

Beginnings

Epoche Fresh Fruit Plate 8
vanilla honey yogurt

House made Granola 6
honey, almonds, fresh berries

Oatmeal 5
fresh fruit, brown sugar

Patriot Place Parfait 6

Cranberry Vanilla Bean Smoothie 4
Ocean Spray cranberries, vanilla bean yogurt

3-Egg Omelets

with crisp skillet potatoes

Vegetable 13
sundried tomato, asparagus, basil

New England 13
lobster, scallion, Vermont cheddar

Build Your Own Omelet 13
*Choose any 3 of the following:
bacon, sausage, ham, cheddar, swiss,
mushroom, tomato, spinach or onion*

Morning Beverage

orange juice 3

Ocean Spray cranberry juice 3

apple juice 3

grapefruit juice 3

hot chocolate 3

coffee 4

Taylors of Harrogate fine teas 3

Signatures

Sunrise Sliders 13
*egg, crisp bacon, aged cheddar,
brioche roll*

Traditional Eggs Benedict 13
Canadian bacon, hollandaise

Twenty8 Benedict 14
*local asparagus, lobster, grain
hollandaise sauce*

Buttermilk Pancakes 12
*maple syrup, whipped butter, bacon,
sausage or ham*

Cran-Cakes 12
*Ocean spray dried cranberries,
candied walnuts, cranberry apple
compote*

Egg White Vegetable Frittata 12
*egg whites combined with organic
spinach, mushrooms, feta cheese,
tomato basil relish*

Specialties

Two Eggs 12
*two eggs any style, skillet potatoes
bacon, sausage or ham
choice of breakfast bread*

Sourdough French Toast 10
caramelized apples

Smoked Salmon 13
toasted bagel, cream cheese

Steak and Eggs 16
*all natural sirloin, 3 eggs, crisp skillet
potatoes, choice of breakfast bread*

Sides

cobb smoked bacon 4

crisp skillet potatoes 3

country sausage 4

single sunrise slider 6

breakfast breads 3

Renaissance Boston Hotel & Spa at Patriot Place | 28 Patriot Place | Foxborough MA 02035
Before placing your order, please inform your server if a person in your party has a food allergy.

18% Gratuity will be added to parties of 6 or more

*These items are cooked to order, undercooked or raw. The Commonwealth of Massachusetts suggests consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Twenty8 Lounge Fare Menu

Beginnings

Flash Fried Calamari

Point Judith Calamari, pickled banana peppers, fresh lime and tomato dip 11

New England Clam Chowder

Native clams, cream and potatoes 6

Lobster Quesadilla

Sweet corn, jack cheese and roasted pepper 12

Scallops and Bacon

Ginger brined pork belly, Scallops and chili lime ketchup 10

Crisp Wings

Your choice of buffalo or Thai Infused 9

Twenty8 Crab Cakes

Frisse and caper tomato vinaigrette 12

Angry Goat

Chili spiked fried goat cheese; tomato dip and guava puree 9

Salads

Caesar Salad

Parmesan crisp, garlic croutons 9

Roasted Beet salad

Baby greens, parmesan, blistered fennel, shallot mustard vinaigrette 11

Grilled Watermelon Salad

Arugula, candied walnuts, goat cheese and balsamic reduction 8

Lighter Fare

** All sandwiches served with pickle, choice of potato chips, sweet potato or house fries**

Twenty8 Bacon Cheese Burger

Apple wood smoked bacon, Vermont aged cheddar 12

New England Style Lobster Roll

Over stuffed with Native Lobster, house made potato chips 16

Club Sandwich

Roasted turkey breast, bacon and vine ripe tomatoes 11

Ahi Tuna

Lemon pepper seared, crisp onion strings, mango aioli, arugula on a toasted Ciabatta roll 13

