

ROOM SERVICE

ALL DAY

SHARED PLATES

11am-9:30pm

PANCETTA POLPETTES \$15
sauce pomodoro, parmigiano reggiano, whipped ricotta

CALAMARI \$16
malt vinegar aioli, fresh herbs, aleppo

CRISPY BRUSSELS *dairy free, gluten free, vegan* \$16
butternut apple & raisin saute, saba, pumpkin seeds

SHRIMP COCKTAIL *gluten free* \$19
remoulade, cocktail sauce, charred lemon

WARM SPINACH & BACON DIP \$12
peppadews, flatbread crackers

HOUSE POTATO CHIP *gluten free, vegetarian* \$8
caramelized onion dip

SZECHUAN WINGS \$17
bone-in *gluten free* -or- boneless

FOCACCIA FLATBREAD *vegetarian* \$15
garlic cream, pesto, roasted tomato, spinach
add chicken \$4 / add bacon \$4

ENTREES

11am-9:30pm

SHRIMP & GRITS *gluten free* \$30
pimiento cheese coldwater creek grits, braised collard greens, trinity gravy

VEGETABLE CASSOULET *dairy free, gluten free, vegan* \$27
cannellini beans, winter squash, parsnip, carrot, vegan creamed kale, crispy mushrooms

GRILLED SALMON* *gluten free* \$34
turnip puree, black garbanzo, leek & carrot saute, apricot mostarda

CHESAPEAKE CRABCAKE \$29
bacon wilted spinach, celeriac, pickled pepper, stone ground mustard bechamel

NIGHTLY

5:30pm-9:30pm

served with shoestring fries

8oz FILET MIGNON* *gluten free* \$48
sauce bordelaise

12oz NEW YORK STRIP STEAK* *gluten free* \$42
horseradish soubise

JOYCE FARMS CHICKEN BREAST *gluten free* \$26
brandied currant chicken glaze

please dial extension 6146 for Room Service

20% service and \$3 delivery charge apply

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

Executive Chef Troy Stauffer

ROOM SERVICE

ALL DAY

SOUP & SALADS

11am-9:30pm

SPINACH SALAD *gluten free* \$16
grilled fennel, candied bacon, feta, mandarins, dijon sherry vinaigrette

ARTISAN SALAD *gluten free, vegetarian* \$16
spiced sweet potato, dried cherries, ricotta salata,
sunflower seeds, pomegranate vinaigrette

BABY KALE SALAD *dairy free, gluten free, vegan* \$16
red cabbage, verjus golden raisin, carrot,
marcona almond, gravenstein apple vinaigrette

CLASSIC CAESAR \$15
parmigiano reggiano, spanish anchovy, focaccia crouton

CHOPPED SALAD *gluten free* \$19
chicken, cheddar, bleu, egg, avocado, scallion, bacon, tomato, balsamic vinaigrette

WADUKE CHOWDER \$10
shrimp, corn and bacon

enhance your favorite salad
grilled salmon* \$10 / grilled shrimp \$10 / grilled chicken \$7

SANDWICHES

11am-9:30pm

choice of chips, fries, soup, salad or fruit

PASTRAMI MELT \$17
white cheddar, braised red cabbage, tobacco onion,
smoked chili aioli, pretzel roll
sub crispy cauliflower to make this sandwich vegetarian

CHICKEN PHILLY \$18
onions, peppers, mushrooms, mayo, provolone, hoagie roll

SHRIMP SALAD CROISSANT \$17
fresh tomato, butter lettuce, remoulade

TURKEY & BRIE \$17
bacon, cherry marmalade, petite greens, shave onion, wheatberry bread

BULL DURHAM BURGER* \$19
lettuce, tomato, onion, house pickles, brioche bun

BEYOND PUB BURGER *dairy free, vegan* \$19
pretzel roll, sweet onions, mushrooms, tomato jam
additional toppings \$2 each
cheese, caramelized onions, bacon, sauteed mushrooms

