

LITTLE



PALM

DAYTIME

PLEASE DIAL 110 TO ORDER IN-ROOM DINING

AVAILABLE 7AM-11AM DAILY

FOOD

WARM LOCAL GRAINS VG GF 10

Coconut, Blueberry, Almond Butter

SMOKED SALMON TOAST 13

Cream Cheese, Fried Caper, Cucumber

AVOCADO TOAST VG 12

Sumac, Aleppo, Chive

OMELET SANDWICH 9

Ham, Arugula, Cheddar, English Muffin

GRAB'N'GO

FRESH PASTRIES 7

Butter, Preserves, Local Honey

LOCAL YOGURT 8

Benne Granola, House Preserves

FRESH FRUIT 6

HAM SANDWICH 12

Salted Butter, Brie, Baguette

DRINKS

ESPRESSO 2.5

MACCHIATO 3

CORTADO 3.5

CAPPUCCINO 4

LATTE 4.5/5

AMERICANO 3.5

DRIP 2.5/3/3.5

ICED COFFEE 4

CHAI LATTE 4.5/5

MATCHA LATTE 5/5.5

HOT TEA 3

ICED TEA 3

STILL WATER 4

SPARKLING WATER 4

KOMBUCHA 5

LOCAL SODA 5

BEER 7

CIDER 7

FRIZZANTE WINE 10

WHITE WINE 14

ROSÉ WINE 15

PINOT NOIR 16

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COCKTAILS

HAPPY NOW 12

Aperol, Salted Watermelon Cordial, Fennel, Crémant, Castelveirano Olives

TALKING BIRD 13

Gin, Salers Aperitif, Toasted Coconut, Celery & Lime Juices, Seltzer

SEVEN DAY WEEKEND 15

Vodka, Green Pepper, Papaya, Lime Juice, Elderflower

WAVY BABY 14

White Rum, Lillet Rosé, Crème de Pêche, Lime Juice, Pistachio

PLACES & SPACES 16

Lillet Blanc, Mezcal, Cognac, Oloroso Sherry, Guava, Lemon, Cinnamon

DAYDREAMER 14

Tennessee Whiskey, Banana Cream Soda, East India Solera Sherry, Absinthe

SUNSET EMOTION 16

Reposado Tequila, Campari, Sweet Vermouth, Calvados, Dried Mango

OVER/UNDER 13

Rye Whiskey, Aged Jamaican Rum, Fraise des Bois, Black Pepper Bitter

NO ABV

TAKE FIVE 10

Seedlip Garden, Coconut Cream, Grapefruit & Lime Juices, Thyme

C'EST LA VIE 10

Iced Mint Leaf Tea, Pineapple Shrub, Verjus Blanc, Green Cardamom

STILL WATER 4

SPARKLING WATER 4

TOPO CHICO 4

HIBISCUS KOMBUCHA 5

LOCAL BASIL & LEMON SODA 5

COKE 4

SPRITE 4

GINGER ALE 4

TONIC 4

COLD BREW COFFEE 4

+ All Mixed Bar drinks are available for In Room Dining

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CANS / BOTTLES

CANNED BEER

ISLAND COASTAL LAGER 7

Lager, Charleston, SC, 5.5% ABV

WESTBROOK KEY LIME PIE 8

Gose, Westbrook, Charleston, SC, 4% ABV

REVELRY POKE THE BEAR 8

Pale Ale, Charleston, SC, 5.5% ABV

COAST HOPART 8

IPA, Charleston, SC, 7.7% ABV

AUSTIN EASTCIDER DRY 8

Cider, Austin, TX, 5% ABV

ATHLETIC BREWING UPSIDE DAWN 6

Golden Ale, Stratford, CT, Non-Alcoholic

CANNED WINE

FRICO FRIZZANTE WINE 10

250ML, Italy

GOTHAM PROJECT PINOT GRIGIO 14

250ML, Italy

GOTHAM PROJECT ROSE 15

250ML, Italy

THE PINOT PROJECT PINOT NOIR 16

250ML, California

SPARKLING

CRÉMANT 12 | 48

Loire Valley, FR | Maison Foucher NV

BRUT ROSÉ 14 | 56

Loire Valley, FR | Louis de Grenelle NV

CHAMPAGNE 22 | 88

Champagne, FR | Charles Ellner

WHITE

MACABEO BLEND 12 | 48

Catalonia, SP | Avinyó 2020

GRÜNER VELTLINER 12 | 48

Burgenland, AUS | Volker Wines 2019

CHENIN BLANC 14 | 56

Mendocino, CA | Husch Vineyards 2019

PINK

ROSÉ (ON DRAFT) 10 | 40

Côtes du Gascone, FR | Domaine de Maubet

SANGIOVESE BLEND 12 | 48

Columbia Valley, WA | Mr. Pink

RED

ZINFANDEL (CHILLED) 16 | 64

Mendocino, CA | Kivelstadt Cellars 2019

PINOT NOIR 10 | 40

Napa, CA | LOLA Wines 2018

GRENACHE, SYRAH BLEND 12 | 48

Rhône Valley, FR | Domaine Terre Davau 2018

CABERNET SAUVIGNON 16 | 64

Napa, CA | Carneros Springs 2018



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LOCAL FEATURES

(AFTER 5PM)

CRUDO*	MP
LOCAVORE*	MP
HOUSE-MADE PASTA	MP

SNACKS

- INDIGO POPCORN** VEG GF **6**
Vadouvan Curry
- WARM OLIVES** VG GF **7**
Orange, Fennel, Coriander
- PANISSE** VEG GF **11**
Grana Padano, Basil Aioli
- FRIED POTATOES** VG **9**
Gremolata, Black Pepper, Heinz's Finest

SWEETS

- CHOCOLATE MARQUIS** VEG GF **9**
Benne Brittle, Aleppo, Strawberry
- LAVENDER PEACH** VEG **9**
Coconut Panna Cotta, Basil, Shortbread

VEG VEGAN VEG VEGETARIAN GF GLUTEN FREE

PLATES

- BIBB LETTUCE** VG GF **12**
Fried Caper, Radish, Sunflower, Sherry Vinaigrette
- HEIRLOOM TOMATO** VEG **14**
Buttered Toast, Dukes, Cider Vinegar
- GRILLED WATERMELON** VG GF **13**
Arugula, Sweet Herbs, Pistachio, Preserved Lemon
- ATLANTIC SHRIMP** GF **21**
Fennel, Celery Leaf, Crushed Tomato, Rouille
- CORN CUSTARD** VEG GF **16**
Butterbean Salad, Feta, Chive, Chile
- HERITAGE CHICKEN** GF **24**
Harissa, Spiced Carrots, Peach Amba
- GRASS-FED BEEF SHOULDER*** GF **28**
Crique Potato, Watercress, Horseradish

* All In Room Dining orders will be charged to your hotel room and will include a \$6 fee.

* Please expect your orders 20-40 minutes after calling the Order Line.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.