



EMBASSY SUITES
HOTEL®

Winston-Salem

winstonsalem.embassysuites.com



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SUITE SERVICE ALL-DAY DINING

Served 6 am - 11 pm Daily

Please dial Extension 0 to place an order

All in-suite deliveries are subject to a 22% service charge

STARTERS

southern minestrone

sweet potato, butternut squash, collard greens, tomato and white beans 6

caesar salad

croutons, shaved parmesan, Caesar dressing 9

house salad

mixed greens, tomato, cucumber and red onion, curried pistachio and pumpkin seeds 8

farm salad

pickled beets and onion, goat cheese, tomato, cucumber, shaved collard greens and carrot vinaigrette 8

add chicken 7, steak 10, salmon 9, shrimp 7 to any salad 8

SNACKS & LIGHTER FARE

fried chicken salad

fried chicken breast, cucumber, tomato, queso fresco, bacon, onion, hard boiled local egg, guajillo pepper roasted garlic buttermilk ranch 16

honey habanero wings

with celery, carrots and blue cheese 16 (Texas Pete and BBQ also available)

skirt steak sliders*

brussels sprout kohlrabi kimchi, radish, bibb lettuce, brioche bun, soy blueberry BBQ sauce 13

san giuseppe pepperoni flat bread

olive oil, fresh basil, olives 13

good night brothers country ham flat bread

boursin cheese, mozzarella, house chorizo, roasted okra and tomato 13

classic pizza marinara 10

Additional Meats .75 : pepperoni, sausage, chicken, bacon

Additional Toppings .50 : tomato, onion, spinach,

mushrooms, peppers, extra mozzarella cheese, olives

SANDWICHES

Embassy burger*

lettuce, tomato, pickle, onion, cheddar cheese, bacon 14.5

Grille burger*

4 oz. burger, fried chicken, smoked gouda and cheddar cheese, Texas Pete Cha! buttermilk ranch, lettuce, tomato, red onion, bacon and pickle on toasted brioche bun 16

grilled chicken sandwich

lettuce, tomato, red onion, cheddar cheese and Texas Pete Cha! cole slaw 13

club sandwich - sourdough, lemon herb mayo, ham, bacon, tomato and bibb lettuce 12

Above served with choice of small side salad, fries, house made chips or fruit

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SANDWICHES

Embassy burger*

lettuce, tomato, pickle, onion, cheddar cheese, bacon 14.5

Grille burger*

4 oz. burger, fried chicken, smoked gouda and cheddar cheese, Texas Pete Cha! buttermilk ranch, lettuce, tomato, red onion, bacon and pickle on toasted brioche bun 16

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ENTREES

blackened carolina classics catfish*

goodnight brothers country ham, sweet potato, Anson Mills Sea Island Red Peas, collard greens, tomato chutney butter 19

grilled chicken breast

charred butternut squash and collard green fregula, pan gravy, pickled beets 20

shrimp and grits

old mill of guilford grits, good night brothers country ham, local beer crawfish velouté, chive, queso fresco 23

6 oz. filet mignon*

butternut squash and collard green fregula, mushroom demi, Ashe County blue cheese 30

heritage farms cheshire pork chop*

collard greens, pork belly orange marmalade, brûléed yadkin county sweet potato, whipped goat lady dairy smokey mountain round goat cheese 26

BEVERAGES

fresh squeezed orange juice 3.95

apple, cranberry, white grapefruit or tomato juice 2.95

pot of coffee (*regular or decaf*) small 6.95 large 9.95

milk, 2%, skim or chocolate 2.95

hot chocolate 2.95

selection of hot organic tea 3.95

12 oz. pepsi soft drinks

pepsi, diet pepsi, sierra mist, diet sierra mist, dr. pepper, diet dr. pepper, mountain dew, diet mountain dew 2.95

san pellegrino (16.9 oz.) 3.95

fiji rainforest

(.333 ml) 3.95 (.500 ml) 5.95

Ask your In-Room Dining Agent for our list of beer, wine and cocktails that can be delivered to your suite

DESSERTS

warm chocolate cake

chocolate sauce, raspberry sauce & vanilla ice cream 10

brûlée cheese cake

blueberry thyme compote 9

pumpkin sweet potato tart

cinnamon brown sugar ice cream 9

bowl of ice cream

vanilla, chocolate or butter pecan 7

KIDSINE (12 AND UNDER)

pepperoni or cheese pizza 6

cheeseburger

choice of french fries, chips or fruit 6

half turkey sandwich

on whole grain bread with cup of soup, house salad or fresh fruit 6

whole grain pasta

marinara sauce or buttered 6

chicken fingers or grilled chicken breast

choice of french fries, chips, fruit or seasonal vegetable 6

peanut butter and jelly

housemade bbq chips 6

11.15

*Consumer Warning: "consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." If you are concerned about food allergies, please alert your in-room dining agent prior to ordering.

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