

## DELANEY HOUSE AT HOTEL BELLA GRACE

### SMALL PLATES

**Roasted Red Pepper Hummus 8**  
fresh cucumber, EVOO, za'atar lavash

**Spinach Artichoke Dip 11**  
mozzarella, parmesan, goat cheese

**Asheville Avocado Toast 10**  
Flat Rock Bakery, soy free vegenaïse, purple cabbage

**Shitake & Avocado Salad 12**  
kale, arugula, purple cabbage, roasted pumpkin & sunflower seeds,  
lemon EVOO vinaigrette

**Almond Butter Avo Toast 10**  
sprouted seven grain, crunchy almond butter, organic gomasio



### FLATBREADS (gluten free options available)

**Caprese 12**  
heirloom tomato, fresh mozzarella, basil, balsamic glaze

**Garlic Pesto Chicken\*\* 13**  
pan seared chicken, mozzarella, fresh basil, roasted red peppers

**Prosciutto & Asparagus 13**  
arugula, goat cheese, mozzarella

**All-Natural Pepperoni 13**  
homemade marinara, fresh mozzarella, oregano

### DESSERTS

**Vegan Cheesecake 9**

**Banana Almond Butter Toast** sprouted seven grain, organic honey **9**

**Brewed Illy Coffee 5**  
Espresso / Latte / Cappuccino

**Dammann Hot Tea 5**  
Seasonal Varieties

\*\*Contains Nuts

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## SEASONAL COCKTAILS

<b>Delaney Irish Whiskey</b>	10
Jameson, Dry Vermouth, Lemon, Grapefruit, Orange Bitters	
<b>Ansonborough Espresso Martini</b>	13
Illy Espresso, Tito's Vodka, Godiva Liqueur, Bailey's Irish Cream	
<b>Grace 75</b>	13
Bombay Sapphire, St. Germain, Fresh Lemon Juice, Prosecco, Mint	
<b>Calhoun Street Bourbon</b>	12
Angel's Envy, Organic Maple Syrup, Simple Syrup, Bitters	

## WINES BY THE GLASS

### *Sparkling & Rosé*

<b>Veuve Clicquot- Champagne, France</b>	16
<b>Veuve Clicquot Rosé- Champagne, France</b>	22
<b>Indigenous Prosecco Brut- Italy, <i>organic</i></b>	9
<b>Smoke Tree Rose- Sonoma, CA</b>	11

### *White*

<b>Scarpetta Pinot Grigio- Friuli, Italy, <i>sustainably farmed</i></b>	11
<b>Ponga Sauvignon Blanc- New Zealand, <i>sustainably farmed</i></b>	10
<b>Sandi Chardonnay- Santa Barbara, <i>organic</i></b>	14

### *Red*

<b>Hayes Valley Meritage- Central Coast, CA, <i>sustainably farmed</i></b>	11
<b>Krutz Magnolia Cabernet- Sonoma, CA, <i>sustainably farmed</i></b>	12
<b>Au Bon Climat Pinot Noir- Santa Barbara, CA, <i>sustainably farmed</i></b>	14
<b>Chehalem Pinot Noir- Willamette Valley, OR, <i>sustainably farmed</i></b>	12

## BEER

<b>Ultra Pure Gold - organic grains</b>	5
<b>Miller Lite - Miller Brewing, Milwaukee, WI</b>	5
<b>Stella Atrois -Belgium</b>	6
<b>Hop Art IPA - Coast Brewing, Charleston</b>	7
<b>White Thai - Westbrook Brewing, Mt. Pleasant</b>	7
<b>Poke the Bear - Revelry Brewing, Charleston</b>	7