



## HOLLY ROOM SERVICE MENU

Please call 67567 for service.

### BREAKFAST FAVORITE

(Served 6:00 to 10:00 a.m.)

*Our egg entrées are served with Breakfast Potatoes or Grits, Toast or Biscuit and Preserves*

#### All-American\* 15

Two Eggs, any style, with your choice of Sausage Links or Applewood-Smoked Bacon

#### Traditional Eggs Benedict\* 17

Two Farm-Fresh Poached Eggs and Canadian Bacon served on Toasted English Muffins, topped with Hollandaise Sauce

#### Create Your Own Omelet\* 16

Choose from the following ingredients: Sausage, Bacon, Ham, Mushrooms, Onions, Peppers, Spinach, Tomatoes, Cheddar or Swiss Cheese

#### Crispy Belgian Waffle 14

Served with Vermont Maple Syrup and Sweetened Whipped Cream.

Add Fresh Strawberries, Blueberries or Sliced Banana \$2

#### Buttermilk Pancakes 13

Served with Vermont Maple Syrup and Sweetened Whipped Cream

Add Fresh Strawberries, Blueberries or Sliced Banana \$2

#### Vanilla Bean & Cinnamon French Toast 14

Served with Vermont Maple Syrup and Sweetened Whipped Cream

Add Fresh Strawberries, Blueberries or Sliced Banana \$2

#### Continental Breakfast 14

Assorted Fresh Fruits, House-Baked Pastry, Breakfast Bread, Butter, Preserves and Fresh Brewed Coffee, Tea, Milk or Juice

#### Fruit and Berry Sampler 15

Served with Vanilla Greek Yogurt, Crunchy Housemade Granola and House-Baked Banana Bread

### ALL DAY DINING

(Served from 11:30 a.m. to 10 p.m.)

#### French Onion Soup 11

Topped with Toasted Baguette and Gooey Gruyère Cheese.

#### Chicken Tenders 15

Crispy Chicken Tenders. Served with Honey Mustard or BBQ Sauce. Choice of Housemade Chips, French Fries or Coleslaw.

#### Farmers Market Salad 16.5

Artisan Lettuces, Fried Goat Cheese, Candied Pecans, Blueberries, Strawberries, and Pickled Onions. Served with Dijon and Maple Vinaigrette.

Add Chicken \$6

Add Salmon \$8

Add Shrimp \$8

#### Spring Greens Salad 10

Mixed Baby Greens, Tomatoes, Cucumbers, Olives, Toasted Almonds and Croutons with choice of Dressing.

#### Peruvian Chicken Tacos 14

Spiced Grilled Chicken, Pickled Red Onion and Shaved Red Cabbage. Served on Spinach Tortillas and Topped with Honey Garlic Aioli.

#### Tavern Burger 19

Black Angus American Beef, Lettuce, Tomato, Onion and choice of Cheese. Served on a Brioche Bun. Choice of Housemade Chips, French Fries or Coleslaw.

#### Crab Cake Sandwich 19

Lettuce, Roasted Roma Tomato and Old Bay Aioli on a Brioche Bun. Choice of Housemade Chips, French Fries or Coleslaw.

#### The Butcher's Turkey Sandwich 18

Thick Cut Turkey, Applewood-Smoked Bacon, Munster Cheese, Lettuce, Onion, Tomato and Brown Sugar Chipotle Aioli on Herbed Focaccia. Choice of Housemade Chips, French Fries or Coleslaw.

#### Penne Alla Vodka 20

Penne Pasta, Creamy Tomato Vodka Sauce, Spinach, Roasted Tomatoes, Sweet Peppers and Parmesan Cheese.

Add Chicken \$6

Add Shrimp \$8

### DINNER FEATURES

(Served 6 to 10 p.m.)

#### 6-oz. Flat Iron Steak \* GF 32

Blue Cheese Herb Butter, Roasted Shallot Smashed Potato, Asparagus and Blistered Tomatoes.

#### Char-Grilled Salmon GF 27

Lemon-Scented Basmati Rice, Asparagus, Scallions, Sweet Corn Relish and Cucumber Dill Sauce.

#### Chicken Fried Chicken 26

Roasted Shallot, Smashed Yukon Potatoes, Collard Greens and Black Pepper Gravy.

#### Southern Style Crab Cakes 29

Sweet Corn Skillet, Asparagus, White Cheddar Cheese Caramelized Onion Hushpuppies and Old Bay Aioli.

### DESSERTS

#### Double Chocolate Brownie 10

Vanilla Ice Cream with Caramel and Chocolate Sauces.

#### Assorted Ice Cream and Sorbet GF 9

**GF** Gluten Free; \*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax. A \$3-per-person delivery charge and sales tax will be added. An automatic 18% service charge is added to your bill. The service staff is compensated from this amount.