



MENU

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 6-11am

SUPER GREEN SMOOTHIE 12
Kiwi · Kale · Honeydew Melon · Banana · Spinach

BERRY SMOOTHIE 12
Seasonal Berries · Banana · Nonfat Yogurt · Local Honey

BAGEL & SMOKED SALMON PLATTER 20
Capers · Cucumber · Red Onion · Tomatoes · Cream Cheese

FRESH FRUIT & YOGURT 15
Cantaloupe · Honeydew · Pineapple · Berries · Greek Yogurt · Local Honey

BROWN SUGAR & CINNAMON OATMEAL 12
Sweetened Rolled Oats · Seasonal Berries

SELECTION OF DRY CEREALS 10
Choice of Cheerios · Fruit Loops · Raisin Bran
Frosted Flakes · Corn Flakes · Cocoa Crisp

APPLE-CARAMEL FRENCH TOAST 23
Vermont Maple Syrup

SOUTHERN STACK PANCAKES 23
Jasmine Porch Buttermilk Recipe · Chocolate Chip or Seasonal Berries
Vermont Maple Syrup
Choice of Bacon · Ham · Sausage Patty · Chicken Apple Sausage

GLUTEN-FREE PANCAKES 23
Agave Nectar · Fresh Citrus
Choice of Bacon · Ham · Sausage Patty · Chicken Apple Sausage

CHICKEN & WAFFLE 23
Berry Compote · Brie Cheese · Hot Honey

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.

BREAKFAST

Available from 6-11am

BREAKFAST SHRIMP & GRITS

27

Sautéed Shrimp · Sweet Peppers · Stone Ground Grits · Tomato-Tasso Gravy

*LOWCOUNTRY EGGS BENEDICT

28

Two Poached Eggs · English Muffin · Country Ham · Creole Mustard Hollandaise

Choice of: Lowcountry Breakfast Potatoes · Stone Ground Grits · Seasonal Fruits

*THE CHARLESTON

28

Two Eggs Any Style

Choice of Bacon · Ham · Sausage Patty · Chicken Apple Sausage

Choice of Stone Ground Grits · Lowcountry Breakfast Potatoes · Seasonal Fruits

Choice of Toasted Sourdough · Wheat · White · Rye · English Muffin

THREE EGG OMELET

28

Choice of Mushrooms · Red Onion · Tomatoes · Peppers · Spinach
Applewood Smoked Bacon · Country Ham · Poached Shrimp

Choice of Sharp Cheddar · Swiss Cheese

Choice of Lowcountry Breakfast Potatoes · Stone Ground Grits · Seasonal Fruits

Choice of Toasted Sourdough · Wheat · White · Rye · English Muffin

BREAKFAST SANDWICH

24

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

Choice of Stone Ground Grits · Lowcountry Breakfast Potatoes · Seasonal Fruits

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

ACCOMPANIMENTS

Available from 6-11am

FROM THE KITCHEN

*TWO EGGS	12
APPLEWOOD SMOKED BACON	7
CHICKEN APPLE SAUSAGE	7
SAUSAGE PATTIES	7
GRILLED HAM	7
LOWCOUNTRY POTATOES	7
BISCUIT & GRAVY	7
STONE GROUND GRITS	7
YOGURT PLAIN · GREEK · VANILLA	7
SEASONAL FRUIT	8

FROM THE BAKERY

BUTTER CROISSANT	6
CHOCOLATE CROISSANT	6
SEASONAL DANISH	5
FRESHLY BAKED MUFFIN Blueberry Citrus · Seasonal Selection	5
TOAST WITH JAM Sourdough · Wheat · White Rye · English Muffin	5
BAKERY BASKET Assorted Pastries	18

COFFEE & SPECIALTY BEVERAGES

THE SANCTUARY BLEND COFFEE	
Small Pot	12
Large Pot	20
ESPRESSO	7
DOUBLE ESPRESSO	10
CAPPUCCINO	11
LATTE	11

HOT TEA 8

Organic Breakfast · Earl Gray · Green
Chamomile · Ginger · Mint

MILK 5

Whole · 2% · Skim · Soy · Almond

JUICE 7

Cranberry · Grapefruit · Orange
Apple · V8 · Tomato · Pineapple

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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 15
Fresh Blue Crab · Sherry

FRESH SALADS

Add Grilled Chicken 10 · Shrimp 12 · Grilled Salmon 14

ROASTED BEETS SALAD 17
Arugula · Goat Cheese · Candied Pecans · Vanilla Vinaigrette

THE SANCTUARY CAESAR 16
Parmigiano-Reggiano · Bacon Lardons · Thyme Crostini
Classic Caesar Dressing

JOHNS ISLAND FARMERS' SALAD 16
Locally Sourced Seasonal Vegetables · Crouton · Choice of Balsamic or
Buttermilk Dressing

SMOOTHIES

SUPER GREEN SMOOTHIE 12
Kiwi · Kale · Honeydew Melon · Banana · Spinach

BERRY SMOOTHIE 12
Seasonal Berries · Banana · Nonfat Yogurt · Local Honey

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

ALL DAY DINING

Available from 11am-11pm

SANDWICHES

Served with your choice of Batter Dipped French Fries, Side Salad, or Fresh Fruit.