From the Open Hearth-Flat Breads

Artisan Crafted made with fresh ingredients house made to order

Spicy house-made sausage and Garlic 13

Sautéed Baby Spinach, Sun-Dried Tomatoes, Mozzarella and Pesto

Aioli Scampi Shrimp 15

Roasted Peppers, Goat Cheese, Kalamata Olives, scampi butter and Basil

Twenty8 14

Grilled chicken, roasted garlic, artichoke hearts, crisp prosciutto, fresh mozzarella

Four cheese 12

Ricotta, fresh mozzarella, goat and parmesan, drizzled with basil oil

Roasted Fig and Duck Confit 15

Fresh mozzarella, ricotta topped with balsamic dressed arugula and candied walnuts

Twenty8 Dinner Menu

Beginnings

Flash Fried Calamari

Point Judith Calamari, pickled banana peppers, fresh lime and tomato dip 11

New England Clam Chowder

Native clams, cream and potatoes 6

Lobster Quesadilla

Sweet corn, jack cheese and roasted pepper 12

Angry Goat

Chili spiked fried goat cheese, tomato dip and guava puree 9

Scallops and Bacon

Ginger brined pork belly, Scallops and chili lime ketchup 11

Twenty8 Crab Cakes

Frisse and caper tomato vinaigrette 12

Shrimp Cocktail

Horseradish spiked cocktail sauce 12

Lemongrass Shrimp Bisque

A New England favorite served with a lemon garlic crostini 8

Salads

Caesar Salad

Parmesan crisp, garlic croutons 9

Roasted Beet Salad

Baby greens, parmesan, blistered fennel, shallot mustard vinaigrette 11

Grilled Watermelon Salad

Arugula, candied walnuts, goat cheese and honey balsamic reduction 8

Spinach Salad

House made duck prosciutto, Roasted tomato, 2 minute egg and lemon vinaigrette 9

Main Course

Asian Inspired Salmon

Braised baby bok choy, kimchee and 5 spice cashews 21

Roast PT Farms Pork Chop

Honey coriander glazed, olive oil poached fingerlings, candied leeks 28

Seared Diver Scallops

Crimini and pea risotto 20

Lemon Rosemary Brined Half Chicken

All natural half chicken, potato puree and grilled asparagus 19

Hand Cut Sirloin

Crisp potato rosti, duck fat-roasted garlic butter 27

Bacon Wrapped Meatloaf

Potato puree, mushroom reduction 24

Roasted Vegetable Ravioli

Saffron vegetable stock, charred baby tomatoes, garlic confit 18

Cape Ann Cod Fillet

Braised greens, banana fingerlings, oven dried tomatoes and roasted eggplant ragout 21

From the Open Hearth-Flat Breads

Artisan Crafted made with fresh ingredients house made to order

Sausage and Garlic 13

Sautéed Baby Spinach, Sun-Dried Tomatoes, Mozzarella and Pesto

Shrimp 15

Roasted Peppers, Goat Cheese, Kalamata Olives, scampi butter and Basil

Twenty8 14

Grilled chicken, roasted garlic, artichoke hearts, crisp prosciutto, fresh mozzarella

Four cheese 12

Ricotta, fresh mozzarella, goat and parmesan, drizzled with basil oil

Roasted Fig and Duck Confit 15

Fresh mozzarella, ricotta topped with balsamic dressed arugula and candied walnuts

Twenty8 Hearth Menu

BEGINNINGS

New England Clam Chowder <i>native clams, cream, potatoes</i>	6
Shrimp Cocktail <i>local wild caught jumbo shrimp, cocktail sauce</i>	11
Caesar Salad <i>parmesan crisp and garlic croutons</i>	10

FROM THE OPEN HEARTH

Flat Breads

Shrimp <i>roasted peppers, goat cheese, kalamata olives, scampi butter, basil</i>	15
Twenty8 <i>grilled chicken, roasted garlic, artichoke hearts, crisp prosciutto, fresh mozzarella</i>	14
Four Cheese <i>ricotta, fresh mozzarella, goat, parmesan, drizzled with basil oil</i>	12

