

# A LA CARTE MENU

## START-UPS

SERVED DAILY

6:00 AM – 11:00 AM

### **Breakfast BLT + EA**

*Egg, aged cheddar, lettuce, tomato, avocado,  
City Bakery sourdough 8*

### **Spicy Chorizo Quesadilla**

*Egg, roasted bell peppers, onions,  
aged cheddar, housemade guacamole 8*

### **Hickory Nut Gap Sausage Sandwich**

*Aged cheddar, over easy egg, City Bakery croissant 9*

### **Wild Mushroom + Egg White Omelet GF**

*Shitake + cremini mushrooms, gruyere, asparagus 7*

### **Sunday Morning Breakfast Skillet GF**

*Looking Glass Creamery goat cheese, chicken apple sausage, fried potatoes, over easy egg 8*

### **Daily Muffins**

*Buttermilk Blueberry | Lemon Zest Cranberry | Chocolate Chunk |  
Blueberry GF 3*

### **City Bakery Chocolate Croissant 5**

### **Seasonal Ripe Fruit GF 4**

### **Irish Steel Cut Oatmeal GF**

*Renaissance Hotel honey, toasted coconut, dried cherries 5*

### **Chobani Greek Yogurt Parfait**

*Housemade energy mix, berry medley 6*

### **Yogurt**

*Chobani Greek GF 3*

*Black Cherry | Blueberry | Vanilla*

# WHENEVERS

SERVED DAILY

11:00 AM - MIDNIGHT

## SOUP + SALADS

### Frenched Joyce Farms Wings

Carolina Gold | Asian Sesame | Sweet + Spicy Dry | Buffalo 10

### Broccoli + Cheddar Soup 5

### Tabbouleh Quinoa Salad GF

Quinoa, grape tomatoes, mint, lemon, olive oil, feta 6

### All-Natural Joyce Farms Chicken Harvest Salad GF

Old Smokehouse applewood bacon, Looking Glass Creamery goat cheese, caramelized vidalia onions, candied walnuts, housemade maple balsamic vinaigrette 11

### Loaded Tater Tots 9

Old Smokehouse applewood bacon, aged cheddar, sliced scallions, spicy ranch

\*\*\$1 of each sale goes to Toys for Tots\*\*

## ENTREES

### Southern Rice Bowl GF

Brown or white rice, pinto beans, roasted corn, sweet + sour braised collard greens, tangy Carolina Gold BBQ 14

Add Joyce Farms grilled chicken 2

Add Hickory Nut Gap pulled pork 2

Add Wild Caught Sockeye salmon 3

### Savory Oatmeal Jambalaya GF

Andouille sausage, Irish steel cut oats, bell peppers, celery, creamy creole aioli 14

### Pan Seared Joyce Farms Chicken GF

Roasted wild mushrooms, slow cooked fingerling potatoes, Looking Glass Creamery goat cheese, balsamic reduction 16

### Hickory Nut Gap Pork and Polenta Bowl GF

Pulled pork, smoked gouda, fried onions, spicy chili aioli 14

## PIZZA 12"

Gluten friendly crust available upon request

### Four Cheese 9

Add pepperoni 1

### Wild Mushroom

Garlic oil, mozzarella, shitake + cremini mushrooms, caramelized onions, white truffle 12

### Meat Lovers

Applewood bacon, Italian sausage, pulled pork 12

# BREAD BOX

*All handhelds come with pickles and crinkle cut fries or housemade chips*

## **House Roasted All-Natural Turkey Club**

Old smokehouse applewood bacon, leaf lettuce, tomato, *Lusty Monk mustard aioli*, *City Bakery sourdough* 12

## **Strauss Family Farms Grass-fed Hamburger**

Toasted brioche bun 11  
Add applewood bacon 1  
Add aged cheddar 1

## **Writers Bistro Hickory Smoked Pulled Pork Sandwich**

*Green Man Brewing oatmeal porter bbq sauce*, *house pickled onions* 9

### THE CHEF'S PERFECT SANDWICH

#### **The Pittsburgh Sandwich**

Sirloin, provolone, tomato, french fries *housemade slaw* all on soft Italian bread 13

