IN-ROOM DINING

OBERLIN hotel

BREAKFAST

Available daily
6:30 am - 10:00 am

The Counter Market

Local Breakfast Pastries $8
Cherry & Cheese Danish | Pain au Chocolat | Blueberry Scone
Assorted Muffins | Apple Coffee Cake | Almond Croissant

Assorted Bagels $8.50
Plain Cream Cheese
Strawberry Cream Cheese
Sour Cream & Onion Cream Cheese
Green Goddess Vegenaise

Chia Seed Pudding (Vegan) $12
Chia seed & coconut cream pudding, macerated berries, house granola

Overnight Oats (Vegan) $9
Oat milk, macerated berries

Greek Yogurt Bowl $11
Tart cherry, wildflower honey, cinnamon spiced walnuts

Blood Orange & Cottage Cheese Parfait $11
Lemon & thyme streusel

Seasonal Fruit Cup $8
Assorted fruits of the day

Hot Plates

Southern Tortilla de Patata $14
Spanish-style omelet with potatoes, pimento cheese, breakfast sausage, crema

Croque Monsieur Bagel $14
Johnston County ham, Boxcarr Campo cheese, mixed berry jam

Honey Butter Chicken Biscuit $13
Fried chicken, hot honey whipped butter, Boxcarr Campo cheese

Breakfast Biscuit $14
Scrambled egg, truffle Tomme cheese, choice of sausage or slab bacon

Vegan Breakfast Biscuit $14
Griddled tofu, country-style portobello, green goddess vegenaise

Smoked Salmon Tartine $16
Caper-whipped cream cheese, shaved red onion, hard-boiled egg, dill

Avocado Toast $12
Farmers cheese, heirloom tomato & cucumber pico de gallo
Add poached egg $3*
Add shrimp $10

Steak & Potato Hash* $21
Charred onion, herb-roasted fingerling potatoes, poached egg, whiskey & grain mustard demi-glace

Steel Cut Oats $10
Cinnamon stewed apples, lemon thyme streusel

NC Croque Madame $18
Smoked pork, hoop cheese, brioche, sunny side up egg, pimento cheese mornay

French Toast $15
Honey mascarpone, mixed mountain berry compote, spiced walnuts, hot bourbon & cinnamon maple syrup

A Hearty Breakfast $21
Cheddar scrambled eggs, mushrooms, grilled tomato, homemade country sausage, hatch green chili pinto beans, slab bacon, toasted brioche

KIDS MENU

Breakfast

Breakfast Plate $9
Cheesy scrambled eggs, slab bacon, fresh fruit

French Toast $9
Brioche, macerated berries, hot maple syrup

Hand Breaded Chicken Tenders $10
Ranch, buffalo, honey mustard

Flatbread Pizza $10
Classic cheese or pepperoni

Chicken Sliders $10
Pickles, shredded lettuce, mayo

House French Fries $6
Add cheese $3

Mac & Cheese $10

** Items marked are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
A Delivery Charge of $4 will be added to each check. A gratuity of 20% will be added to each check. All food and beverages are delivered covered or in sealed containers.

Available daily
11:00 am - 11:00 pm

LUNCH & DINNER

Snacks

Burrata $17
Heirloom tomato & garlic confit, herb pistou, ciabatta

Marinated Olives (Vegan) $13
Citrus, Fresno chiles, Greek olive oil, pita

Hand Breaded Chicken Tenders $12
Ranch, buffalo, honey mustard

Chicken Cordon Bleu Bites $14
Johnston County ham, Gruyere, honey garlic Dijon

Smoked Pork Deviled Eggs $15
Fresno chile, bread & butter pickle

Flatbreads $16

The New Wave
Pomodoro sauce, pepperoni, fresh mozzarella, hot honey

The Countryside*
Basil pesto, prosciutto, fresh mozzarella, sunny side up egg, arugula, fig balsamic reduction

The Farmer
Roasted fall vegetables, fresh mozzarella, roasted garlic puree, fresh herbs

Greens

Oak Leaf Salad $15
Compressed Strawberries, Country Ham, Grilled Baby Gem Lettuce, Corn bread Croutons, Pickled Fresno Chile, Lemon Mint dressing

Roasted Beet Salad $14
Feta, orange, fennel, arugula, walnut, blood orange dressing

Gem Lettuce Caesar $15
Homemade Caesar dressing, parmesan croutons, parmesan, charred lemon, white anchovie

Boards $23

Southern Larder
Assorted seasonal pickled vegetables & sausage, local cheeses, honeycomb, honey butter, biscuits, grain mustard

European Style
Assorted cheeses, charcuterie meats, fruits, cornichons, olives, nuts, water crackers

Plates

Oven Roasted NC Trout $24
Roasted heirloom tomato & corn cruda, smokey collard greens

Airline Chicken Breast $25
NC Tidewater Carolina Gold rice & Sea Island red pea Hoppin' John, pan jus

Steak Frites* $32
10 oz marinated sirloin, beef tallow fries, arugula & gorgonzola salad, sauce au poivre

Three Sisters Gemista (Vegan) $26
Roasted stuffed peppers & tomato, charred corn, mixed beans, squash, Carolina Gold rice

Handhelds

Italian Beef $22
Caramelized bell pepper, Chicago-style hot giardiniera, red wine jus, Amoroso roll

Prime Angus Burger* $22
Melted onion sauce, heirloom tomato, pickles, bacon, hoop cheese, brioche bun