ENTRÉES

All entrees served with mashed potatoes or rice and Chef's choice of vegetable

Pan Seared Salmon <i>lemon butter sauce</i>	20
Herb Roasted Half Chicken <i>lemon rosemary</i>	19
Bacon Wrapped Meatloaf <i>mushroom reduction</i>	24

DESSERTS

Cheesecake <i>graham cracker crust, crystallized pear chip, caramel sauce</i>	7
Apple Cranberry Crumble <i>fresh cranberries and sweet apple topped with an almond crumb topping cinnamon and whip cream</i>	7
Red Berry Panna Cotta <i>sweet fresh berries atop a light vanilla panna cotta and cookie crust with raspberry sauce and fresh berries</i>	7



EVENT DAY MENU

11AM-11PM

BEGINNINGS

New England Clam Chowder	6
Shrimp Cocktail	12
<i>Local Wild Caught Jumbo Shrimp, Cocktail Sauce</i>	
Fried Calamari	10
<i>Pepper Rings, Marinara Sauce</i>	
Caesar Salad	10
<i>Parmesan Crisp and Garlic Croutons</i>	
Chopped Salad	12
<i>Crisp Lettuce, Tomato, Cucumber, Chopped Bacon, Avocado, tossed with Blue Cheese Dressing</i>	
Add to any of the above salads	
<i>Grilled Chicken</i>	6

FROM THE OPEN HEARTH

Flat Breads

Four Cheese	14
<i>Goat, Ricotta, Fresh Mozzarella and Parmesan</i>	
Classic Margherita	14
<i>Fresh Mozzarella, Basil and Tomatoes</i>	
Pepperoni and Sausage	15
<i>Sweet Italian Sausage and Pepperoni</i>	

KIDS MENU

Includes choice of fries or house made chips

Macaroni & Cheese	7
Chicken Tenders	7
Pasta with Marinara Sauce	7

SANDWICHES

All sandwiches served with a choice of fries or house made chips

*Bacon Cheese Burger	13
<i>Smoked Bacon, Vermont Cheddar</i>	
Turkey Club Wrap	12
<i>Sliced Turkey, Crisp Bacon, Lettuce and Tomato</i>	
BBQ Chicken Sandwich	12
<i>Smoked Bacon, Vermont Cheddar and Crisp Onion Strings</i>	
Grilled Chicken BLT Wrap	13
<i>Herb Marinated Grilled Chicken, Crisp Bacon and Tomatoes with a Ranch Dressing</i>	

DESSERTS

House Made Cheesecake	6
<i>With Strawberry Sauce</i>	
Apple Cranberry Crumble	7
<i>Rich Caramel Sauce</i>	
Red Berry Panna Cotta	7
<i>Berry Sauce and Rolled Wafer</i>	



Signature Cocktail List

All Drinks \$12, Pitchers \$42

Cucumber-tini

Hendrick's Gin, Simple Syrup, Cucumber Slices

Strawberry Morning Star (available by pitcher)

Ketel One Citron, Strawberry Puree, Lemonade, Aria Champagne, Strawberries, Sugar Rim

Foxipolitan

Stoli Razberi, Limoncello, Cranberry Juice

Mallory Square Key Lime Martini

Stoli Vanilla, Malibu, Fresh Lime Juice, Simple Syrup, Cream, Lime Slice, Wafer Cookie Stick

Summer Lovin' Sangria (available by pitcher)

Sauvignon Blanc, White Cranberry Juice, Apple Juice, Chambord, Sierra Mist, Citrus Fruit

Sake Martini

Sake, Grey Goose La Poire, Ruby Red Grapefruit Juice, Lemon Slice

Sunset Golden Margarita (available by pitcher)

*Cabo Wabo tequila, Fresh Lime Juice, Simple Syrup, Grand Marnier, Salted Rim
(Optional flavors: Strawberry, Watermelon, Raspberry, Peach or Pomegranate)*

