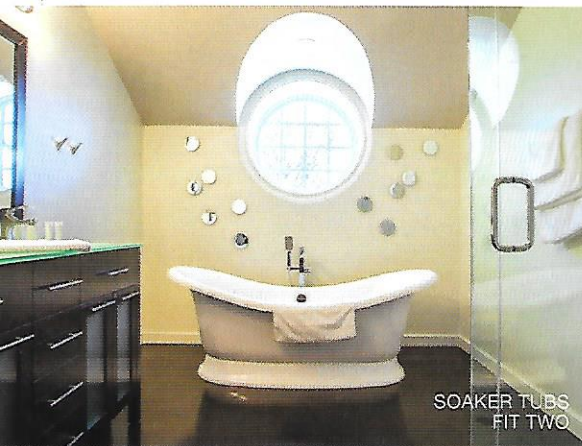


THE GETAWAY

*The Mayton Inn in NC's Triangle
Offers a Unique Boutique Experience*



THE BAR KEEPS SEVERAL LOCAL BEERS ON TAP



SOAKER TUBS FIT TWO

YOU LOVE: contemporary class mixed with old school service, bright and spacious surroundings, scrupulous attention to “green” innovations.

YOU NEED: the amenities of a luxury hotel, including opulent dining room, tucked-away bar, immaculate grounds, and world-class spa facilities, all delivered with the kind of personalized service only available through a boutique property.

YOU STAY: AT THE MAYTON INN
The North Carolina Triangle booms with business and vacation travelers, all looking to take a few delicious bites out of the ever-evolving dining scene. While the personality of the region shines through the up-and-coming restaurants, hotel options have been singular: chain, chain, chain. Enter Colin and Deanna Crossman, local hospitality professionals who have built The Mayton Inn in Cary from the ground up. Tiny touches, like afternoon tea and port with turndown, are impressive. And the friendly staff further brightens the modern interior of this Georgian-style haven. maytoninn.com

EAT-IN OPTIONS

Don't miss breakfast where executive chef Jeff Gompers' menu runs the gamut from guilty indulgences (talking to you, caramelized apple pancakes) to tastefully healthy options. The menu evolves depending on what's locally available; Gompers is amped up about the plethora of local farms. He's also excited about local diners—while both the posh Verandah Restaurant and cozy Highball Bar naturally draw plenty of hotel guests, there is a strong local contingent

flocking in for edible satisfaction in the form of sweet and spicy grilled chicken wings and pimento cheese and caramelized onion-topped burgers. For dinner, the fried oysters and pan-seared pork belly are both standouts. The latter dish's housemade kimchi and house-pickled shiitakes perfectly complement the smokiness of the pork. Finish it all with a slice of goat cheesecake from a local baker, and rest assured that a stiff sipper from their admirable bottle collection will tuck you in just fine.

INSIDER'S ★ TIP ★

The furniture fits the space for good reason; Mayton owner Colin Crossman's family has a long history in custom hospitality furniture. So what you are seeing (and sitting on) was actually tailor-made for this environment.

“WE’VE BEEN FORTUNATE BECAUSE WE HAVEN’T HAD TO PUT THE OLD CAESAR SALAD ON THE MENU YET. AS A HOTEL, YOU HAVE TO BE OPEN TO REQUESTS LIKE THAT; SOME PEOPLE JUST WANT WHAT’S FAMILIAR. BUT IF WE DO IT, WE’LL MAKE IT GREAT.” —Chef Jeff Gompers

What to Order

To Drink

The taps are all (mostly local) craft beers, and any bourbon fan will swiftly find something special and smooth.

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For Breakfast

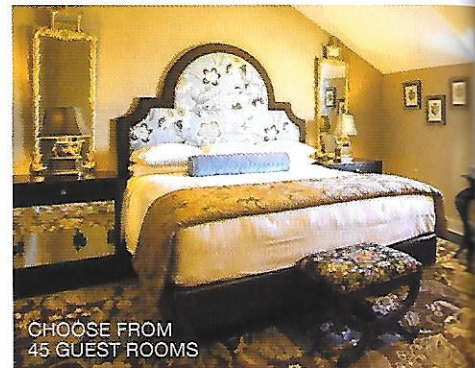
It's a toss-up: go sweet and buttery with caramelized apple pancakes or add some zip to your day with poached egg biscuits covered in a zesty lemon hollandaise.

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For Dinner

Gompers' cornmeal fried oysters are little treasures offering the perfect symphony of crunchy and creamy— with just a kick of heat.

CARAMELIZ
APPLE
PANCAKES



CHOOSE FROM
45 GUEST ROOMS