



Fleur-de-lis

All Day Menu

Featuring winemaker's recommended pairing

Breakfast

Mimosa

Banana AB&H 14

Whole Banana, Almond Butter, Wildflower Honey with Comb, Granola, Plumped Fruits

Avocado Toast 16

Sprouted Grain Bread, Egg White Scramble, Boursin, Confit Tomato, Balsamic Glaze, Choice of Side Item

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 Veg. Sausage

Cranberry Coconut French Toast 18

Brioche, Cranberry Compote, Macadamia Coconut Crumble

House Smoked Salmon Benedict 21

Whole Wheat English Muffin, Poached Brown Egg, Arugula, Avocado Hollandaise, Choice of Side Item

Steel Cut Oats 14

Elan Wine Macerated Fruits, Crispy Almond Oats, Agave Nectar

Georgia Morning Frittata 18

Whole Egg, Turkey Bacon, Sweet Potato, Kale, Baked Burrata

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*

Salads (cont.)

Superfood Crunch Salad 14

Shaved Brussels, Grilled Broccoli, Kale, Candied Almonds, Edamame, Red Quinoa, Plumped Fruits, Acai Berry Vinaigrette
Château Élan Duncan Creek Red

Entrées

San Francisco Steak Sandwich* 35

Focaccia, Green Goddess, Caramelized Onions, Confit Tomato, Gruyere, Arugula, Choice of Side Item / *Château Élan Pinot Noir*

Spa Signature Crabcakes 36

Wilted Winter Greens, Smoked Sweet Potato, Pickled Pearl Onion, Lemon Aioli / *Château Élan Pinot Grigio*

Pan Roasted Branzino 33

Seared Mediterranean Seabass, Caramelized Lemon, Tomato Pepper Caper Ragu, Zucchini Ribbons / *Château Élan Chardonnay*

Quiche Parisian 24

Applewood Smoked Bacon, Roasted Mushrooms, Parmesan, Soft Herbs, Choice Of Side Item / *Château Élan Sauvignon Blanc*

Sweet Potato Gnocchi 33

Handmade Gnocchi, Foraged Mushrooms, Sauteed Greens, Brussels, Cranberry, Smoked Chili Almond Crumb / *Chateau Elan Chardonnay*

Dessert

Matcha Ice Cream 14

Chocolate Covered Espresso Beans / *Château Élan Brut*

Truffled Ganache 14

White and Dark Chocolate Ganache, Limonelle Sorbet, Almond Crumble, Shattered Raspberry / *Château Port*

Kims Vegan Lemon Slice 15

Vegan Lemon Cake, Lemon Glaze, Rappé, Coconut Whipped Cream, Candied Pine Nuts, Peach Sorbet

Side Items

Seasonal Fruit 6

Gruyere Grits 8

Oats 8

Arugula, Citrus, Parmesan 6

Baked Sweet Potato 6

Sauteed Winter Greens 6

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 6 or more a 20% Service Charge + tax will be added and on one check. *CONSUMING RAW OR UNDERCOOKED MEATS, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS