



“To Go” Delivery to Room: Dinner

APPETIZERS

Jumbo Chicken Wings (8) | \$16 GF
Carolina BBQ, Buffalo, Korean sweet chili, or house dry rubbed, served with celery and bleu cheese or ranch dressing

Southwestern Chicken Eggrolls | \$12
Classic eggroll wrapper filled with seasoned chicken, black beans, peppers, roasted corn, and pepper jack cheese, served with avocado ranch

Bavarian Pretzel Sticks | \$10 V
Served with house-made ale cheese sauce and spicy mustard

Fried Pickle Spears | \$12 GF V
Served with tangy dipping sauce

Black Bean Dip | \$18 V
Creamy black beans blended with Spanish spices and queso fresco, served hot and topped with fresh pico de gallo and jalapeños, served with tortilla chips

Loaded Cottage Fries | \$12
Round, wavy-cut fries topped with green onions, bacon, and aged cheddar cheese sauce
Add shredded BBQ chicken or pork \$5

SOUPS

Southern Brunswick Stew | \$8 / \$12
Rich sweet, smoky, and tangy tomato-based stew featuring smoked pork & chicken, corn, and lima beans

Market Soup du Jour | \$7 / \$10
Chef's selection of signature soups

SALADS

Classic Caesar Salad | \$8 / \$12 V
Hearts of romaine tossed with classic Caesar dressing, garlic-herb croutons, and shaved parmesan

Eden House Salad | \$8 / \$13 GF V
Spring mixed greens, shredded carrots, tomatoes, shaved red onions, cucumbers, farmers cheese, and house-made white balsamic vinaigrette

~ Add Protein to Any Salad* ~
Grilled Chicken \$7 | Grilled Steak \$14
Grilled Shrimp \$10 | Grilled Salmon \$12

CHILDREN'S MENU

(for children 10 and under)

\$10

All-Beef Hotdog

Grilled Cheese V

Pasta with Red Sauce V

Buttered Pasta V

Macaroni & Cheese V

Hamburger or Cheeseburger

Chicken Tenders

Grilled Chicken GF

Includes 1 side (GF V): French fries, applesauce, seasonal veggies, or side salad

Includes ice cream scoop: vanilla, chocolate, or strawberry

16" TRADITIONAL PIZZA

Cheese | \$20

Roasted tomato sauce and mozzarella

Pepperoni | \$22

Roasted tomato sauce, pepperoni, and mozzarella

Sausage | \$22

Roasted tomato sauce, Italian sausage, and mozzarella

Meat Lovers | \$24

Roasted tomato sauce, pepperoni, Italian sausage, bacon, and mozzarella

Vegetarian | \$22

Roasted tomato sauce, peppers, onions, tomatoes, spinach, and mozzarella

12" STONE-FIRED PIZZA

Modern Margherita | \$14

Basil pesto spread and mozzarella, topped with oven-roasted tomatoes

Kick'n Shrimp | \$17

Garlic white sauce and pepper-jack cheese, topped with zesty chipotle shrimp and cilantro

Pizza di Carne | \$16

Roasted tomato sauce and mozzarella, topped with sausage, pepperoni, and bacon

BBQ Chicken | \$15

Tangy house-made BBQ sauce and shredded pepper jack, topped with seasoned chicken thighs, sliced pepperoncini peppers, red onions, and cilantro

SANDWICHES

Served with French fries, sweet potato fries, or 50/50 fries

Gluten-free bread available upon request \$1*

Classic Patty Melt* | \$18

Two 4oz Black Angus steak-blend beef patties, caramelized onions, aged swiss cheese, and thousand island dressing, served on country white bread

Chicken Sandwich | \$16

Grilled, dry-rubbed chicken breast, sliced tomato, lettuce, caramelized onion, provolone cheese, and herb mayo, served on a kaiser roll

Philly Cheesesteak Grinder | \$18

8oz shaved ribeye, caramelized onions, bell pepper blend, pepperoncini, and sharp provolone, served with horseradish sauce on a hoagie roll

Pulled Pork Sandwich | \$18

Slow-smoked pork shoulder with our house-made BBQ sauce, topped with tangy cole slaw and served on country-style white bread

Signature BBQ Bacon Burger* | \$18

8oz Black Angus custom-blend beef patty, crispy smoked bacon, onion rings, and cheddar, topped with our house-made BBQ sauce and served on brioche bun

ENTRÉES

Country Smothered Pork Chop | \$28

Pan-seared, bone-in 8oz pork chop smothered in a creamy wild mushroom gravy, served with roasted fingerling potatoes and seasonal vegetable

Roasted Half Chicken | \$26 GF

Herb roasted chicken, served with roasted fingerling potatoes and seasonal vegetable

Mediterranean Salmon | \$29 GF

Poached in white wine, fresh herbs, and citrus, topped with dill yogurt sauce, and served with roasted fingerling potatoes and seasonal vegetable

Steak au Poivre* | \$39 GF

Pan-seared, 10oz NY strip with a rich peppercorn cream sauce, served with roasted fingerling potatoes and seasonal vegetable

Creamy Orecchiette Pasta | \$24

Orecchiette pasta tossed in a rich, creamy sauce with hickory-smoked bacon, green peas, roasted garlic, and leeks

Pasta Primavera | \$23 V

Cavatappi pasta tossed in a red pepper pesto sauce with heirloom tomatoes, broccoli, roasted wild mushrooms, squash, and parmesan

DESSERTS

Triple Layer Chocolate Cake | \$9

Decadent chocolate cake layered with milk chocolate mousse and dark chocolate

Red Velvet Layer Cake | \$9

Moist red velvet cake layered & topped with cream cheese icing and skirted in chocolate shavings

Carrot Cake | \$9

Traditional carrot cake with chopped walnuts, finished with cream cheese icing

Hand-Scooped Ice Cream | \$5 GF

Vanilla, chocolate, strawberry, or seasonal sorbet

BEVERAGES

Coca-Cola Products | \$3

Coke, Diet Coke, Sprite, fruit punch, or lemonade

Brewed Selections | \$3

Unsweetened iced tea, hot tea, coffee, or decaffeinated coffee

Milk | \$3

Whole, skim, chocolate, or almond milk

Juice | \$3

Apple, cranberry, grapefruit, orange, pineapple, or tomato

ADULT BEVERAGES

See the Adult Beverages menu

GF – gluten free[†] V – vegetarian (ask about our vegan options)

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

[†] *Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee that any menu item is completely free of gluten.*

Before placing your order, please inform your server if a person in your party has a food allergy.

18% gratuity and \$5 service charge added