A Proper Chicken Sando $18
Fried chicken, pimento cheese, house pickles, roasted garlic aioli, brioche bun

Roasted Mediterranean Veggie (Vegan) $17
Zucchini, squash, eggplant, tomato, red onion, arugula, sherry vinaigrette, green goddess vegenaise, ciabatta

Sides $6

Smokey Collard Greens
Beef Tallow Fries
Baked Pimento Cheese Mac & Cheese
Charred Zucchini & Roasted Red Bell Pepper Escalivada (Vegan)

IN-ROOM DINING

OBERLIN hotel

DESSERT

Available daily
6:30 am - 10:00 am

Caramel Chocolate Tartlet $17
Hazelnut & sea salt brittle, foie gras ice cream

Strawberry Chantilly Bar $15
Poached sweet strawberries, basil-scented crumbled

Pistachio Ricotta Cake $12
Candied lemon sorbet, white chocolate rice crispy crunch

Mixed Berry Cheesecake $12
Citrus streusel, mixed berry compote

BEVERAGES

Availability noted by section

Available until 2:00 PM

Specialty
All Drinks Are 12oz

Lavender Honey Latte $6.5
Espresso, steamed milk, lavender, local honey

Brown Sugar Cold Foam $6.5
Cold brew under sweet brown-sugar cold foam

Matcha Tonic $6.5
Ceremonial matcha, sparkling water, citrus

Espresso Bar
All Drinks Are 12oz

Espresso $4
Macchiato $4.5
Cortado $4.5
Cappuccino $5
Flat White $5
Caffe Latte $5
Americano $4.5
Mocha $6
Hot Chocolate $5

Nitro on Tap
Two taps, poured cold and creamy
All Drinks Are 12oz

Nitro Cold Brew $6
Rotating Tap $6.5

Iced & Cold Brew
All Drinks Are 16oz

Iced Coffee $4.5
Iced Latte $6
Cold Brew $5.5

Hot Tea

English Breakfast $4.5
Earl Grey $4.5
Jasmine Green $4.5
Chamomile $4.5
Peppermint $4.5
Seasonal Herbal $4.5

Drip & French Press

House Drip Coffee 12oz $3.50
French Press - for one $6
French Press - for two $9

Chai

Chai Latte 12oz $5.5
Dirty Chai 12oz $6.5
Iced Chai 16oz $7.2

Smoothies

Carolina Peach $8.5
Peach, Greek yogurt, local honey, oat milk

Berry & Flax $8.5
Mixed berries, banana, flax, almond milk

Green Machine $9
Spinach, kale, green apple, cucumber, ginger

Mango Sunrise $8.5
Mango, pineapple, orange, coconut water

PB Banana $9
Banana, peanut butter, cacao, dates, oat milk

Strawberry Beet $8.5
Strawberry, beet, banana, almond milk

21+ Only

ALCOHOLIC

ALCOHOL SALES HOURS
Alcoholic beverages may not be sold before 7:00 am Monday-Saturday or before 10:00 am Sunday. Alcoholic beverage availability is subject to applicable North Carolina law and local authorization. A delivery charge of $4 will be added to each check. A gratuity of 20% will be added to each check. A valid ID must be shown at delivery. Must be 21+ to order.

Beer
Bottled & Canned

Trophy Wife $7
Trophy Brewing
Trophy Husband $10
Trophy Brewing
Luchador Mexican Lager $8
Mason Jar Brewing
Bavarian Lager $7
Red Oak
Hummingbird $7
Red Oak
Michelob Ultra $5
Stella Artois $6
Voodoo Ranger Juicy Haze IPA $8
Angry Orchard Crisp Apple $5
Athletic Light $7 *(Non-Alcoholic)*
Stella Artois 0.0 $6 *(Non-Alcoholic)*

Canned Cocktails

High Noon $7
Assorted Flavors
Sun Cruiser $7
Lemonade Iced Tea

Wine
Bottles Only

La Marca, Prosecco $34
Chandon, Brut $35 / 187ml $15
Mer Soleil, Chardonnay $42 / 375ml $18
Dashwood, Sauvignon Blanc $48
Joel Gott, Sauvignon Blanc 375ml $18
Terlato, Pinot Grigio $42
Vidal-Fleury, Côtes du Rhône $48
Seven Daughters, Moscato $40
Inspiration, Rosé $48
Banshee, Pinot Noir $55 / 375ml $25
Il Poggione, Rosso di Toscana $46
Conundrum, Red Blend $50 / 375ml $20
Markham Six Stacks, Merlot $50
Daou, Cabernet Sauvignon $60

NON-ALCOHOLIC

Juice

Deep Green $8
Celery, kale, cucumber, lemon and spinach
Morning Glory $8
Clementine, orange, strawberry
High Achiever $8
Beet, apple, carrot
Beach Bum $8
Ginger, pineapple, echinacea
Beet $8 · **Orange** $7 · **Fuji Apple** $8

Cans & Bottles

Coca-Cola Products $3.5
San Pellegrino Sparkling Water $4
Kombucha $5.5
Coconut Water $5
VOSS Bottled Water $5
Red Bull regular & sugar-free $7
Monster Energy $7

IN-ROOM BEVERAGE POLICY
No mixed beverages are available through In-Room Dining. Only sealed cans and bottles may be delivered. Guests who would like a mixed beverage may order at Proper. Valid ID is required for all alcoholic beverages. All food and beverages are delivered covered or in sealed containers.