

DESSERT

AVAILABLE FROM 11AM — 10PM

Cannoli 6

choice of pistachio or cherry

Tiramisu for Two 14

espresso, mascarpone, rum zabaglione

Carolina Gold Rice Pudding 12

peaches, cardamom, almond crumble, basil

Dark Chocolate Budino 14

*white chocolate sauce, milk chocolate mousse, chocolate cookies,
candied hazelnuts*

Gelato & Sorbetto 8

*choice of two:
vanilla, mint stracciatella, strawberry, pistachio,
seasonal sorbet*

Caramel Gelato 10

with coffee liqueur pour-over

COCKTAILS

HOUSE

Italian Margarita 15

*lunazul tequila, cappelletti aperitivo,
lime, citrus salt*

Birds of Paradise 16

*aviation gin, lillet blanc,
apricot liquor, lemon, basil*

Amari Isle 16

*hotel saint vincent amari blend,
grapefruit, caramelized fig*

Limoncello Daisy 16

lalo tequila, limoncello, lemon, orange

Oaxacan Gelato 16

*rey campero espadin, campari, cacao,
cocchi di torino, fernet*

Saint Rita (N/A) 15

*st. ember non-alc mezcal, lyre's non-alc
orange, lime, agave, citrus salt*

SPRITZ

Saint Vincent Spritz 14

*aperol, grapefruit, rosemary-honey,
sparkling wine*

Hugo Spritz 16

*st germain, club soda,
sparkling wine, mint*

MARTINI

San Lorenzo Martini 17

*choice of 1876 vodka or ford's gin
dolin dry vermouth, citrus oils,
maldon salt tincture
shaken hard, served with olives*

Sammie's Manhattan 17

*rye whiskey, house amari blend,
angostura bitters*

The Espresso Martini 20

*vodka, cacao, coffee liqueur, frangelico,
intelligentsia espresso*

WINES BY THE GLASS

SPARKLING

Bisol 'Jeio,' Brut, Prosecco *ITA* 14/68

J.B. Adam, Brut Rosé, *Crémant d'Alsace FRA* 18/88

Delamotte Brut, *Champagne FRA* 26/128

WHITE

Moon Springs, Sauvignon Blanc, *Sonoma County CA* 15/58

Benanti, Carricante, *Sicilia ITA* 21/82

Marine Layer, Chardonnay, *Sonoma Coast CA* 21/82

ROSÉ

Feudo Montoni 'Rosé di Adele', *Sicilia ITA* 15/58

les Mesclances 'Charmes' Rosé *Provence, FRA* 17/66

ORANGE

Fuso 'Cala' Bianco, *Sicilia ITA* 14/54

RED

Moon Springs, Pinot Noir, *Sonoma County CA* 15/58

Bindi Sergardi 'Sammies Fiasco,' *Chianti ITA* 17/78

Collazzi 'Liberta' Red Blend *Toscana ITA* 19/85

Full wine list available upon request.

ALL DAY

AVAILABLE FROM 11AM — 10PM

SANDWICHES

Pan-Roasted Wagyu Burger 24

*fontina, calabrian aioli, basil, banana peppers
choice of fries or lemon pepper slaw*

Hotel Club 21

*smoked turkey, prosciutto, bacon, provolone, lettuce, tomato, aioli,
choice of fries or lemon pepper slaw*

Semolina Fried Redfish Sandwich 21

*bibb lettuce, tomato, fermented chili tartar sauce,
choice of fries or lemon pepper slaw*

PASTA

Spaghetti Pomodoro 22

eggplant, ricotta salata, fresh basil

Linguini Vongole 28

manilla clams, chilies, breadcrumbs

Creste Di Gallo 23

pecorino romano, bottarga, black pepper

ALL DAY

AVAILABLE FROM 11AM — 10PM

SALADS

Arugula, Curly Cress & Parmesan Salad 14
black truffle vinaigrette

Sammie's Caesar Salad 16
white anchovies, pecorino, chili breadcrumbs

ADD ONS:

Pan-Roasted Chicken 9

Chilled Gulf Shrimp 11

DRINKS

JUICE

Orange Juice 6

Grapefruit Juice 6

Green Juice House Made 9
*green apples, celery, ginger, spinach,
yuzu, orange, saline*

COFFEE & TEA

by Intelligentsia

House Drip 4

Espresso 4

Americano 4

Cappuccino 5.5

Latte 6

House Cold Brew 4.5

Black Iced Tea 3.5

Hot Tea 5

BEER

Gnarly Barley 'Skater' Pilsner 7

Gnarly Barley 'Jucifer' IPA 7

Peroni 6

Pacifico 6

Abita Amber 7

Shacksbury 'Bad Boy' Cider 9

Athletic 'Golden' N/A 6

SODA & WATER

Rambler Mineral Sparkling 4

Coca Cola 4

Sprite 4

Diet Coke 4

Acqua Panna Mineral Water 8

San Pellegrino Sparkling Mineral Water 8

BREAKFAST

AVAILABLE FROM 8AM — 10:30AM

PLATES



Hotel Breakfast 19

two eggs with toast, bacon, sausage or prosciutto,
potato griddle cake

French Omelette 17

boursin, butter lettuce, salted radish, vinaigrette

Breakfast Sandwich 13

provolone, scrambled eggs, and arugula, on a
homemade english muffin, with choice of bacon or
sausage

Avocado Croissant 17

crushed avocado, poached egg,

arugula, parmesan

Buttermilk Pancakes 16

blueberries, maple syrup

Eggs Florentine 26

housemade english muffin, jumbo lump crab,
sautéed spinach, lemon hollandaise

SIDES



Freshly Baked Buttermilk Biscuit 3

with seasonal jam & whipped butter

Olive Oil Fried Eggs 6

with provolone & chives

Spicy Italian Sausage 6

Applewood Smoked Bacon 6

Soft Polenta 7

salted butter, chives

Seasonal Fruit & Berries 6

SNACKS

AVAILABLE FROM 11AM — 10PM

Classic Shrimp Cocktail 18

cocktail sauce, crab-boil saltines

Zucchini Fritti 16

green caesar dip

Truffle Fries 12

aioli, parmesan

Bluefin Tuna Crudo 19

grated heirlooms, basil agrumato

Burrata 18

caramelized figs, balsamic, fig leaf oil,
house sourdough focaccia

Caviar Service 110

sturgeon caviar, taleggio fonduta, beignet fritto, lemon zest