FRESH, LOCAL INGREDIENTS.
DELIVERED FAST. NO CARTS. NO FUSS.

A FRESH TAKE ON DINING

Fresh Bites is our fresh take on in-room dining. No carts, no fuss. Just fresh local flavor packaged to enjoy in your room or on the go.

READY TO ORDER? HERE’S HOW:

- Review our Fresh Bites all-day menu to find the local flavor you crave.
- Call “Extension 53” from your room.
- Tell us what you’d like to order.
- Pick up your order at the Central Pantry, or wait in your room and we’ll deliver it. No signature required.
- Enjoy fresh, delicious food handcrafted and conveniently packaged for you.

PREORDER NOW, EAT LATER:
Order breakfast the night before or place a dinner order before you leave for the day. To place a preorder, call “Extension 53” from your room phone or place door hanger outside of your room by 11pm.

BREAKFAST
SERVED DAILY FROM 6:00 AM TO 11:00 AM

HANDHELD
Scrambled Egg Burrito
Italian sausage, roasted potatoes, caramelized onions and peppers, aged cheddar cheese  8

English Muffin Sandwich
Applewood bacon, fried egg, cheddar cheese  8

Steak + Egg Sandwich
Herb-marinated skirt steak, fried egg, caramelized onions, on a toasted hoagie roll  12

SKILLET
Lake Meadow Scramble
Applewood bacon or sausage patty, yukon gold potatoes, green onions  13

Spinach + Tomato Egg White Scramble
Chicken sausage, spinach, toy-box cherry tomato, yukon gold potatoes  13

Silver Dollar Pancakes
Applewood bacon or sausage patty, scrambled egg, three silver dollar pancakes  12

French Toast
Applewood bacon or sausage patty, thick-cut Challah bread, scrambled eggs  12

We proudly serve eggs sourced from cage-free hens.

HOUSEMADE PASTRIES + MORE
Daily Muffins
Blueberry | Caramel Apple | Cranberry-Orange  3

All Butter Croissant
Traditional | Chocolate  4

Fresh Bagel + Cream Cheese
Plain | Whole Wheat | Cinnamon-Raisin | Everything  4

Sticky Bun
Cream Cheese | Pecan  4

Ripe Whole Fruit
Apple | Orange | Banana  2

Steal-Cut Oatmeal
Brown sugar, golden raisins, toasted almonds  4

Chobani Nonfat Greek Yogurt
Plain | Vanilla | Strawberry | Blueberry  3

Vanilla Greek Yogurt Parfait
Almond + flaxseed granola, fresh berries, Lake Meadow Natural’s orange blossom honey  6

GF: Item can be made Gluten Friendly.
Locally sourced. Regional flavor. Housemade Ingredients.
$5 F&B House Charge included. The F&B House Charge is not a tip or gratuity and it is retained by the hotel for administrative/non-labor expenses. We use containers made with recycled materials.
Chef Eric Martinez

**THE CHEF’S PERFECT SANDWICH**

OWC sweet rub brisket, six-hour smoked, bbq, sweet and sour pickle slaw, caramelized onion jam, aged cheddar, honey glazed bbq sauce, garlic butter sourdough bread 11

Wood and fire. There is perhaps nothing more primal. With the addition of meat and time, comes one of the most enjoyed cuisines in America today. Barbecue. Conventional wisdom dictates that the Spanish, upon landing in the Caribbean, used the word barbacoa to refer to the natives’ method of slow-cooking meat over a wooden platform. Growing up in South Louisiana with the heavy Spanish and French influences have crafted our signature sandwich. Laissez le bon ton roulet.

- Chef Eric Martinez

**ALL DAY**
SERVED DAILY FROM 11:00 AM TO CLOSE

**SOUPS + SALADS**
Chef’s Daily Soup 4
Chicken Noodle Soup 4
Seasonal Red + Golden Quinoa or Greens + seasonal toppings 9
Chef’s Turkey Cobb Salad or Shredded cheddar cheese, applewood bacon, tomato, shaved red onion, hard-cooked egg, citrus bacon 11
Caesar Salad Romaine, croutons, parmesan 9
Add grilled Patuxent Farms chicken 5

**COLD HANDHELD**
Albacore Tuna Salad Iceberg lettuce, all butter croissants 9
PB&J Crust-less white bread, jelly 3
Thai Chicken Wrap with Spicy Peanut Sauce Cabbage, carrots, marinated chicken in a flour tortilla wrap 9
Deli Turkey + Swiss Arugula, cranberry aioli, flour tortilla wrap 9