THE SANCTUARY CLUB 21

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

BLUEBERRY & BRIE FRIED CHICKEN SANDWICH 22

Berry Compote · Brie · Hot Honey · Potato Roll

SOUTHERN FRIED CHICKEN SANDWICH 23

Creamy Coleslaw · Pickled Jalapeños · Provolone Cheese · Duke's Mayonnaise

CAESAR CHICKEN WRAP 21

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

ANGUS BEEF BURGER 24

Hickory Smoked Bacon · Cheddar · Lettuce · Tomato · Shaved Onion

MUSHROOM & SWISS BURGER 24

Sautéed Mushrooms · Swiss Cheese · Pimento Ranch Sauce

CRAB CAKE SLIDERS 22

Arugula · Tomato · Cajun Remoulade · Brioche Roll

BLACKENED MAHI SANDWICH 22

Caper Aioli · Bibb Lettuce · Tomato · Applewood Smoked Bacon

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.

Please inform In-Room Dining of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

EVENING

Available from 5:30-9pm

ENTRÉES

CHARLESTON SHRIMP & GRITS 40

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

Recommended Pairings:

Pinot Grigio · San Pietro · Alto Adige, Italy

Pinot Noir · Benton Lane · Willamette Valley, Oregon

LOBSTER BOUILLABAISSE 50

Steamed Lobster Tail · Mussels · Shrimp · Bay Scallops · Heirloom Tomato & Lobster Broth · Garlic Crostini

Recommended Pairings:

Riesling · August Kessler Kabinett · Pfalz, Germany

Sauvignon Blanc · Matthias et Emile Roblin · Sancerre, France

ROASTED JOYCE FARMS CHICKEN 40

Peanut Romesco · Grilled Baby Carrots · Herbed Farro

Yellow Squash Marmalade · Sherry

Recommended Pairings:

Chardonnay · Sean Miner · Sonoma Coast, California

Pinot Noir · Belle Glos · Las Alturas Vineyard · Santa Lucia, California

*FILET MIGNON 60

Mashed Potatoes · Sautéed Mushrooms · Pearl Onion · Spinach · Bordelaise

Recommended Pairings:

Cabernet Sauvignon · Auctioneer · Napa Valley, California

Merlot · Freemark Abbey · Napa Valley, California

ROASTED ACORN SQUASH 35

Toasted Fregola Pasta · Pomegranate Molasses · Butternut Squash

Brussels Sprouts · Asparagus · Beurre Noisette · Pumpkin Seeds

Recommended Pairings:

Bordeaux Blend · Les Cadrans · Bordeaux, France

Red Blend · Pessimist by Daou Vineyards · Paso Robles, California

*HERITAGE PORK CHOP 50

Cider Jus · Mustard Onions · Braised Purple Cabbage · Fried Apples

Sweet Potato Pureé

Recommended Pairings:

Pinot Noir · Domaine Nudant Hautes-Cotes De Deuits · Burgundy, France

Cabernet Sauvignon · Auctioneer · Napa Valley, California

*PAN SEARED SCALLOPS 50

Crawfish Polenta · Smoked Ham Hock Broth · Sea Beans

Oyster Mushrooms · Baby Kale

Recommended Pairings:

Rosé · Triennes · Var, France

Sauvignon Blanc · "Decoy" by Duckhorn · Sonoma County, California

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.

Please inform In-Room Dining of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

DESSERT

Available from 11am-11pm

VANILLA BEAN CRÈME BRÛLÉE 14
Seasonal Fresh Fruit

PUMPKIN CHEESECAKE 14
Gingersnap Cookie · Cranberry Fig Compote

BUTTERSCOTCH POT DE CRÈME 14
Sea Salt Caramel · Orange Shortbread · Toffee Popcorn

