

A-la CARTE

BREAKFAST

SERVED DAILY FROM 6:00 AM – 11:00 AM

HANDHELD

AVOCADO TOAST 13

Multigrain toast, tomato, hard-cooked egg

BROKEN YOLK SANDWICH* 11

Cabot cheddar, tomato, sourdough

BREAKFAST BURRITO 12

Egg whites, spinach, turkey sausage, feta cheese, whole wheat wrap + salsa

SKILLETS

ALL-AMERICAN 13

Scrambled eggs, bacon or turkey sausage, breakfast potatoes

WESTERN SCRAMBLE 13

Scrambled eggs or egg whites, peppers, onions, diced ham, cheddar, breakfast potatoes

HAM + CHEDDAR OMELET 14

Breakfast potatoes

PASTRIES + MORE

BLUEBERRY MUFFIN 4

BAGEL + CREAM CHEESE 4

Plain | Whole Wheat | Cinnamon-Raisin | Sesame

WHEAT OR WHITE TOAST 4

HAND-CUT FRUIT GF 6

WHOLE FRUIT GF 3

Banana | Orange

GREEK YOGURT PARFAIT 8

Vanilla yogurt, granola, fresh berries

OATMEAL 8

Brown sugar, walnuts, raisins

LUNCH | DINNER

SERVED DAILY FROM

11:00 AM – 2:00 PM | 5:00 PM – 11:00 PM

SOUPS + SALADS + MORE

BOSTON CLAM CHOWDER 8

HOME-STYLE CHICKEN NOODLE 7

BABY KALE + QUINOA SALAD GF 12

Avocado, pistachios, feta, basil-lime vinaigrette

CAESAR SALAD 10

Romaine, croutons, parmesan

COBB SALAD GF 15

Bacon, blue cheese, tomato, hard-cooked egg, avocado, red wine vinaigrette

Add grilled: chicken 5 | shrimp 8 | salmon* 9
to any of the above salads

CHICKEN FINGERS 12

Honey mustard

BUFFALO CHICKEN WINGS 13

Blue cheese dip

CHICKEN QUESADILLA 14

Pepper-jack cheese, tomato, green onion, sour cream, house guacamole + salsa

GUACAMOLE + TORTILLA CHIPS GF 11

HUMMUS 9

Assorted vegetables, olives, pita chips

FRENCH FRIES 5

TITLE TOWN PIZZA

TOMATO + MOZZARELLA 14

DOUBLE PEPPERONI 16

HANDHELDS + KNIFE AND FORK

All Handhelds served with chips, substitute fries for 2

ROASTED ALL-NATURAL TURKEY B.L.T. 14

Tomato, herb mayonnaise, green leaf, bacon, country bread

NEW ENGLAND LOBSTER ROLL 23

Lobster salad, griddled buttery brioche

CLASSIC BACON CHEESEBURGER* 14

Cabot cheddar, bacon, LTO, brioche bun

GRIDDLED PESTO CHICKEN MELT 13

Herbed tomatoes, provolone, crusty ciabatta roll

BACK BAY RICE BOWL GF 14

Chipotle brown rice, roasted vegetables, corn + bean salad, house guacamole

Add grilled: chicken 5 | shrimp 8 | salmon* 9

SLOW-BRAISED SHORT RIBS 22

Crispy smashed potatoes, seasonal vegetables

MISO-GLAZED SALMON* 21

Brown rice and quinoa pilaf, seasonal vegetables

SWEETS

GRANDMA'S CHOCOLATE CAKE 7

APPLE CRISP 7

Add: Häagen-Dazs Vanilla Ice Cream 3

JUMBO CHOCOLATE CHIP COOKIE OR BROWNIE 4

PINT OF MAPLE VALLEY CREAMERY ICE CREAM 11

Vanilla | Mint Chocolate Chunk

Dark Chocolate | Black Raspberry Chocolate

Chocolate Chip Cookie Dough

GF = Item can be prepared gluten-friendly

**These items are prepared raw, undercooked or cooked to order. Consuming raw or undercooked animal products may increase your risk of foodborne illness. Before placing your order, please inform the At Your Service Agent if any person in your party has a food allergy.*

