

## STARTERS

### Leek and Potato Soup 7

smoked chicken apple relish

### Butternut Squash Soup 7

spiced pecans, crème fraiche

### Caramelized Onion Soup 7

slow cooked onions, sherry, gruyere and aged cheddar sandwich

### Lime Scented Chicken Quesadilla 14

pico de gallo, pepper jack, smoked poblano sour cream, charred tomato salsa

### Jumbo Lump Crab Cake 14

citrus aioli, Grand Marnier macerated cranberry and herb salad

### Spicy Chicken Wings 12

Asher blue dip, Georgia peach butter

### Char Grilled Georgia Shrimp 12

shaved fennel and roasted beets, lemon basil oil, smoked paprika aioli

### Smoked Duck and Gouda Mac n' Cheese 11

shaved Parmesan, garlic crostini

### \*🍷 Seared Scallops with Piquillo Pepper Sauce 13

fresh cucumber, mango salad

## SALADS

### Traditional Cobb Salad 15 | 9

grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes tossed with lemon-Dijon dressing

### \*🍷 Volcano Spice Seared Ahi Salad 15

sesame ponzu vinaigrette, field greens, kaiware sprouts and baby tomatoes

### Caesar Salad 12 | 8

chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton  
add chicken 4 | add shrimp 4

### Organic Baby Spinach and Frisee Salad 12

roasted local apples, spiced hazelnut, cornbread crouton, caramelized shallot and pink peppercorn dressing

### Grilled Chicken Salad 14

artisan greens, roasted red pepper deviled egg, spring onions, Asher blue, bacon vinaigrette

## SANDWICHES

### \*Meyer™ Natural Angus Burger 15

aged white cheddar, horseradish sauce, onion jam on a brioche bun

### Pulled All Natural Berkshire Pork 15

toasted brioche, bacon bbq, pear slaw, sweet potato fries

### Char Grilled Chicken Panini on Rustic Ciabatta 13

crispy bacon, Swiss cheese, upland cress, whole grain mustard spread, arugula and tomato salad

### Local Smoked Mozzarella Panini 12

roasted tomato, arugula, pesto, olive sourdough, fingerling potato salad  
add grilled chicken 4 | add prosciutto 4

### \*Blackened Swordfish Pita 14 | 8

sustainably caught swordfish, citrus relish, lemon-ginger spread, crisp lettuce, potato chips

### House Roasted Turkey Sandwich 12

cranberry walnut bread, aged white cheddar, Dijon aioli, yam and cilantro salad

## FLAT BREADS

### Tomato and Mozzarella 12

fresh mozzarella, roasted tomatoes, basil pesto, extra virgin olive oil

### Roasted Garlic Salami and Parmesan 14

kalamata olives, pepperoncini, artichoke tapenade, roasted red pepper

## SPECIALTIES

### \*Merlot Braised Beef Short Ribs 28

Parmesan mashed potatoes, seasonal vegetables, roasted pearl onions, parsnip crisp

### \*🍷 Grilled Sustainable Salmon 23

caramelized baby carrots, spinach, grilled polenta, mushroom broth

### Pan seared Tanglewood Farms Chicken 26

sweet potato and smoked gouda gratin, haricot verts, thyme veloute

### Crisp Clear Springs Trout 26

jumbo lump crab, herbed couscous, toasted almond, citrus marmalade

### Roasted Tomato and Basil Papparadelle 20

toasted pine nuts, arugula, fall harvest vegetables  
add chicken 4 | add shrimp 4

### \*🍷 Grilled Pork Tenderloin 25

charred vegetable coulis, wild rice pilaf, broccolini

### Oven Roasted All Natural New York Strip 36

fall harvest potatoes and butternut squash hash, mushroom fricassee, sautéed brussels sprouts

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

All sandwiches available gluten free upon request.

🍷 "Part of Hyatt's StayFit Cuisine program"

An 18% Gratuity will be added to parties of six or more.

Executive Chef: Thomas McKeown  
Restaurant Chef: Sheldon Gracias