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ROOM SERVICE

HOT BREAKFAST

6:30am-11am

SHAKSHUKA* *gluten free, vegetarian* \$15
feta, sauteed spinach, avocado, fried eggs
add bacon \$4

BELGIAN WAFFLE or BUTTERMILK PANCAKES \$14
maple syrup, whipped cream, berries;
turkey sausage or bacon

CORNFLAKE CHALLAH FRENCH TOAST \$14
warm maple syrup, turkey sausage

BLUE DEVIL BREAKFAST* \$17
two eggs with toast; grits or smashed fingerlings;
pork bacon or turkey sausage

FARMER'S MARKET OMELET \$17
oyster mushroom, leek, kale, calavander, bacon,
smashed fingerlings & toast

NATURAL OATMEAL *gluten free, vegetarian* \$10
brown sugar; raisins or dried cranberries

COOL BREAKFAST

6:30am-11am

DRAGONFRUIT SMOOTHIE BOWL *dairy free, gluten free, vegan* \$11
coconut, pumpkin seed granola, pineapple

LOADED OVERNIGHT OATS *gluten free, vegan* \$10
apricot chutney, coconut milk,
raspberry, pistachio & cocoa nib crumble

VANILLA YOGURT PARFAIT *gluten free, vegetarian* \$10
anjou pear, cranberry, maple drizzle, candied pecan

SMOKED SALMON TOAST *dairy free* \$19
grilled artisan bread, cucumber, everything spice,
avocado, sprouts, red onion marmalade

STREUSEL MUFFIN *vegetarian* \$5

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SWEETS \$11

11am-9:30pm

BLOOD ORANGE CHEESECAKE *vegetarian*
orange custard, graham crust, orange sauce

STICKY TOFFEE PUDDING *vegetarian*
pear compote, caramel sauce, cardamom crunch, creme fraiche ice cream

CHOCOLATE RASPBERRY MOUSSE PARFAIT *dairy free, gluten free, vegan*
cocoa nib streusel, raspberry & chocolate mousse

VANILLA BEAN CREME BRULEE *gluten free, vegetarian*
vanilla bean sable cookie, berries

MOLTEN CAKE *vegetarian*
espresso ice cream, mocha sauce

GIANDUJA CHOCOLATE TART *gluten free, vegetarian*
passionfruit gel, candied hazelnut, mango-passionfruit sorbet

WADUKE ICE CREAM & SORBET *gluten free, vegetarian*
shortbread cookie, berries

ARTISAN CHEESE BOARD *vegetarian* \$18
local cheese, fig jam, marcona almonds, apricots, crostini

LATE NIGHT

9:30pm-11pm

until midnight on the weekends

FOCACCIA FLATBREAD *vegetarian* \$15
garlic cream, pesto, roasted tomato, spinach
add chicken \$4 / add bacon \$4

ORGANIC MESCLUN SALAD \$8
cherry tomatoes, cucumber, carrots, balsamic vinaigrette

WARM SPINACH & BACON DIP \$12
peppadews, flatbread crackers

HOUSE POTATO CHIP *gluten free, vegetarian* \$8
caramelized onion dip

SZECHUAN WINGS \$17
bone-in *gluten free* -or- boneless

PASTRAMI MELT \$17
white cheddar, braised red cabbage, tobacco onions, smoked chili aioli, pretzel roll
sub crispy cauliflower to make this sandwich vegetarian

TURKEY & BRIE \$17
bacon, cherry marmalade, petite greens, shaved onion, wheatberry bread

BLOOD ORANGE CHEESECAKE *vegetarian* \$11
orange custard, graham crust, orange sauce

VANILLA BEAN CREME BRULEE *gluten free, vegetarian* \$11
vanilla bean sable cookie, berries

GIANDUJA CHOCOLATE TART *gluten free, vegetarian* \$11
passionfruit gel, candied hazelnut, mango-passionfruit sorbet

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