornas, France</i>	19 72
Castelsina Chianti, <i>Tuscany, Italy</i>	13 48
Chateau Pied d Argent Bordeaux, <i>Bordeaux, France</i>	17 64

BEER

LAGUNITAS, IPA
(Petaluma, CA) 8

PERONI, LAGER
(Rome, Italy) 7

CARLSBERG, LAGER
(Copenhagen, Denmark) 7

GUINNESS
(Dublin, Ireland) 7

JAI ALAI, IPA
(Tampa, FL) 8

WICKED WEED PERNICIOUS, IPA
(Asheville, NC) 8

YUENGLING
(Pottsville, PA) 6

YEEHAW CERVEZA
(Johnson City, TN) 8

KENTUCKY BOURBON ALE
(Lexington, KY) 9

GYPSY CIRCUS RAINDANCER CIDER
(Kingsport, TN) 8

HIGH NOON
(Madesto, CA) 9

Vodka or Tequila

DELIRIUM TREMENS
(Belgium) 9

STELLA ARTOIS
(Belgium) 7

HEINEKEN
(Amsterdam, Netherlands) 7

HEINEKEN 0.0
(Amsterdam, Netherlands)

nonalcoholic 6

CORONA

(Nava, Mexico) 6

BUD LIGHT, MILLER LITE, COORS LIGHT,
MICHELOB ULTRA, BLUE MOON
(USA) 6