

Kitchen

Breakfast M-F 6am-11am, Sat & Sun 6:30am-11am

Brunch 11am-2pm Dinner Sun-Th 4:30pm-10pm, Fri & Sat 4:30pm-11pm

Bar Bites

Candied Bacon Deviled Eggs GF	7
General Wallace's Smoked Chicken <i>Garlic Soy Glaze & Almonds</i>	8
Pimento Cheese & Crackers VEG	7
Couch Potato Chips <i>Roasted Garlic Onion Dip</i> VEG	7

1/2 PRICE Bar Bites
During
Happy Hour
Monday-Friday 5-7pm

Small Plates

Creole Bourbon Shrimp	14
Oven Roasted Tomatoes & Vegetables, Grilled Sourdough	
Meat & Cheese Board	17
Jumbo Bavarian Pretzel, Smoked Meats, Fancy Cheese, Fresh Berries & Mustard	
Fried Brussels Sprouts	10
Bacon Vinaigrette, Dried Cherries, Marcona Almonds	
Six Chicken Wings	10
Choice of Buffalo, Honey Mustard, Dry Rub, Maple Bourbon BBQ, Parmesan Garlic	
Loaded Fries	14
Pulled Short Ribs, Caramelized Onions, Smoked Gouda, Three Cheese Sauce, Scallions, Bacon	
Catfish Nuggets	9
Remoulade Sauce, Southern Chow Chow	
Smoked Gouda Flatbread VEG	11
Roasted Tomatoes, Caramelized Onions, Balsamic, Arugula	
Mushroom Truffle Flatbread* VEG	13
Spinach, PA Grown Mushrooms, Feta, Dippy Egg, Truffle Oil	
Fried Green Tomatoes	10
Candied Bacon, Arugula, Remoulade Sauce	

Soup & Salads

Balsamic Vinaigrette, Honey Cider Vinaigrette, Ranch, Blue Cheese, Thousand Island, Honey Mustard <i>Add Chicken 9 / Add Salmon 10</i>	
Stuffed Pepper Soup GF	6/8
Sweet Potato Bourbon Bisque VEG	6/8
Caesar Salad	9
Romaine Hearts, Parmesan Cheese, Olive Oil Croutons, Classic Caesar Dressing	
Tuscan House Salad VEG GF	7
Mozzarella, Cherry Tomatoes, Roasted Peppers, Balsamic Vinaigrette	
Roasted Beet Waldorf Salad VEG GF	11
Apple, Celery, Grapes, Candied Pecans, Arugula, Honey-Cider Vinaigrette	
The Pittsburgher Salad* GF	17
Choice of Grilled Chicken, Steak or Shrimp, Local Greens, Cheddar Cheese, Cucumbers, Tomatoes, Red Onions, Black Olives, Boiled Egg, Fresh Cut Fries & Choice of Dressing	

Side Dishes

Sautéed Baby Spinach	5	Sautéed Green Beans	5
Mac n Cheese	6	Basmati Rice	5
Jalapeno Cheddar Grits	5	Fresh Cut Fries	5

Vegetarian **VEG** Gluten Free **GF** Vegan **V**

We are only able to split checks a maximum of 4 ways, please tell your server at the start of your meal if you need separate checks.

Hotel entrée coupons are only good for items under \$15



Hand-Helds

Served with a Pickle & House Made Chips. <i>Substitute House Cut Fries \$1 or Sweet Potato Fries \$2</i>	
Fried Green Tomato & Pimento Cheese Melt VEG	13
Mediterra Farmhouse Sourdough, Caramelized Onions	
Old School Reuben	14
Choice of Corned Beef or Turkey, Swiss Cheese, Sauerkraut, Thousand Island on Marble Rye	
Blackened Shrimp Tacos	14
Candied Jalapeno Aioli, Julienne Vegetables, Southern Chow Chow on 3 Flour Tortillas	
Carolina Catfish Po-Boy	14
Shredded Lettuce, Tomato, Remoulade on a Sub Roll	
Voodoo Mama	15
Pulled Short Rib, Caramelized Onions, Pickle, Smoked Gouda, Maple Bourbon BBQ Sauce, Shredded Lettuce on a Sub Roll	
Black n Gold Burger*	15
Cajun Dusted, Smoked Bacon, Caramelized Onions, Horseradish Sauce, Cheddar on a Mediterra Bakehouse Brioche Bun	
Pick Three*	14
Choice of Fresh Angus Burger, Grilled Chicken or Veggie Patty on a Mediterra Bakehouse Brioche Bun with Lettuce and Tomato Choice of 3 Toppings: Cheddar, Swiss, Blue Cheese, Gouda, Jalapenos, Baby Spinach, PA Grown Mushrooms, Arugula, Maple Bourbon Bbq Sauce, Buffalo Sauce, Horseradish Sauce, Remoulade Sauce, Honey Mustard	
Add Smoked Bacon	1
Add a Dippy Egg	1

Signature Entrées

<i>Add a Small Tuscan House Salad for \$3.50</i>	
Pineapple & Chickpea Curry V GF	20
Yellow Curry, Fresh Seasonal Vegetables, Basil & Basmati Rice Curry With Shrimp	27
Pecan Crusted Chicken	24
Mashed Sweet Potatoes, Honey Mustard, Roasted Carrots & Brussels Sprouts	
Smoked Pork Shank GF	26
Jalapeno Cheddar Grits, Garlic Au Jus & Oven Roasted Tomatoes	
Filets a la Rosie*	30
Two 3oz Filet Mignons, Fried Goat Cheese, Baby Spinach, Oven Roasted Tomatoes, Roasted Beets & Balsamic Reduction	

From the Coast

Served with Basmati Rice Pilaf, Sautéed Green Beans Southern Chow Chow & Garlic Puree <i>Add a Small Tuscan House Salad for \$3.50</i>	
Blackened Carolina Catfish GF	22
Grilled Norwegian Salmon* GF	25
Jumbo Lump Crab Cakes	
One Cake	22
Two Cakes	32

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

