

Breakfast

In Room Dining Breakfast Hours : 6am-11am

Yogurt Parfait | 16

Greek yogurt, house made granola, fresh berries, honey

Overnight Oats | 20

Steel cut oats, oat milk, chia seeds, flax seeds, toasted coconut, turmeric, banana, pineapple, sunflower seeds, agave nectar, dried cherries

*Crafted Plate | 26

Two eggs any style, creamy grits, fruit, or house potatoes, sausage or bacon, toast

Rowdy Omelet | 22

Cheddar cheese, house potatoes or creamy grits, toast

Add: mushrooms, onion, tomatoes, spinach or peppers | +1

Add: bacon, ham, pork sausage or chicken sausage | +2

Bagel & Lox | 24

Emerald City Bagel's everything bagel, whipped cream cheese, barrel-smoked salmon, vine ripe tomato, pickled red onion, capers, side of fresh cut fruit

French Toast | 20

Challah, cinnamon butter, praline pecans, maple syrup

*Steak & Eggs | 26

8oz NY Strip, 2 eggs cooked to order, fruit or house potatoes

Sides

House Potatoes or Creamy Grits | 6

Fresh Cut Fruit | 7

Applewood Smoked Bacon, Pork Sausage, or Chicken Sausage | 8

White, Wheat, Rye, or Sourdough Toast | 5

Local Emerald City Bagel with Butter or Cream Cheese | 7

Beverages

Apple, Orange, Grapefruit, or Cranberry Juice | 5

Drip Coffee | Regular 5 or Large 7

Cappuccino | 5

Hot Tea | 5

Pepsi Products | 5

* ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED;
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BURGERS, STEAKS, AND
SALMON COOKED TO ORDER.

ALL IN ROOM DINING ORDERS ARE SUBJECT TO LOCAL & STATE TAXES, A \$5
DELIVERY CHARGE, AND A 20% SERVICE CHARGE

All Day

In Room Dining All Day Dining Hours : 11am-11pm

Bourbon BBQ Brisket Burn Ends Sliders | 18

crunch slaw, local pickles, crispy onions, sweet Hawaiian rolls

Roasted Winter Carrots | 12

tahini, hot honey, roasted peanuts, goat cheese, ras el hanout

Springer Mountain Farms Wings | 6 for 14 or 12 for 26

dry rub, buffalo, bbq, or lemon pepper

Rowdy Tiger's Deviled Eggs | 12

bacon & praline pecan crumble, pickled jalapeno

*Steak Frites | 28

8oz NY Strip, parmesan truffle pommes frites, black garlic bordelaise

*Pacific Salmon | 36

pumpkin risotto, grilled broccolini, black trumpet mushrooms, lemon herb crust

Harvest Salad | 14

add: chicken 8 | *salmon 12 | *steak 14

artisan mixed greens, granny smith apple, dried cranberries, gotes catalenes cheese,
roasted pistachios, honey cider vinaigrette

*Rowdy Burger | 24

8oz special blend burger, aged white cheddar, applewood smoked bacon,
beer battered onion ring, bourbon BBQ sauce, choice of side

*Ren Burger | 16

add: bacon +2

4oz smash burger, American cheese, lettuce, tomato, onion, rowdy sauce, choice of side

Hotlanta Crispy Chicken Sandwich | 20

local pimento cheese, spicy pickles, broccoli crunch slaw, choice of side

Renaissance Club | 20

Boar's Head Pit Craft Turkey & Sweet B's Honey BBQ Chicken, Havarti cheese,
butter lettuce, vine ripe tomato, avocado, mayo, toasted sourdough, choice of side

Sides

French Fries | 7

Roasted Carrots | 8

Grilled Broccolini | 7

House Salad | 7

Beverages

Apple, Orange, Grapefruit, or Cranberry Juice | 5

Hot Tea | 5

Pepsi Products | 5

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