

## Breakfast 6:30am To 11:00am, Dial 0 To Order

<b>☑</b> <b>The Continental</b>   Almond Granola Parfait, Trio of Pastry Including Seasonal Danish, Blueberry Muffin & Butter Croissant, Fruit & Berries Served with Freshly Brewed Coffee and Your Choice of Orange, Grapefruit or Apple Juice	23
<b>GF</b> <b>Smart Bowl</b>   Acai Yogurt, Fresh Berries, Bananas, Nuts & Seeds Granola, Rooftop Honey	18
<b>GF</b> <b>Old-Fashioned Oatmeal</b>   Cinnamon, Brown Sugar, Raisins	11
<b>Smoked Salmon</b>   Plain Bagel, Cucumber, Red Onion, Capers, Cream Cheese Spread, Fresh Dill	26
<b>☑</b> <b>*Avocado Toast</b>   Cured Tomatoes, Pickled Red Onion, Organic Greens, Poached Egg, Fruit & Berries	21
<b>GF</b> <b>*Fairmont 214</b>   Two Eggs Any Style, Potato Tot Hash, Cured Tomato, Choice of Bacon or Pork Sausage, Toast Served with Freshly Brewed Coffee and Your Choice of Orange, Grapefruit or Apple Juice	25
<b>*Pyramid Eggs Benedict</b>   Smoked Pork Loin, Poached Eggs, Hollandaise, Cured Tomato Warm English Muffin, Potato Tot Hash	24
<b>GF</b> <b>Farmer's Market Omelet</b>   Three-Egg Omelet with Spinach, Mushroom, Onion, Peppers and Cheddar Cheese, Potato Tot Hash, Toast	20
<b>GF</b> <b>Art's District Omelet</b>   Egg White Omelet with Spinach, Tomato, Mushroom and Onion, Fruit & Berries	20
<b>GF</b> <b>Smoked Brisket Hash</b>   Peppers and Onions, Crisp Potatoes, Fresh Herbs, Sunny Side-Up Egg	24
<b>Buttermilk Pancakes</b>   Blackberry Maple Syrup, Choice of Bacon, Pork Sausage or Chicken Sausage	22
<b>TX Waffle</b>   Pecan Butter, Maple Syrup, Choice of Bacon, Pork Sausage or Chicken Sausage	20

### SIDES

<b>Pastry</b>   Seasonal or Almond Danish Blueberry Muffin or Butter Croissant	4	<b>Seasonal Fruit &amp; Berry Bowl</b>	14
<b>Toasted Bagel with Cream Cheese</b>   Plain Sesame or Everything	8	<b>Bacon, Pork Sausage or Chicken Sausage</b>	8
<b>Toast</b>   Sourdough, Marble Rye Honey Wheat or Gluten-Free	6	<b>Potato Tot Hash</b>	7
		<b>Gristmill Stone-Ground Grits</b>	10

## Lunch & Dinner 4:00pm To 10:00pm Dial 0 To Order

### SNACKS & SALADS

<b>Pimento Pub Cheese</b>   Pickled Peppers, Flatbreads	12
<b>GF</b> <b>Chef Deleon's Chicken Tortilla Soup</b>   Crispy Tortilla, Crema, Avocado	10
<b>Warm Marinated Olives &amp; Garlic Sausage</b>   Miatake Mushroom, Herbs, Toasted Almonds, Ciabatta	14
<b>GF</b> <b>Gulf Shrimp Aguachile</b>   Cucumber, Jalapeño, Pickled Red Onion, Avocado, Corn Crunch	20
<b>GF</b> <b>Korean Fried Chicken</b>   Gochujang Honey	18
<b>GF</b> <b>☑</b> <b>Texas Citrus Salad</b>   Little Gem, Frisée, Red Blush Grapefruit, Cara Cara, Red Onion, Candied Pecan Monte Formaggio, Rooftop Honey Vinaigrette	16
<b>Classic Caesar</b>   Sourdough Croutons, Garlic Oil, Caesar Anchovy Dressing, Romano Cheese	15
<b>☑</b> <b>Plancha-Grilled Mushrooms &amp; Carrots</b>   Citrus Miso Vegan Butter, Green Onion, Pistachio Gremolata	15

**GF** - Gluten-Free Option **☑** - Vegetarian Option **☑** - Vegan Option

\$5 In-Room Dining Charge, 20% taxable service charge & applicable sales tax will be added to your bill.

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

## Lunch & Dinner 4:00pm To 10:00pm, Dial 0 To Order

### HANDHELDS

<b>*Smash Burger</b>   Pyramid Sauce, Cheddar Cheese, Pickle, French Fries	22
<b>☑</b> <b>Impossible Burger</b>   Vegan Pimento Cheese, Dill Pickle, Lettuce, Tomato, Onion, French Fries	22
<b>Smoked Brisket Rueben</b>   Pickled Red Cabbage, Russian Dressing, Pimento Queso Menonita, French Fries	22

### ENTRÉES

<b>GF</b> <b>☑</b> <b>Grilled Cauliflower</b>   Sweet Potato Purée, Hot Vinegar Greens, Pickled Red Onion, Chimichurri	22
<b>GF</b> <b>Citrus-Glazed Half Chicken</b>   Roasted Artichoke, Eggplant, Tomato, Castelvetrano Olives	28
<b>GF</b> <b>TX Gulf Shrimp &amp; Cheddar Grits</b>   Local Greens, Garlic Sausage, Pimento, Popcorn Soubise	32
<b>GF</b> <b>Green Chili Adobo Salmon</b>   Buttered Peas, Zucchini, Radish, Salmon Roe	34
<b>GF</b> <b>*Grilled 12oz. Strip Steak</b>   Cipollini Onion, Roasted Mushroom	44

### SIDES

<b>Salt &amp; Pepper Fries</b>	6
<b>Mac &amp; Cheese</b>   Roasted Poblano Pesto, White Cheddar, Garlic	10
<b>Gristmill Stone-Ground Grits</b>   Chili Butter, Redneck Cheddar	10
<b>Truffle Whipped Potatoes</b>   Smoked Butter, Sea Salt	10
<b>Roasted Broccolini</b>   Garlic, Calabrese Oil	10

### SWEET ENDINGS

<b>Éclair</b>   Chocolate Pudding, Cocoa Nib, Dark Chocolate Streusel, Orange Chocolate Mousse	12
<b>GF</b> <b>Pistachio Crème Brûlée</b>   Caramelized Turbinado Sugar, Fresh Berries	12
<b>Nabil's Cookie</b>   Double-Chocolate, Caramel, Soft Hazelnut	6
<b>GF</b> <b>☑</b> <b>Tiramisu</b>   Dairy-Free Mascarpone and Coconut Cream, Savoiradi Coffee-Soaked Lady Fingers	13

## Kids' Corner

<b>*Jr. Smash Burger</b>   Cheddar Cheese, Pickle, French Fries	15
<b>☑</b> <b>Grilled Cheese</b>   Cheddar & American Cheese, Brioche Bread, French Fries	12
<b>Chicken Tenders</b>   Mashed Potatoes, Buttered Peas	15
<b>☑</b> <b>White Cheddar Mac &amp; Cheese</b>   Ritz Cracker Crumbs	10

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