**HOT HANDHELD**
Grilled Three Cheese Cheddar, provolone, american, challah 7
Marriott Burger Fresh ground beef, aged cheddar, applewood smoked bacon, brioche bun 14
Philly Cheese Steak Seasoned philly steak on a hoagie bun topped with grilled onions, green peppers and melted mozzarella cheese 12
Grilled Chicken Sandwich Seasoned grilled chicken on a brioche bun, provolone cheese, thai aioli, lettuce, tomato, onion 10
Chicken Quesadilla Pepper-jack cheese, grilled chicken, served with guacamole + pico de gallo 14

**FORK + KNIFE**
Herb-Marinated Skirt Steak or 7 oz. skirt steak, seasonal veggies, garlic whipped potato 19
Teriyaki Chicken or Marinated chicken, pan-seared seasonal vegetable, steamed rice 18
Vegetable Stir Fry v Gluten-free available upon request Rice noodles, soy sauce, scrambled eggs, carrot, red onion, snow peas, bean sprout (peanut allergy) 14
Add grilled Patuxent Farms chicken 5
Mardi Gras Pasta Penne pasta, cajun cream sauce, shrimp 16
Atlantic Salmon or Honey-bourbon glaze, quinoa salad, seasonal vegetable 18

**FLATBREAD**
Gluten friendly crust available upon request Three-Cheese Flatbread Fontal + parmesan + mozzarella 10
Pepperoni Flatbread Fontal + parmesan + mozzarella + pepperoni 10
Meat Lovers Flatbread Bacon + sausage + pepperoni 11
Vegetable Flatbread Onion + mushroom + green pepper 10

**SNACKS**
SERVED DAILY FROM 11:00 AM TO CLOSE
Chicken Tenders 7
Crinkle Cut Fries 3
Shrimp Cocktail Asian white shrimp, cocktail sauce 9
Chicken Salad Mayo, golden raisins, diced apples, cilantro 6
Mexican Street Corn Salad Tossed corn, red onion, cilantro, jalapeño, cotija cheese, sour cream 5
Vegetable Dip Pack Hummus dip, French onion dip, crudité + crackers 6
Fresh Fruit Pack Fresh-cut melon, pineapple, grapes 7
Miss Vickies Kettle Chips Sea Salt | BBQ | Jalapeño | Salt & Vinegar 2

**SWEETS**
SERVED DAILY FROM 11:00 AM TO CLOSE
New York-Style Cheesecake Raspberry preserves 5
Key Lime Dessert Parfait Whipped cream, layered graham cracker 4
Chocolate Brownie Bites 4
S’more Parfait Milk chocolate cremeux, vanilla bean marshmallows, graham cracker streusel, vanilla bean cream 4
Pint of Häagen-Dazs Ice Cream Dulce de Leche | Chocolate | Vanilla | Strawberry 7

**BEVERAGES**
SERVED DAILY FROM 6:00 AM TO CLOSE
Fidalgo Bay Medium Roasted Coffee Regular | Decaf Large 3 | 32 oz box 8
Hot Tea Green Tea Passion | Mint | Chai Earl Grey | Chamomile | Emperor’s Breakfast 3
Fidalgo Bay Iced Tea 3
Fiji Water 4
Pellegrino Sparkling Water 2
Juices Orange | Apple | Cranberry | Grapefruit 4
Sodas Pepsi | Diet Pepsi | Sierra Mist | Ginger Ale | Mtn Dew Diet Mtn Dew 3

**BEER + WINE**
SERVED DAILY FROM 7:00 AM TO CLOSE
Canned Beer Crooked Can Cloud Chaser Hefeweizen 6
Cigar City Jai Alai IPA 7
Bud Light 5
Bottled Beer Coppertail Nightswim Porter 7
Corona Extra 7
Heineken 7

Wine By The Glass
Estancia, Pinot Grigio, California 5 oz 7 | 8 oz 11
Franciscan, Chardonnay, Napa Valley 5 oz 10 | 8 oz 14
Saintsbury, Pinot Noir, Carneros 5 oz 11 | 8 oz 16
Broadside, Cabernet Sauvignon, Paso Robles 5 oz 10 | 8 oz 16

Bottled Wine + Spirits
Available by guest request

**GP:** Items can be made Gluten Friendly
**V:** Items can be made Vegetarian

Locally sourced. Regional flavor. Housemade ingredients. Delivery is available only for orders charged to the room, and a standard $5 delivery charge will be included. Pickup is available for orders paid by cash or credit card.

**TO ORDER:** Call “Extension 53” from your phone.
**PICKUP:** Central Pantry