Fate and family folklore played a hand in the establishment of General Elliott Inn in Aiken, SC. Kay General, a former Hibbing, MN, caterer and restaurateur, was living in Florida when she met Steve Elliott, a corporate attorney from Palm Beach. When General and Elliott married in 2004, they decided a lifestyle change was in order and set out to find a bed and breakfast that would fit their love of entertainment and fine food. As fate would have it, a three-state search for the right property landed them in Aiken. And it must have been fate indeed. Elliott family research showed three generations of Stephen Elliotts had been born in Beaufort, SC. And, a Brigadier General Stephen Elliott, wounded during the Civil War in Virginia, died a year later in Aiken.

General and Elliott fell in love with the charming city of Aiken and found the perfect house in the middle of horse country. The contemporary Queen Anne-style home with wrap-around veranda is set on four acres overlooking pastures of thoroughbreds. In this tranquil setting, guests are immersed in luxurious comfort and lots of Southern hospitality.

The Elliotts love to spoil their guests with special touches—maid service, plush robes, pressed linens, hair dryers, Internet access, orchid petals that accent mealtime plates and of course, turn-down service with gourmet chocolates.

Accommodations include three elegantly appointed guest rooms in the main house—a two-room executive suite affords views of the pastures and ponies, and two large guestrooms share a bath. A guest cottage has two bedrooms and a queen sleeper sofa for those wanting more privacy. The cottage also has a port-a-crib for the little ones, and small pets are welcome in the cottage.

At breakfast guests can choose a made-to-order feast or enjoy sumptuous omelets, French toast, Belgium waffles and fresh fruits served in the dining room or on the veranda, weather permitting. Complimentary afternoon hors d’oeuvres and beverages are served on the expansive veranda, perfect for reading, daydreaming or spying on the horses. The romantic garden also provides a respite with its profusion of flowering crepe myrtles, red oaks, azaleas, red maples, roses and orchids.

The inn now has a 40-seat restaurant where Kay uses her gourmet culinary skills to whip up such specialties as Dijon crusted lamb chops, chicken Caesar salad, marinated pork tenderloin with apricot glaze, and a particular favorite, walleye pike, flown in fresh from Canada. The fish is marinated and broiled with white wine, fresh herbs and lemons. For dessert, try Kay’s raspberry or key lime tortes, crème brûlée and other tasty confections.

From the bedrooms to the cozy living and dining rooms, to the restaurant, guests are right at home at the General Elliott Inn.