

# YOUR MENU

24 HOUR SEASONALLY-INSPIRED IN-ROOM DINING MENU

## BREAKFAST

SERVED 6 AM - 12 PM

EARLY START

- **CARVED FRUIT V | VG 16**  
ZUCCHINI BREAD
- **BERRIES & GRANOLA PARFAIT V | GF 16**  
COCONUT GRANOLA, GINGER TURMERIC SHOT
- **STEEL CUT OATMEAL V | GF | VG 11**  
ANSON MILLS, DRUNKEN RAISINS, BLUEBERRIES, GINGER & ALMOND CRUNCH
- **BAKERY BASKET V 12**  
WHOLE WHEAT CROISSANT, GF BANANA CHOCOLATE ALMOND MUFFIN, GUAVA PASTELITO
- **SELECTION OF CEREALS V 8**  
WHOLE, SKIM, SOY OR ALMOND MILK
- **FRENCH TOAST V 18**  
BANANA MASCARPONE CREAM, HOUSE-MADE BERRY PRESERVE
- **CRÊPES V 16**  
ALMOND BUTTER, HOUSE-MADE BERRY PRESERVE

SIDES

- **TOAST V 5**  
SOURDOUGH, RYE, WHOLE WHEAT, WHOLE GRAIN
- **1HSB HASH V | GF 11**  
SIGNATURE HASH  
(MIX OF SWEET PLANTAIN, MALANGA & POTATO)
- **MEAT 8**  
BACON OR HAM OR CHICKEN APPLE SAUSAGE  
OR PORK SAUSAGE
- **TWO EGGS V | GF 8**  
ANY STYLE

BITES

- **WINGS 18**  
CHIPOTLE HONEY BBQ SAUCE, CRUDITÉ, POBLANO RANCH
- **CHARCUTERIE 24**  
CHEF SELECTION OF MEATS & CHEESES, MARINATED OLIVES, HOUSE-MADE PRESERVE
- **MEATBALLS 16**  
VEAL, PORK & RICOTTA, HOUSE TOMATO SAUCE, PECORINO
- **SHRIMP COCKTAIL 19**  
KEY WEST SHRIMP, COCKTAIL SAUCE, CHARRED LEMON, FINE HERBS

SANDWICHES

- **ROASTED TOMATO V 18**  
SOURDOUGH, SUNFLOWER CHEDDAR, AVOCADO, ORGANIC ARUGULA
- **TURKEY CLUB 19**  
BACON, JACK CHEESE, AVOCADO, TOMATOES, ALFALFA SPROUTS, CHIPOTLE AIOLI, RAISIN WALNUT BREAD
- **LOBSTER ROLL 29**  
TARRAGON, CHIVES, PICKLED RED ONIONS, NEW ENGLAND STYLE BUN
- **BURGER 25**  
BURGER-WAGYU, BABY GEM LETTUCE, PEPPER JACK CHEESE, TOMATO JAM, BASIL AIOLI, TRUFFLE, POTATO ROLL

Served with Signature Hash  
(Mix of Sweet Plantain, Malanga, Potato) & Toast

EGGS

- **TWO ORGANIC EGGS 21**  
ANY STYLE, CHOICE OF SMOKED BACON  
OR CHICKEN APPLE SAUSAGE
- **EGGS FLORENTINE V 22**  
POACHED, SPINACH, HOLLANDAISE,  
WHEAT ENGLISH MUFFIN  
*Add Serrano Ham \$6*
- **FARM CASSEROLE 24**  
FRIED EGGS GRASS- FED CORNED BEEF, ROASTED  
POTATOES, CARAMELIZED ONIONS, BLISTERED  
TOMATOES, BRAVA SAUCE
- **3 EGG OMELETTE V 22**  
*Your Choice Of Three Fillings / Additional Filling +\$3*  
Sautéed Onions | Sautéed Bell Peppers |  
Roasted Mushrooms | Sautéed Spinach | Heirloom  
Tomato | Smoked Bacon | Breakfast Sausage |  
Cheddar Cheese | American Cheese | Swiss Cheese  
Feta Cheese

Local Bread: Zak the Baker

SIGNATURE TOASTS

- **1HSB TOAST V 16**  
WHOLE GRAIN, AVOCADO, SHAVED CUCUMBER,  
MINT, FETA CHEESE, LEMON, ALEPPO CHILI
- **GREEK STYLE V 16**  
SOURDOUGH, EGGPLANT HUMMUS, GREEK YOGURT,  
CUCUMBER, OLIVES, HEIRLOOM TOMATO, FETA
- **GARDEN & SPICE V 16**  
WHOLE GRAIN, HEIRLOOM TOMATO, AVOCADO,  
CUCUMBER, BASIL, RADISH, THAI GLAZE
- **SMOKED SALMON TOAST 22**  
BAGEL, CAVIAR, HEIRLOOM TOMATO, RED ONION,  
HARD BOILED EGG, CREAM CHEESE
- **SERRANO & EGGS 19**  
SOURDOUGH, SHAVED SERRANO HAM, TOMATINA,  
SUNNY SIDE UP EGG, TRUFFLE OIL

