



Fleur-de-lis
All Day Menu

Featuring winemaker's recommended pairing

Breakfast

Mimosa

Banana AB&H 14

Whole Banana, Almond Butter, Organic Honey, Homemade Granola, Mixed Berries

Avocado Toast 16

Sprouted Grain Bread, Egg White Scramble, Boursin, Confit Tomato, Balsamic Glaze, Seasonal Fruit

Fleur-de-Lis Breakfast Platter 18

Two organic Eggs* any style, Carolina Gruyere Grits, Griddled Heirloom Tomato, Choice of Thick Sliced Bacon, Turkey Bacon or Vegetarian Sausage

Tahitian Coconut French Toast 18

Brioche, Fresh Pineapple, Toasted Macadamia Coconut Crumble

Soups & Starters

Soup Du Jour 9

Southern Artisanal Cheese Plate 22

Mostarda, Savannah Honeycomb
Château Élan Cabernet Sauvignon

Curried Red Lentil Hummus 12

Warm Wheat Pita Bread, Coriander Carrots, EVOO, Sumac | *Château Élan Duncan Creek*

Mediterranean Grilled Shrimp 19

Romesco, Confit Tomato, Crushed Hazelnut
Château Élan Sauvignon Blanc

Salads

Herbed Arugula and Baby Beets 16

Creamy Burrata, Pickled Beets, Raspberry Vinaigrette, Pine Nuts, Balsamic Glaze
Château Élan Scarlet

Simply Southern 14

Baby Iceberg, Greek Yogurt Ranch, Heirloom Tomato, Cucumber, Shaved Red Onion, Sunflower Seeds, Maple smoked bacon, Sprouted Grain Croutons
Château Élan Nancy

Superfood Crunch Salad 14

Shaved Brussels, Grilled Broccoli, Candied Almonds, Edamame, Red Quinoa, Berries, Acai Vinaigrette
Château Élan Duncan Creek Red

Entrées

San Francisco Steak Sandwich* 35

Focaccia, Green Goddess, Caramelized Onions, Confit Tomato, Gruyere, Arugula, Seasonal Fruit
Château Élan Pinot Noir

Spa Signature Crabcakes 36

Pea Tendril, Fresno Chili, Pickled Peaches, Lemon Aioli
Château Élan Pinot Grigio

Pan Roasted Branzino 33

Caramelized Lemon, Heirloom Tomato Caper Ragu, Asparagus
Château Élan Chardonnay

Quiche Parisian 24

Applewood Smoked Bacon, Asparagus, Parmesan, Soft Herbs, Choice of Seasonal Fruit Cup or Arugula with Parmesan and Citrus
Château Élan Sauvignon Blanc

Dessert

Matcha Ice Cream 14

Chocolate Covered Espresso Beans
Château Élan Brut

Truffled Ganache 14

White and Dark Chocolate Ganache, Orange Campari Sorbet, Almond Crumble, Shattered Raspberry
Château Port

Add to any Salad:

Tuscan Grilled Chicken	12
Pan Roasted Branzino	12
Single Crab Cake	16
Grilled 8oz NY Strip*	32
Grilled Shrimp	15
Tuscan Tofu	6
CBD Drizzle	9

For Parties of 5 or more a 20% Gratuity will be added and it will be on one check.

*CONSUMING RAW OR UNDERCOOKED MEATS, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS