



FRESH BITES

HANDCRAFTED. HAND-DELIVERED.

BREAKFAST

SERVED DAILY FROM 6:00 AM – 11:00 AM

HANDHELD

Broken Yolk Sandwich*

Cabot cheddar, tomato, sourdough 10

Spicy Scrambled Egg Burrito

Cilantro chipotle sausage, pepper jack cheese, roasted potatoes, fire-roasted tomato salsa 10

Taylor Ham, Fried Egg Sandwich*

Cabot cheddar, *housemade* cinnamon roll 10

Egg White + Turkey Sausage

Housemade guacamole, tomato, whole wheat english muffin 10

Smoked Salmon Sandwich

OMG bagel, caper + chive cream cheese, LTO 12

SKILLETS

Corned Beef + Scrambled Egg **GF**

Sweet bell peppers, onion, potatoes 12

Classic Fried Egg* **GF**

North Country slab bacon hash 12

We proudly serve eggs sourced from cage-free hens

HOUSEMADE PASTRIES + MORE

Muffins

Blueberry | Chocolate Nut **GF** | Pumpkin 3

Fresh Bakery Items

Croissants: Plain | Almond | Blueberry Cream Cheese
Banana Nut Bread | Lemon Loaf 3

OMG Bagel + Cream Cheese

Plain | Whole wheat | Cinnamon-raisin | Sesame 4

Housemade Cheddar + Rosemary Scone 3

Seasonal Ripe Fruits **GF** 5

Steel Cut Oatmeal

Carlisle Farm honey, sun-dried Maine blueberries, toasted almonds 7

Savory Organic Oatmeal

Sautéed mushroom, onion, thyme 6
Add fried egg* 3

Yogurt **GF**

Chobani Greek: Vanilla + Strawberry Non Fat 4
Dannon: Low Fat Plain | Blueberry 3

Chobani Greek Yogurt Parfait

Housemade granola + strawberry 7

SWEETS

SERVED DAILY FROM 11:00 AM – 6:00 AM

Boston Cream Pie

Buttery sponge, vanilla cream, chocolate, toasted almonds 8

Glenfiddich Butterscotch Pudding 6

Look Out Farm Apple Cobbler

Walnuts, brown sugar crust 6

Grandma's Chocolate Cake

Just like the one you remember 7

Maple Valley Creamery - Ice Cream

Maple Walnut | Dark Chocolate | Vanilla
Sea Salted Caramel | Black Raspberry Chocolate Chunk 10
Hadley, MA

BEVERAGES

24 HOURS

Starbucks Coffee 16 oz

Regular | Decaf 4

Tazo Tea 16 oz

Awake English Breakfast | Calm Chamomile Decaf
Zen Green Tea | Earl Grey | Refresh Mint Decaf 4

Pure Leaf Ice Tea 16 oz

Traditional Black Tea | Sweetened with Lemon 4

Acqua Panna Water | San Pellegrino Sparkling Water

500ml | 1L 4 | 7

Naked Juices

Orange | Green Machine | Strawberry Banana 4

Chef Crafted Juice

Carrot + ginger 5

Sodas

Pepsi | Diet Pepsi | Mist Twst | Ginger Ale
Mountain Dew | Diet Mountain Dew 3

Spindrift Soda + Seltzer

Grapefruit Soda | Raspberry Lime Seltzer
Made in MA 5

GF: Items can be made GLUTEN FRIENDLY

Italic: Locally-sourced | Regional flavor | Artisan-made.

There will be a standard \$5 delivery charge added, which is retained by the hotel for administrative + other costs.

Delivery is available only for orders charged to the room.
Pickup is available for orders paid by cash or credit card.

TO ORDER: Touch "At Your Service" on your phone.

PICK-UP: Champions Restaurant | 2nd Level

PH: 617.236.5800

*These items are cooked to order, undercooked or raw.

The Commonwealth of Massachusetts requires we inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing an order, please inform your server if anyone in your party has a food allergy.

A FRESH TAKE ON ROOM SERVICE

Our in-room dining experience revolves around you. Choose from our menu of locally inspired, freshly made options, all packaged to enjoy in your room or on the go. Food to fit your lifestyle. Just another way we help you Travel Brilliantly.

ALL DAY

SERVED DAILY FROM 11:00 AM – MIDNIGHT

SOUP + SALADS

Boston Clam Chowder

Chef's award-winning 6

Baby Kale + Quinoa Salad **GF**

Avocado, pistachios, feta, basil-lime vinaigrette 10

Springer Mountain Chicken Cobb Salad **GF**

Natural Choice bacon, *Great Hill* blue cheese, tomato, hard cooked egg, avocado dressing 13

Caesar Salad

Romaine, torn sourdough croutons, parmesan 8

Add grilled *Springer Mountain* chicken 5

HANDHELD

All handhelds come with *chef crafted* pickles + *housemade* chips

Roasted All-Natural Turkey B.L.T.

Tomato, herb mayonnaise, arugula, *Natural Choice* bacon, *LaValle's* country white bread 12

New England Lobster Roll

Lobster salad, griddled buttery brioche 21

Strauss Family Grass-Fed Burger*

Cabot cheddar, *Natural Choice* bacon, LTO, soft white bun 13

Griddled Slow Braised Short Rib Sandwich

Cabot cheddar, arugula, sourdough 12

ALL DAY

SERVED DAILY FROM 11:00 AM – MIDNIGHT

FORK + KNIFE

Back Bay Rice Bowl **GF**

Springer Mountain chicken, brown rice, black beans, corn, roasted vegetables, tomato, *house* guacamole 13

Bay of Fundy Salmon

Warm barley + quinoa salad, arugula, fennel 15

Roasted Springer Mountain Chicken

Leg + thigh, bacon apple cauliflower hash 13

Mariella Fusilli Pasta **GF**

Plum tomatoes, basil, roasted garlic 8

Add grilled *Springer Mountain* chicken 5

New England Cod Cakes

Hand-cut fries, slaw, caper tartar 13

TITLE TOWN PIZZA

24 HOURS

GF version add 3

Tomato and Mozzarella 12

Double Pepperoni 14

Garden Vegetable + Mushrooms 14

SNACKS

24 HOURS

Country Style Chicken Fingers

Honey mustard sauce 11

Buffalo Chicken Wings

Fresh, jumbo, blue cheese dip 11

Chicken Quesadilla

Pepper jack cheese, tomato, green onion, sour cream, *house* guacamole + salsa 12

Housemade Chips

Onion dip 6

Hand-Cut Fries

Never frozen 5

Hummus

Assorted vegetables, olives, pita chips 9

Prosciutto di Parma

Don Loine goat cheese, farmhouse crisps 12

Large Double Chocolate Chip Cookie 4

Large Double Goey Brownie 4

Salty, Sweet + Spicy Trail Mix 5

LATE NIGHT

SERVED DAILY FROM MIDNIGHT – 6:00 AM

Broken Yolk Sandwich*

Cabot cheddar, tomato, sourdough 10

Spicy Scrambled Egg Burrito

Cilantro chipotle sausage, pepper jack cheese, roasted potatoes, fire-roasted tomato salsa 10

Springer Mountain Chicken Cobb Salad **GF**

Natural Choice bacon, *Great Hill* blue cheese, tomato, hard cooked egg, avocado dressing 13

Caesar Salad

Romaine, torn sourdough croutons, parmesan 8

Add grilled *Springer Mountain* chicken 5

Roasted All-Natural Turkey B.L.T.

Tomato, herb mayonnaise, arugula, *Natural Choice* bacon, *LaValle's* country white bread 12

Strauss Family Grass-Fed Burger*

Cabot cheddar, *Natural Choice* bacon, LTO, soft white bun 13

Griddled Slow Braised Short Rib Sandwich

Cabot cheddar, arugula, sourdough 12

New England Lobster Roll

Lobster salad, griddled buttery brioche 21

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WINE + BEER

SERVED DAILY FROM 11:00 AM – 1:30 AM

WINES

White Wine Glass

Chateau St. Jean, Chardonnay, CA 12

Brancott Estate, Sauvignon Blanc, NZ 11

Red Wine Glass

St Francis Vineyards, Merlot, CA 13

Avalon, Cabernet Sauvignon, CA 10

White Wine - 750 ml

Sonoma-Cutrer, Chardonnay, CA 50

Sakonnet Vineyards, Blessed Blend White, RI 42

White Wine - 375 ml

Kim Crawford, Sauvignon Blanc, NZ 28

BV, Chardonnay, CA 18

Red Wine - 750 ml

Mark West, Pinot Noir, CA 36

Sakonnet Vineyards, Rhode Island Red, RI 48

Red Wine - 375 ml

La Crema, Pinot Noir, CA 28

Clos du Bois, Merlot, CA 24

Sparkling Wine

La Marca, Prosecco, IT 187ml 10

Mumm, Napa Brut, CA 187ml 14

La Marca, Prosecco, Veneto, IT 750ml 36

Segura Viudas, "Aria" Estate Brut, SP 750ml 40

Veuve Clicquot, Brut Champagne, FR 750ml 110

CRAFTED | IMPORTED

Remain in Light Pilsner

Cambridge Brewing Company, MA 6

Candlepin Hoppy Session Ale

Castle Island Brewing, MA 16 oz 8

Be Hoppy IPA

Wormtown Brewery, MA 7

Samuel Adams Boston Lager

Boston, MA 6

Harpoon IPA

Boston, MA 6

Bud Light 5

Heineken 6

THE CHEF'S PERFECT SANDWICH

Romaine lettuce, vegetables, avocado, feta, sherry vinaigrette, grilled wheat tortilla 10

When I think of the perfect sandwich, I think of fresh ingredients, unpretentious approach + just darn delicious. As a child growing up my father always maintained a large garden with many varieties of vegetables. I chose our grilled vegetable wrap because it reminds me of my childhood memories and spending time in the garden with my Dad.

- Chef Michael Panasuk