## ALL DAY

12 PM - 11 PM

Local Bread: Zak the Baker

SIGNATURE TOASTS

- **1HSB TOAST V 16**  
WHOLE GRAIN, AVOCADO, SHAVED CUCUMBER,  
MINT, FETA CHEESE, LEMON, ALEPPO CHILI
- **GREEK STYLE V 16**  
SOURDOUGH, EGGPLANT HUMMUS, GREEK YOGURT,  
CUCUMBER, OLIVES, HEIRLOOM TOMATO, FETA
- **GARDEN & SPICE V 16**  
WHOLE GRAIN, HEIRLOOM TOMATO, AVOCADO,  
CUCUMBER, BASIL, RADISH, THAI GLAZE
- **SMOKED SALMON TOAST 22**  
BAGEL, CAVIAR, HEIRLOOM TOMATO, RED ONION,  
HARD BOILED EGG, CREAM CHEESE
- **SERRANO & EGGS 19**  
SOURDOUGH, SHAVED SERRANO HAM, TOMATINA,  
SUNNY SIDE UP EGG, TRUFFLE OIL

V: VEGETARIAN

GF: GLUTEN FREE

VG: VEGAN

SPECIALTIES

- **CHICKEN SOUP GF 12**  
GARDEN VEGETABLES, CHICKEN BREAST, PARSLEY
- **ORGANIC CHOPPED SALAD GF 22**  
CHICKEN, AVOCADO, BACON, HEIRLOOM TOMATOES, ROASTED CORN, BLEU CHEESE, POBLANO RANCH
- **BABY GEM CAESAR V 18**  
SHAVED RADISHES, TORN FOCACCIA, SHAVED PECORINO, CRISPY CAPERS  
*Additions Organic Chicken Breast, 6 oz. \$8  
Grilled Key West Shrimp, 5pcs. \$12.5*
- **HAND TOSSED FLATBREAD 21**  
HOME-MADE DOUGH, VINE RIPE TOMATOES, MOZZARELLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL
- **ORECCHIETTE 26**  
HOUSE-MADE BOLOGNESE RAGU, FRIED ARTICHOKES, HOUSE-MADE HERB RICOTTA
- **PALMETTO CREEK CHICKEN GF 28**  
RED QUINOA, SOFRITTO, 1 GARDEN HERBS, ROASTED BROCCOLINI, ROASTED RADISHES, SALSA VERDE
- **LOCAL RED SNAPPER GF 32**  
ROASTED FENNEL, BROCCOLINI, CONFIT LEMON, ROASTED BABY TOMATOES, JASMINE RICE, PEPPERONATA
- **DRY AGED NY STRIP STEAK GF 50**  
GRASS-FED, PARM CRUSTED STEAK POTATOES, HOUSE STEAK SAUCE, HERB DIP

KIDS

- **GRILLED CHEESE 15**  
FRIES OR FRUIT  
*Grilled Cheese Enhancements:  
Add Ham or Bacon \$4 / Add Tomato \$3*
- **MACARONI PASTA 14**  
MARINARA SAUCE OR CHEESE SAUCE
- **CHICKEN TENDERS 15**  
FRIES OR FRUIT
- **GRILLED CHICKEN 16**  
JASMINE RICE, VEGETABLES

SIDES

- **JASMINE RICE V | VG | GF 5**
- **FRENCH FRIES 7**
- **PARM CRUSTED STEAK FRIES 9**  
HERB DIP
- **ROASTED BROCCOLINI V | VG | GF 9**
- **GREEN SALAD & LEMON VINAIGRETTE V | VG | GF 9**

**OVERNIGHT**  
SERVED 11 PM - 6 AM

SANDWICHES

- Served with Terra Chips / Sub Fries +\$3*
- **ROASTED TOMATO V | GF 18**  
SOURDOUGH, SUNFLOWER CHEDDAR, AVOCADO, ORGANIC ARUGULA
  - **TURKEY CLUB 19**  
BACON, JACK CHEESE, AVOCADO, TOMATOES, ALFALFA SPROUTS, CHIPOTLE AIOLI, RAISIN WALNUT BREAD
  - **LOBSTER ROLL 29**  
TARRAGON, CHIVES, PICKLED RED ONIONS, NEW ENGLAND STYLE BUN
  - **BURGER 25**  
BURGER-WAGYU, BABY GEM LETTUCE, PEPPER JACK CHEESE, TOMATO JAM, BASIL AIOLI, TRUFFLE, POTATO ROLL