CHOCOLATE PECAN TARTS 14
Pecan Praline · Whipped Ganache

CHOCOLATE PEANUT BAR 14
Salted Peanut Ice Cream with Whipped Ganache

ICE CREAM 14
Vanilla Bean · Dark Chocolate

SORBET 14
Maple Pear · Sour Cherry

COFFEE & SPECIALTY BEVERAGES

THE SANCTUARY BLEND COFFEE

Small Pot 12
Large Pot 20

ESPRESSO 7

DOUBLE ESPRESSO 10

CAPPUCCINO 11

LATTE 11

HOT TEA 8

Organic Breakfast · Earl Gray
Green · Chamomile · Ginger
Mint

MILK 5

Whole · 2% · Skim · Soy · Almond

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

CHILDREN

BREAKFAST · 6-11AM

SHORT STACK OF PANCAKES 16
Vermont Maple Syrup · Powdered Sugar · Bacon

FRENCH TOAST 16
Vermont Maple Syrup · Powdered Sugar · Bacon

SCRAMBLED EGGS & TOAST 16
Eggs · Bacon · Choice of Toast · Jam

KIDS FAVORITES · 11AM-11PM

PEANUT BUTTER & JELLY SANDWICH 10
Seasonal Fruit

CHEESEBURGER 18
French Fries

CHICKEN FINGERS 14
French Fries · Honey Mustard

GRILLED CHEESE SANDWICH 14
White Bread · American Cheese · French Fries

MACARONI & CHEESE 12
Chef's Vegetables

DINNER SELECTIONS · 5:30-9PM

Served with Mashed Potatoes and Sautéed Vegetables

GRILLED CHICKEN BREAST 20

GRILLED SHRIMP 20

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

LIBATIONS

SPECIALTY COCKTAILS

MINT LEMONADE 15

Ketel One Vodka · Lemon · Club Soda · Simple Syrup · Mint

THE SANCTUARY COSMOPOLITAN 15

Ketel One Vodka · Grand Marnier · Lime & Cranberry Juices

CLASSIC MANHATTAN 15

Woodford Reserve Whiskey · Sweet Vermouth · Dash of Bitters & Cherry

PALOMA 15

El Jimador Silver Tequila · Ruby Red Grapefruit Juice · Simple Syrup
Splash of Club Soda · Lime

THE NEGRONI 15

Bombay Sapphire · Campari · Sweet Vermouth · Orange

LIBATIONS

WINE

BY THE GLASS

SPARKLING

Blanc de Blanc · Raventós · Conca Del Riu Anoia, Spain	20
Leitz · "Eins Zwei Zero" Alcohol Free Reisling · Rheingau, Germany	15

ROSÉ

Grenache Blend · Château La Gondonne · Provence, France	17
---	----

WHITE

Pinot Grigio · San Pietro · Alto Adige, Italy	13
Sauvignon Blanc · "Loveblock" by Kim Crawford · Marlborough, New Zealand	18
Chardonnay · Les Charmes · Mâcon-Lugny, France	17

RED

Pinot Noir · Sass · Willamette Valley, Oregon	20
Cabernet Sauvignon · Auctioneer · Napa Valley, California	20
Bordeaux Blend · Les Cadrans · Bordeaux, France	20

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.

LIBATIONS

WINE

SPARKLING

Blanc de Blanc · Raventòs · Conca Del Riu Anoia, Spain	100
Taittinger · Brut "La Francasise" · Reims, France	140

ROSÉ

Triennes · Var, France	70
------------------------	----

RIESLING

August Kessler Kabinett · Pfalz, Germany	66
--	----

PINOT GRIGIO

San Pietro · Alto Adige, Italy	60
--------------------------------	----

SAUVIGNON BLANC

"Decoy" by Duckhorn · Sonoma County, California	80
Hubert Brochard Tradition · Sancerre, France	120

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 Deuits · Burgundy, France	120

MERLOT

Freemark Abbey · Napa Valley, California	120
--	-----

RED BLEND

Pessimist by Daou Vineyards · Paso Robles, California	70
---	----

BOURDEAUX BLEND

Lassegue "Les Cadrans" · Bordeaux, France	100
---	-----

CABERNET SAUVIGNON

Beringer · Knights Valley Vineyard · St. Helena, California	100
Auctioneer · Napa Valley, California	160

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.

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	24
Choice of Cheese · Fresh Tomato · Bibb Lettuce	

BLT ON SOURDOUGH	22
With a Hearty Portion of Applewood Smoked Bacon	

HAM & CHEESE ON SOURDOUGH	26
Choice of Cheese · Fresh Tomato · Bibb Lettuce	

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

PACKAGES

THE FAMILY NIGHT PACKAGE

46

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

FRUIT BASKET

42

Assorted Seasonal Orchard Fruits

WELLNESS BASKET

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

Gratuity of 22% and a \$5 Delivery Charge will be added to each order.
Please inform In-Room Dining of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.