A-la CARTE

BEVERAGES

STARBUCKS COFFEE

Regular | Decaf 16 OZ. 4 | 64 OZ. 15

MOJO-COLD BREW 10 OZ 7

Black Magic | Sweet Cream

TAZO TEA 16 OZ. 4 | 64 OZ. 15

Awake English Breakfast | Calm Chamomile Decaf
Zen Green Tea | Earl Grey | Refresh Mint Decaf

PURE LEAF ICED TEA 16 OZ. 4

Pure Black | Sweetened with Lemon

MILK 8 OZ 2

Whole | Skim | Low-Fat Chocolate

ACQUA PANNA WATER 500 ML 4 | 1 L 7

S.PELLEGRINO SPARKLING WATER 500 ML 4 | 1 L 7

NAKED JUICE 4

Orange | Strawberry Banana

SODA 3

Pepsi | Diet Pepsi | Sierra Mist | Ginger Ale
Mtn Dew | Diet Mtn Dew

SPINDRIFT SELTZER 6

Lemon | Raspberry Lime

RED BULL 6

Original Energy Drink | Sugarfree

ALCOHOLIC DRINKS

BEER | CIDER | HARD SELTZER

Harpoon IPA, Boston 7
Samuel Adams Boston Lager 7
Lord Hobo Boom Sauce IPA, Woburn, MA 10
Clown Shoes Space Double IPA, Boston 11
Notch Session Pils, Stratford, CT 7
Bud Light 6

TRULY HARD SELTZER GF 7

Black Cherry | Wild Berry | Lime

CITY ROOTS CRAFT CIDER GF 7

CANNED COCKTAILS

Each makes two cocktails perfectly served over ice

CUTWATER SPIRITS 10

Lime Vodka Soda | Vodka Bloody Mary
Gin + Tonic | Rum + Cola

FISHERS ISLAND LEMONADE 12

Refreshing New England favorite
Vodka + Whiskey

'AMERICAN MULE 10

Vodka, ginger + lime

WINE

BUBBLES

Chandon, Brut Rosé, CA 187ML 13
Mumm Napa, Brut Champagne, CA 187ML 16
Mionetto, Prosecco Brut, IT 750ML 39
Mumm Napa, Brut Prestige Champagne, CA 750ML 59
Veuve Clicquot, Brut Champagne, FR 750ML 110

WHITE | BLUSH

Josh Cellars, Chardonnay, CA 375ML 18
Angels & Cowboys Rosé, CA 375ML 21
Villa Maria, Sauvignon Blanc, NZ 750ML 32
Kim Crawford, Sauvignon Blanc, NZ 750ML 37
Meiomi, Chardonnay, CA 750ML 35
Sonoma-Cutrer, Chardonnay, CA 750ML 49


RED

Josh Cellars, Cabernet Sauvignon, CA 375ML 20
La Crema, Pinot Noir, CA 375ML 26
Meiomi, Pinot Noir, CA 750ML 39
Austin Hope, Troublemaker, Red Blend, CA 750ML 35
J. Lohr, Merlot, CA 750ML 30
St. Francis, Merlot, CA 750ML 45
Avalon, Cabernet Sauvignon, CA 750ML 28
Ferrari-Carano, Cabernet Sauvignon, CA 750ML 55

FUEL FOR THE JOURNEY

Locally sourced, freshly prepared meals, delivered quickly and sustainably packaged to go.

FAST | FRESH | FLEXIBLE

TO ORDER: Use Mobile Ordering on the  App,

scan the QR code on the menu in your guest room

or call "At Your Service" from your guest room phone

PICKUP: Available at the Front Desk



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