SPECIALTIES

- **CHICKEN SOUP GF 12**  
GARDEN VEGETABLES, CHICKEN BREAST, PARSLEY
- **ORGANIC CHOPPED SALAD GF 22**  
CHICKEN, AVOCADO, BACON, HEIRLOOM TOMATOES, ROASTED CORN, BLEU CHEESE, POBLANO RANCH
- **BABY GEM CAESAR V 18**  
SHAVED RADISHES, SPROUTS, TORN FOCACCIA, SHAVED PECORINO, CRISPY CAPERS  
*Additions Organic Chicken Breast, 6 oz. \$8  
Grilled Key West Shrimp, 5pcs. \$12.5*
- **HAND TOSSED FLATBREAD 21**  
HOME-MADE DOUGH, VINE RIPE TOMATOES, MOZZARELLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL
- **ORECCHIETTE 26**  
HOUSE-MADE BOLOGNESE RAGU, FRIED ARTICHOKES, HOUSE-MADE HERB RICOTTA
- **PALMETTO CREEK CHICKEN GF 28**  
RED QUINOA, SOFRITTO, 1 GARDEN HERBS, ROASTED BROCCOLINI, ROASTED RADISHES, SALSA VERDE
- **LOCAL RED SNAPPER GF 32**  
ROASTED FENNEL, BROCCOLINI, CONFIT LEMON, ROASTED BABY TOMATOES, JASMINE RICE, PEPPERONATA
- **DRY AGED NY STRIP STEAK GF 50**  
GRASS-FED, PARM CRUSTED STEAK POTATOES, HOUSE STEAK SAUCE, HERB DIP

SWEETS

- **S'MORES CHOCOLATE CAKE 12**  
CHOCOLATE CAKE, TOASTED MARSHMALLOW MOUSSE, CINNAMON GRAHAM CRUNCH
- **CHEESECAKE 12**  
NY STYLE CHEESECAKE, GUAVA, CRISP PALMIER
- **KEY LIME TART 12**  
FLORIDA CLASSIC KEY LIME TART, BERRIES, TOASTED MERINGUE
- **VEGAN BROWNIES VG 12**  
COCONUT CREAM, BERRIES PECANS & BLUEBERRY COMPOTE
- **CARVED FRUIT V | GF 16**  
ZUCCHINI BREAD

BITES

- **WINGS 18**  
CHIPOTLE HONEY BBQ SAUCE, CRUDITÉ, POBLANO RANCH
- **CHARCUTERIE 24**  
CHEF SELECTION OF MEATS & CHEESES, MARINATED OLIVES, HOUSE-MADE PRESERVE
- **CHICKEN FINGERS 16**  
FRIES OR FRUIT

V: VEGETARIAN

GF: GLUTEN FREE

VG: VEGAN

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## PRE-GAME

Available with 24hr pre order- Each package is designed to feed 4 guests.  
*No modifications or Substitutions to Pre-Game packages.*

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*Includes Tier 1 Experience Plus*

- TIER 1 **\$145**
- **CRUDITE**  
HARVESTED RAW VEGETABLES, POBLANO RANCH
  - **CHIPS**  
CORN TORTILLA, PICO DE GALLO, GUACAMOLE
  - **QUESADILLA**  
ROASTED CHICKEN, CHIHUAHUA CHEESE, SOUR CREAM, SALSA ROJA
  - **WINGS**  
CHIPOTLE HONEY BBQ SAUCE, POBLANO RANCH

TIER 2 **\$220**

- **YUCA FRIES**  
AIOLI CRIOLLO
  - **SPRING ROLLS**  
SHAVED VEGETABLES, SWEET AND SOUR SAUCE
  - **CUBAN**  
MINI CUBAN SANDWICHES, HOUSE MUSTARD
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*Includes Tier 1 & 2 Experience Plus*

TIER 3 **\$295**

- **SUSHI ROLL**  
SELECT TWO: SPICY TUNA / CALIFORNIA / VEGETABLE ROLL  
(4 pieces per person per roll)
- **SLIDERS**  
GRASS FED BEEF, COOPER AMERICAN, SPECIAL SAUCE, HOUSE PICKLES
- **SWEETS**  
CHOCOLATE CHIP COOKIES & BROWNIES

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