I was born and raised in the beautiful city of Pittsburgh Pennsylvania. If you visit the area you are guaranteed to hear about or enjoy a Pittsburgh Style Sandwich. The sandwich was born where the majority of shipping and receiving for the city takes place. Truckers wanted to stay on the go, and one day there was a request to put the coleslaw and fries IN the sandwich instead of on the side, so they could take it on the road. With that simple request a legend was born and in the end, it is a large helping of Pittsburgh comfort food and something I grew up enjoying.

- Chef Rich Petrelli

# NIBBLES

**SERVED DAILY**

**11:00 AM – MIDNIGHT**

**Crinkle Cut Fries GF 4**

## **Housemade Pimento Cheese Dip**

House fried chips 6

## **Local Roots Hummus GF**

Choice of: grilled pita or crudité 6

## **La Quercia Prosciutto Plate**

Prosciutto, *Looking Glass Creamery goat cheese*, crostini, pickled onion 10

## **Housemade Mixed Candied Nuts GF**

Walnuts, pecans 6

# SWEET THINGS

SERVED DAILY

11:00 AM – MIDNIGHT

**Blackberry Cobbler** 6

**Dark Chocolate Bundt Cake** 6

**Lemon Italian Cream Cake** 6

***The Hop Local Ice Cream***

Vanilla Bean | Seasonal 5

# LATE NIGHT

SERVED DAILY

MIDNIGHT – 6:00 AM

***Local Roots Hummus*** GF

Crudit , *Roots and Branches* crackers 6

**Chobani Greek Yogurt Parfait**

House granola 6

**Fruit Cup** GF 5

***Joyce Farms Chicken Caesar Salad*** 10

**Ham + Cheddar Sandwich**

Sundried tomato aioli, arugula, multigrain bread 8

**Roasted Turkey Sandwich**

Italian focaccia, roasted tomato, aged provolone, roasted red peppers, garlic aioli 8

GF: Items can be made Gluten Friendly

*Locally sourced. Regional flavor. Housemade ingredients.*

\$5 F&B House Charge included. The F&B House Charge is not a tip or gratuity and it is retained by the hotel for administrative/non-labor expenses.

To Order: Dial XX from your phone

Pick Up: Pick up at XXXX | Lobby Level

*We use containers made with recycled materials.*

# SOFT SIPS

SERVED 24 HOURS

## Royal Cup Coffee

Regular + Decaf  
8oz 2 | 16oz 3 | 32oz 9

## Hot Tea

Chamomile | Green  
Earl Grey Decaf  
16oz 3

## Iced Tea

Sweet | Unsweet  
16oz 3

## Milk

2% | Whole | Skim 3

Evian 4      Perrier Sparkling Water 5

## Juice

Orange | Apple | Cranberry 4

## Soda

Pepsi | Diet Pepsi | Twist Mist | Diet Twist 4

## Waynesville Sodas Jerks Artisan Soda

All-natural Lavender Lemon | Apple Rosemary | Peach 5

# HARD SIPS

SERVED DAILY

11:00 AM - MIDNIGHT

## BEER

*Highland Brewery Company Gaelic Ale 7*

Deep amber-colored American ale, featuring a rich malty body.

*Highland Brewery Company Oatmeal Porter 7*

Very malty with hints of chocolate-roasted flavor and a well-balanced hop character

*Asheville Brewery Company Shiva 7*

Award-winning flagship IPA offers a hoppy, grapefruit flavor and a clean bitter finish

Bud Light 5

Corona 5

Heineken 6

## SPARKLING WINE

La Marca Prosecco

187 ml

15

375ml

35

Veuve Clicquot

Saint-Hilaire

750ml

35

## STILL WINE

Biltmore Estate Pinot Noir

Clos du Bois Chardonnay, North Coast

Clos du Bois Cabernet Sauvignon

Robert Mondavi Merlot, California

18

18

25

35