

## SMALL PLATES

Fried Green Tomato +  
Blackened Shrimp 15  
creole sauce

Slow-Cooked Pork + Sweet Potato  
Poutine 14  
pepper jack fondue | tomato | scallions

Low Country Shrimp + Grits 15  
buttery tabasco shrimp | ham studded grits

Artisan Flatbread 14  
mozzarella | pepperoni | sautéed mushrooms  
pesto | parsley

Roast Chicken Drumettes 14  
*choice of:*  
habanero bbq | bleu cheese dip  
old bay | bacon-scallion ranch dip

Fried Okra + Pimento Dip 13 

Sea Salt Pretzels 13   
caramelized onion + ipa cheddar fondue  
mustard

## DESSERTS

Apple Cobbler+ Brown Sugar  
Crumble 7   
vanilla ice cream

Cornbread French Toast 8   
praline ice cream | blueberry compote

Cheesecake Tart 7   
local strawberries | mint


## LARGE PLATES

*burgers & sandwiches are served with choice of  
french fries, onion rings, caesar salad, or fruit salad*

∞ Cambria American Angus  
Burger 15  
american cheese | lettuce | tomato | pickle  
onion | 1000 island | brioche bun

∞ BLT+E Burger 16  
pepper jack cheese | lettuce | tomato | onion  
black pepper aioli | brioche bun

Turkey Avocado Sandwich 14  
lettuce | tomato | onion | guacamole | mayo  
toasted 9-grain bread

Lemon Seared Breast of Chicken 18   
broccoli + charred onion | evoo  
scallions | parsley




∞ Flat Iron Steak + Idaho Fries 21  
sautéed spinach + mushrooms  
bordelaise | pesto

Open Faced  
Fried Chicken + Waffles 18  
pickles | scallions | mustard-maple syrup

## SALADS + SOUPS

Cambria Caesar Salad 8  
Egg 3 | Chicken 5 | Shrimp 9 | Steak 10  
parmesan | tomato | croutons

Southern Chop Salad 10  
mixed greens | roasted corn | tomato  
red onion | bacon | feta | pecans  
cornbread croutons | chile-peach vinaigrette

Soup Flight + Grilled Cheese 14  
bbq pork biscuit + onion | pickles  
 blue crab soup | cornbread crumble  
 chicken + wild rice  
 tomato + basil bisque

## KIDS MENU

10 + under

Kraft™ Mac + Cheese Bowl 5 

Pasta + Meatballs 7  
marinara sauce

Six Chicken Nuggets 7  
french fries | ranch or bbq

Grilled Cheese 5   
french fries | ketchup

Grilled Ham + Cheese 6  
french fries | ketchup

5" Personal Cheese Pizza 6 

5" Personal Pepperoni Pizza 6

**CAMBRIA**® | hotels

∞These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions".

 = Vegetarian

 = Gluten Free

DIAL 509 TO PLACE AN ORDER FOR PICK-UP

## CRAFT BEER

Tropical Lager <i>Hilton Head Brewing Co.</i>	7
crisp lager with subtle notes of citrus that is perfect for the beach	
Hilton Head Island, SC	abv: 4.8% ibu: 7
First Blood Hefeweizen <i>Two Blokes Brewing Co.</i>	8 <i>draft</i>
refreshing Bavarian style hefeweizen with a zesty addition of blood orange citrus	
Mount Pleasant, SC	abv: 5.4% ibu: 12
32°/50° Kolsch <i>Coast Brewing Co.</i>	8
hazy in appearance with a touch of honey yet finishes dry with light floral hop	
Charleston, SC	abv: 4.8% ibu: 30
Ashley Farmhouse Saison <i>Farmhouse Brewery</i>	8 <i>draft</i>
golden hue with the fruit and spice of a classic belgian, pairs exceptionally well with food	
North Charleston, SC	abv: 6.1% ibu: 30
Indian Pale Ale <i>Westbrook Brewing Co.</i>	9 <i>draft</i>
a west coast style where citrus and tropical fruit notes are met with hop resin	
Mount Pleasant, SC	abv: 6.8% ibu: 65
Overly Friendly IPA <i>Holy City Brewing Co.</i>	8
rich wheat malt are balanced by a note of orange peel and piney hops	
Charleston, SC	abv: 6.8% ibu: 70
Espresso Porter <i>Palmetto Brewing Co.</i>	9 <i>draft</i>
full bodied with flavors of cocoa nib and roasted coffee	
Charleston, SC	abv: 6.0% ibu: 25

## DOMESTIC/IMPORT BEER

Coors Light	5	Stella Artois	6
Bud Light	5	Corona	6
PBR	5	New Castle Brown Ale	6
Michelob Ultra	5	Guinness Stout	6
Beck's <i>non-alcoholic</i>	5		

## COCKTAILS

<b>Cambria Margarita</b> 10	Moss Bluff 10
tequila   lime   agave	vodka   lime   basil syrup
<b>Mai Tai</b> 11	Maison Cobbler 12
rum   orange liqueur	brandy   sherry   lime berries   tonic
lime   orgeat	
<b>Pickney Punch</b> 11	∞ Whiskey Sour 12
gin   seasonal fruit	bourbon   lemon   sugar egg white
citrus   bubbles	

## WINE

	6oz.	9oz.	Btl
<b>Belstar</b> Prosecco	10	14	36
<i>Veneto, Italy</i>			
<b>Bex</b> Riesling	9	13	32
<i>Nahe, Germany</i>			
<b>Dashwood</b> Sauvignon Blanc	10	14	36
<i>Marlborough, New Zealand</i>			
<b>Adelsheim</b> Pinot Gris	9	13	32
<i>Willamette Valley, Oregon</i>			
<b>Hess</b> Chardonnay	11	15	40
<i>Monterrey, California</i>			
<b>Chamisal Stainless</b> Chardonnay	13	19	48
<i>Central Coast, California</i>			
<b>La Vielle Ferme</b> Rose	8	11	30
<i>Rhone, France</i>			
<b>Storypoint</b> Pinot Noir	11	15	40
<i>Sonoma County, California</i>			
<b>Rickshaw</b> Pinot Noir	13	19	48
<i>Russian River, California</i>			
<b>Diseño</b> Malbec	10	14	36
<i>Mendoza, Argentina</i>			
<b>Velvet Devil</b> Merlot	12	17	44
<i>Walla Walla, Washington</i>			
<b>Edna Valley</b> Cabernet Sauvignon	12	17	44
<i>San Luis Obispo, California</i>			
<b>Avalon</b> Cabernet Sauvignon	15	21	56
<i>Napa Valley, California</i>			