

BREAKFAST

SERVED DAILY FROM 6:00 AM - 11:00 AM

AVOCADO TOAST* v 15.5

Toasted artisan bread topped with smashed avocado, two cage-free fried eggs, red onion, whipped feta, arugula, baby tomatoes

BREAKFAST SANDWICH* 14

Cage-free scrambled eggs, bacon or sausage, caramelized onions, cheddar, sriracha mayo on a toasted brioche bun, served with breakfast potatoes and fresh fruit

VEGETABLE FRITTATA v 16

Cage-free eggs baked with spinach, asparagus, mushrooms and baby tomatoes, topped with feta cheese, served with fresh fruit and choice of toast

BREAKFAST BURRITO 16

Choice of bacon or sausage with cage-free scrambled eggs, breakfast potatoes, cheddar, white American cheese, salsa verde in a flour tortilla, served with fresh fruit

ALL-AMERICAN BREAKFAST* 18

Cage-free fried or scrambled eggs served with bacon or sausage, breakfast potatoes, fresh fruit, choice of toast

CARNIVORE OMELET 16

Three cage-free eggs, sausage, bacon, ham, aged white cheddar, breakfast potatoes, fresh fruit, choice of toast

HAM & CHEESE OMELET 16

Three cage-free eggs, ham, aged white cheddar, breakfast potatoes, fresh fruit, choice of toast

OATMEAL v 10

Brown Sugar + Golden Raisins | Sliced Almonds + Fresh Fruit

MUFFIN v 4.5

Banana-Nut | Blueberry

BAGEL + CREAM CHEESE v 5.5

Plain | Everything

WHOLE FRUIT v 3

Banana | Orange | Apple

GREEK YOGURT BOWL v 12

Mixed berries, granola, honey

TOAST v 2.95

White | Wheat | Gluten-Free | English Muffin

LUNCH | DINNER

SUNDAY - THURSDAY FROM 11:00 AM - 11:30 PM

FRIDAY & SATURDAY FROM 11:00 AM - 12:30 AM

APPETIZERS

GUACAMOLE + CHIPS v 6.79

Red onion, cilantro, serranos, lime

PARMESAN TRUFFLE FRIES v 5.79

White truffle oil, parmesan, herbs

SWEET POTATO FRIES v 5.49

Maple syrup

EDAMAME v 5.99

Steamed or hot & spicy

FRIED CHICKEN TENDERS 11.79

Maple Dijon or buttermilk ranch, fries

WINGS 13.49

Twelve crispy traditional, boneless or Gardein®

Buffalo | Whiskey Black Pepper | BBQ | Korean Chili Garlic

Lemon Pepper Dry Rub

SOUPS + SALADS

CHICKEN TORTILLA SOUP 6.99 | 8.99

TOMATO BISQUE 6.49 | 7.99

BBQ CHICKEN SALAD 11.99 | 15.49

Mixed greens, avocado, pasilla, corn, cheddar, monterey jack, tortilla strips, tomato, pinto beans, fried onions, cilantro, chipotle ranch

COBB SALAD 9.99 | 11.99

Mixed greens, baby tomatoes, edamame, carrots, radish, egg, bleu cheese, corn, bacon, avocado, ranch

KALE & ROMAINE CAESAR 8.49 | 9.99

Roasted Brussels sprouts, pistachios, raisins, baby tomatoes, parmesan

POKE SALAD* 17.99

Marinated raw ahi, arugula, avocado, cucumbers, seaweed salad, baby tomatoes, edamame, crispy wonton, masago, nori, soy vinaigrette

Add: chicken 4 | shrimp 5.25 | salmon* 6.5 | ahi tuna* 6.5
to any of the above salads

BURGERS + SANDWICHES

Served with house fries

BBQ BACON CHEDDAR BURGER* 14.79

Proprietary USDA Prime blend, smoked bacon, bbq sauce, garlic aioli

BEYOND BURGER® v 16.49

Vegan mozzarella, crushed avocado, arugula, onion, tomato, pickles, served with side salad tossed in balsamic vinaigrette

STACKED TURKEY CLUB 14.49

Roasted turkey, bacon, Swiss, avocado, tomato, Boston lettuce, mayo, toasted brioche

DOUBLE DECKER BLT 12.99

Bacon, Boston lettuce, tomato, mayo, toasted brioche

With Avocado, add 1.99

GRILLED CHICKEN + AVOCADO SANDWICH 13.99

Avocado, Swiss, roasted tomatoes, arugula, basil aioli, toasted brioche bun

MAINS

MAUI PINEAPPLE CHICKEN 21.49

Grilled with pineapple, baby broccoli, jasmine rice, sweet soy ginger sauce

WHISKEY-GLAZED SALMON* 21.79

Whiskey black pepper glaze, parmesan mashed potatoes, roasted carrots, grilled baby broccoli

STEAK BOWL* 20.99

Grilled sirloin, stir-fried sesame brown rice and red quinoa, shiitake mushrooms, snap peas, bok choy, carrots, red onion, asparagus, red pepper flakes

v = Vegetarian

*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.