California Hot Tub

Absolut, Strawberry Puree, Aria Champagne, Strawberry Garnish

CHAMPAGNE/SPARKLING

	Split	½	Btl
Aria Estate Brut, Penedes, Spain			26
Prosecco di Conegliano Carpena Malvotti, Italy			49
Mumm Cuvee Napa Chef de Caves, Napa Valley	19		59
Moet & Chandon Imperial, Epernay, France		36	88
Dom Perignon, Epernay, France			215
Louis Roederer, Cristal, Reims, France			315

BLUSH WINE

	Glass	½	Btl
Beringer, White Zinfandel, California	6.5		25

WHITE VARIETALS

BV Coastal Estates, Sauvignon Blanc, California	6.5		25
Pighin, Grave del Friuli, Pinot Grigio, Venezia Giulia, Italy	10		39
Casa Lapostolle, Sauvignon Blanc, Rapel Valley, Chile	8		33
Dashwood, Sauvignon Blanc, Marlborough, New Zealand			42
MoMo, Sauvignon Blanc, Marlborough, New Zealand			38
Wairau River Sauvignon Blanc, New Zealand			42
Ferrari-Carano, Fume Blanc, Alexander Valley			47
Merryvale Starmont Sauvignon Blanc, Napa Valley			40
Chateau St. Michelle, Riesling, Columbia Valley	9		34
Dr. Loosen, Riesling, Mosel Valley, Germany			42

CHARDONNAY

BV Century Cellars, California	6.5	14	25
Meridian Vineyards, Santa Barbara			31
Clos Du Bois, North Coast	12	20	47
Sebastiani, Sonoma County			41
Hess Suskol Vineyard, Napa Valley			53
Flowers, Sonoma County			84
Cakebread, Napa Valley	19		75

PORT AND DESSERT WINE

Nivole, Moscato D' Asti, Michele Chiarlo, Italy			32
Fonseca Bin #27 Vintage Character	10.5		
Sandeman 10-year Tawny	11.5		
Taylor Fladgate 20-year Tawny	16		
Quinta do Noval Porto 10-year old Tawny	11.5		

CABERNET SAUVIGNON

	Glass	½	Btl
BV Century Cellars, California	6.5		25
Penfold's, Koonunga Hill, South Eastern Australia	9		34
Aquinas, Napa Valley			36
Franciscan, Oakville Estates, California	13		60
Mondavi, Napa Valley	17		80
Chimney Rock, Stag's Leap			87
Stags Leap Wine Cellars, "Artemis", Napa Valley			90
Provance Vineyards, Nappy Valley		95	
Silver Oaks, Alexander Valley			110

MERLOT

BV Century Cellars, California	6.5	14	25
Columbia Crest Grand Estates, Washington			30
Duckhorn, Napa Valley	16		75

PINOT NOIR

Mark West, California	10		38
Kim Crawford, Marlborough, New Zealand			49
Willakenzie Estate, Oregon			59
Saintsbury "Garnet," Carneros			62
Etude, Napa Valley			78

RED TABLE WINE

Ravenswood Zen of Zin, Zinfandel, Sonoma County	8		31
Rosenblum Zinfandel, Napa Valley	8		34
Marques de Riscal, Tempranillo, Rioja Spain			38
Bodega Catena Zapata "Alamos," Mendoza, Argentina			63
Primitivo, Layer Cake, Puglia, Italy			42
Stag's Leap, Petit Syrah, Napa Valley			88
Blackbird Vineyards, Illustration, Napa Valley			128

SHIRAZ/SYRAH

Rosemount Estate, Hunter Valley, Australia			30
The Stump Jump, Grenache, Shiraz, Mourvedre, South Australia	10		39
Cline Cellars, California			39
Bonny Doon, Organic, Santa Cruz			52
Rockblock "Seven Hills," Walla Walla Valley, Oregon			87