

# Kitchen Notes

## Restaurant In Room Lunch Menu

Restaurant In-Room Lunch  
Daily 11 am – 2 pm

### Small Bites

**Deviled Egg Crostini** 10  
Artisan Crisp, Deviled Egg Filling, Pickled Mustard,  
Microgreens

**Grandma's Chicken & Dumplings**  
Cup 5  
Bowl 9

### Salads

**Cobb Salad** 16  
Roasted Chicken, Tomato, Cucumber, Pickled Carrot,  
Blue Gouda, Pecanwood Smoked Bacon,  
Deviled Egg Dressing

**Simple Greens** 9  
Baby Leaves, Seasonal Vegetables, Citrus Vinaigrette  
Add Chicken, Shrimp or Prime Rib 7

### Between Bread

All Sandwiches served with Choice of French Fries,  
Salad or Fresh Fruit

**Kitchen Notes Club** 16  
Roasted Chicken, Pecanwood Smoked Bacon, Gouda, Avocado,  
Baby Leaves, Whole Grain Mustard, Tomato, Artisan Bread

**Southern Tomato** 14  
Heirloom Tomato, Avocado, Gouda, Baby Leaves,  
Artisan Bread

**Tennessee Patty Melt** 20  
Black Hawk Farms Beef Patty, Whiskey Onions, Pimento and  
Aged Cheddar Cheese, Pecanwood Smoked Bacon, Rye  
Substitute the Impossible Burger - all the flavor, aroma and  
beefiness of meat, but it's just plants 2

**Kitchen Notes Burger** 18  
Black Hawk Farms Beef Patty / American Cheese / House  
Sauce / Baby Leaves / Tomato / Whiskey Onions / Brioche Bun  
Substitute the Impossible Burger - all the flavor, aroma and  
beefiness of meat, but it's just plants 2

Gluten-Free Vegan

### Entrées

**Chicken Hash** 20  
Confit Chicken, Hominy, Caramelized Onion, Potato,  
Seasonal Vegetable

**Shrimp & Grits** 22  
Stone Ground Grits, Tomato, Gulf Shrimp,  
Country Ham, Herb Butter

### Sides

**French Fries** 5

**Side Salad** 5

**Fresh Fruit** 5

### Sweet Treats

**Southern Cola Cake** 9  
Preserved Cherry / Whipped Vanilla Cream

**Warm Cobbler** 8  
Caramel Apple Filling / Streusel Topping  
served a la mode 3

\*Consuming raw or undercooked meats / poultry / seafood / shellfish  
or eggs may increase your risk of foodborne illness.  
Please notify us of any food allergy.