TO ORDER: Scan the QR code on the menu in your guest room or dial 4545 on your guest room phone.

A standard \$6 delivery charge, which is retained by the hotel for administrative costs and is not a tip, gratuity or service charge for any employee will be included.

A la CARTE

by Yard House

PIZZAS

THE CARNIVORE 15.99

Pepperoni, seasoned beef, spicy sausage, crispy bacon, mozzarella, tomato sauce

PEPPERONI + MUSHROOM 14.99

Crimini mushrooms, mozzarella, tomato sauce

CHEESE 14.49

Fontina, mozzarella, parmesan, tomato sauce

MARGHERITA v 14.79

Fresh mozzarella, roasted tomatoes, roasted garlic, fresh basil

BBQ CHICKEN 15.49

Smoked gouda, mozzarella, red onion, cilantro, bbq sauce

DESSERTS

CARROT CAKE v 8.49

Cream cheese frosting, caramel sauce, powdered sugar

CHOCOLATE FUDGE CAKE v 9.49

Three-layer dark chocolate, fudge frosting, chocolate chips, marbled chocolate sauce

MINI CHEESECAKE BRÛLÉE v 5.49

Caramelized crispy sugar topping

BROOKIE v 9.49

Cookie dough fudge brownie, chocolate and caramel sauces, vanilla ice cream

BEVERAGES

ILLY COFFEE

Regular |Decaf 16 OZ. 4.5 | 96 OZ. 18

TAZO TEA 16 OZ. 4.5 | 96 OZ. 18

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

PURE LEAF ICED TEA 16 OZ. 5

Pure Black |Sweetened with Lemon

ACQUA PANNA | S.PELLEGRINO 500 ML 4 | 1 L 7

NAKED JUICE 5

Orange |Strawberry Banana

SODA 3.5

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

SPINDRIFT SELTZER 5

Lemon |Raspberry Lime

RED BULL 6

Original Energy Drink |Sugarfree

ATOMIC COLD BREW COFFEE 7

Original |Nitro

BEER + COCKTAILS

BEER

Harpoon IPA, Boston 7.5

Bud Light 6.5

Lord Hobo Boomsauce IPA,

Woburn, MA 10

Clown Shoes Space Cake

Double IPA, Boston 11

Notch Session Pils, Stratford, CT 7.5

Samuel Adams Boston Lager 7.5

TRULY HARD SELTZER GF 7

Black Cherry | Strawberry Lemonade | Lime

CITY ROOTS CRAFT CIDER GF 7

CUTWATER SPIRITS 11

Lime Vodka Soda |Vodka Bloody Mary |Gin + Tonic

FISHERS ISLAND LEMONADE 12

New England favorite, Vodka + Whiskey

'MERICAN MULE 11

Vodka, ginger + lime

BOSTON MARRIOTT COPLEY PLACE
110 HUNTINGTON AVENUE, BOSTON, MA 02116
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WINE

BUBBLES

Chandon, Brut Rosé, CA 187ML 13

La Marca, Prosecco, IT 750ML 11

Mionetto, Prosecco Brut, IT 750ML 39

Mumm Napa, Brut Prestige Sparkling, CA 750ML 59

Veuve Clicquot, Brut Champagne, FR 750ML 110

WHITE | BLUSH

Angels & Cowboys, Rosé, CA 375ML 21

Josh Cellars, Chardonnay, CA 375ML 18

Villa Maria, Sauvignon Blanc, NZ 375ML 19

Kim Crawford, Sauvignon Blanc, NZ 750ML 37

Sonoma-Cutrer, Chardonnay, CA 750ML 49

Brancott Estate, Sauvignon Blanc, NZ 750ML 36

RED

Josh Cellars, Cabernet Sauvignon, CA 375ML 20

La Crema, Pinot Noir, CA 375ML 26

Bollini, Merlot, IT 750ML 29

Meiomi, Pinot Noir, CA 750ML 39

Avalon, Cabernet Sauvignon, CA 750ML 36

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