⅄⅄ HEWING IN-ROOM DINING MENU ⅄⅄

A 20% service charge will be applied to all orders. Contactless delivery upon arrival to your guest room.

BREAKFAST

MAIN
Parfait (GF) 9
berries | house made granola | honey

Quiche of the Day (VG) 10
rotating chef selection

Smoked Salmon 14
plain bagel | smoked salmon | herbed cream cheese

SIDES
Pastry of the Day 4
Bowl of Mixed Fruit (V) 6

BEVERAGES
Selection of Fresh Juices 5
orange juice or grapefruit

Pot of Dogwood Coffee 12

DINNER

STARTERS
Deviled Eggs (VG, GF) 9
pimento cheese | pickled onion | chive

Kale Salad (VG, GF can be V) 16
oj vinaigrette | date | marcona almond | gouda

Short Rib Beignets 16
braised short rib | caramelized onion | raclette

Chef's Board 24
rotating daily selection of house cured meats and local cheeses with accoutrements

MAIN COURSES
Cavatelli Pasta 18
house bacon | slow smoked pork | kale

Sweet Potato Agnolotti (VG) 19
brown butter | fire roasted squash | pecans

Atlantic Cod 28
Smoked root vegetable chowder | creamed leeks

Zabuton Steak (GF) 28
roasted root vegetables | shallot | pot roast jus

SIDES
Duck Fat French Fries (VG, GF) 9
confit garlic | malt vinegar aioli

Crispy Brussels Sprouts (GF) 12
anchovy vinaigrette | pecorino | crispy shallot

Cast Iron Sweet Potato (VG, GF) 12
maple | chili | pecan

SANDWICHES
all sandwiches come with house spiced chips & dip
+add duck fat fries for $2

Hewing Burger* 16
double patty | white american cheese | buttered onion | brioche bun

Butcher's Choice* 17
house cured ham | house pastrami | calabrese salami | bacon | 2yr old cheddar

SWEETS
Giant Smoked Brownie Cookie 6

Sorbet of the Day 9

V = Vegetarian | VG = Vegan | GF = Gluten Free
*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 a medical condition.

WASHINGTON AVE
300
HEWING
HOTEL
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