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

HANDHELD
Broken Yolk Sandwich
Crispy applewood bacon, irish cheddar, tomato,
Wild Flour Bakery sourdough  9

Cajun Egg Burrito
Smoked andouille sausage, pepper jack cheese,
southern style breakfast potatoes, fire-roasted
tomato salsa  9

Toasted Sesame Bagel Sandwich
Chisesi ham, provolone, fried egg  8

Egg White + Roasted Pepper Sandwich
Swiss cheese, sun-dried tomato pesto,
whole wheat english muffin  9

SKILLET
Spinach & Feta Egg Skillet
Grilled garden vegetables, southern style
breakfast potatoes  8

Low Country Egg Skillet
Crawfish + andouille hash, southern style
breakfast potatoes, caramelized onions  11

We proudly serve eggs sourced from cage-free hens.

HOUSEMADE PASTRIES + MORE
Daily Muffins
Cranberry + Orange | Banana Walnut | Blueberry  3

Fresh Bakery Items
Butter Croissant | Blueberry Scone
Chocolate Chip Scone  3

New York Style Bagel + Cream Cheese
Plain | Whole Wheat | Blueberry | Sesame  4

Today’s Housemade Southern Bread Pudding  4

Seasonal Sliced Fruit  4

Steel Cut Oatmeal
Satsuma honey, strawberries, toasted pecans  6

Yogurt
Mixed fruit, plain  3

Chobani Greek Yogurt Parfait
Housemade spiced granola, blueberry compote,
lemon curd  6

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 “At Your Service” from your room.
• Tell us what you’d like to order.
• Pick up your order at the Lobby, 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 “At Your Service” from your room phone.

GF: Items can be made Gluten Friendly.
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.
We use containers made with recycled materials.
TO ORDER: Touch “At Your Service” on your phone.
PICKUP: Available at the Lobby

NEW ORLEANS DOWNTOWN MARRIOTT
AT THE CONVENTION CENTER
859 Convention Center Boulevard
New Orleans, LA 70130
Phone: 504.613.2888
**ALL DAY**
SERVED DAILY FROM 11:00 AM – MIDNIGHT

Chef’s Daily Gumbo 5
Organic Quinoa + Ancient Grain Salad or
Shaved carrot, olive jardiniere, feta, herb vinaigrette 9
Blackened Joyce Farms Chicken Cobb Salad or
Applewood bacon, Pt. Reyes blue cheese, tomato, marinated olives, hard cooked egg, buttermilk ranch 12
Caesar Salad
Romaine, torn sourdough croutons, parmesan 9
Add blackened Joyce Farms chicken 14
Add marinated skirt steak 16

**HANDHELD**
All handholds come with housemade chips
House Roasted All Natural Turkey B.L.T.
Applewood bacon, arugula, tomato, herb mayonnaise, Wild Flour Bakery multi-grain bread 12
Southern Double Grilled Cheese
Sharp cheddar, provolone, pepper jelly, Wild Flour Bakery sourdough 11
Angus Burger
Hoseradish cheddar, lettuce, tomato, applewood bacon, toasted Wild Flour Bakery brioche bun 14
Cochon De Lait Po-Boy
Abita amber ale braised pork, mirliton slaw, creole mustard, Leidenheimer french bread 12

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**THE CHEF’S PERFECT SANDWICH**
Chiossi ham, prosciutto, salami, provolone, jardiniere spread, grilled Wild Flour Bakery olive bread 13

My perfect sandwich is inspired by a popular dish here in New Orleans. I can recall first coming to the city and seeing lines of people waiting to get into Central Grocery to get the iconic Muffaletta Sandwich. The anticipation and energy compelled me to create my take on this authentic experience. I have honored those flavors and constructed a delicious sandwich that I know you will enjoy!

—Executive Chef Chad Roldan

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**FORK + KNIFE**

**Rice Bowl or**
Brown or white rice, sweet peppers, onions, black beans, roasted corn, *housemade pico de gallo*, jack cheese 8
Add blackened Joyce Farms chicken 13
Add marinated skirt steak 14
Add spicy boiled shrimp 15

**Savory Organic Oatmeal**
La Quercia prosciutto, parmesan, caramelized onions, arugula 8

**Faroe Islands Salmon or**
Organic quinoa, braised spinach, mushroom ragout 21

**Roasted Joyce Farms Chicken or**
Corn maque choux, stone ground grits 23

**Organic Quinoa Penne Pasta or**
Sun-dried tomato pesto, parmesan, english peas 19

**Louisiana Style BBQ Shrimp**
Worcestershire bbq sauce, grits 23

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**PIZZA**

Gluten friendly crust available upon request

**Roasted Tomato + Fresh Mozzarella** 11
**BBQ Chicken + Sharp Cheddar** 13
**Andouille Sausage + Mushroom** 13

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**SNACKS**
SERVED DAILY FROM 11:00 AM – MIDNIGHT

**Housemade Corn Tortilla Chips or**
Fire-roasted tomato salsa 5

**Crinkle Cut Fries or** 4

**Chickpea Hummus**
Marinated olives, seasonal vegetables, pita bread 6

**La Quercia Prosciutto**
Manchego cheese, grilled Wild Flour Bakery sourdough 14

**Double Chocolate Chip Cookies** 7
**Toffee Crunch Blondie or** 5
**Cajun Spiced Nuts & Bolts Mix** 5

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**SWEETS**
SERVED DAILY FROM 11:00 AM – MIDNIGHT

**Bread Pudding** 5

**Blueberry Lemon Trifle, Chantilly Cream** 6
**New Orleans Ice Cream Co. Pints**
Vanilla Bean | Café Au Lait & Beignet Porchataoula Strawberry | Chocolate City 8

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**LATE NIGHT**
SERVED DAILY FROM MIDNIGHT – 6:00 AM

Broken Yolk Sandwich
Crispy applewood bacon, Irish cheddar, tomato, Wild Flour Bakery sourdough 9
Blackened Joyce Farms Chicken Cobb Salad or
Applewood bacon, Pt. Reyes blue cheese, tomato, marinated olives, hard cooked egg, buttermilk ranch 12
House Roasted All Natural Turkey B.L.T.
Applewood bacon, arugula, tomato, herb mayonnaise, housemade chips, Wild Flour Bakery multi-grain bread 12
Roasted Tomato + Fresh Mozzarella Pizza 11
Housemade Corn Tortilla Chips or
Fire-roasted tomato salsa 5
Double Chocolate Chip Cookies 7
Toffee Crunch Blondie or 5
Cajun Spiced Nuts & Bolts Mix 5
**New Orleans Ice Cream Co. Pints**
Vanilla Bean | Café Au Lait & Beignet Porchataoula Strawberry | Chocolate City 8

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**BEVERAGES**

French Market Dark Roast Coffee
Regular | Decaf 12 oz 3 | 16 oz 4

**Tazo Hot Tea** 3
Awake English Breakfast | Earl Grey | Zen | Calm Chamomile 12 oz 3 | 16 oz 4

**Pure Leaf Iced Tea**
Sweetened | Unsweetened 4

**Mountain Valley Spring Water** Small 3 | Large 7

**Mountain Valley Sparkling Water** Small 3 | Large 7

**Juice**
Orange | Apple | Cranberry 4

**Soda**
Pepsi | Diet Pepsi | Mist Twst | Ginger Ale Mt. Dew | Diet Mt. Dew 3

**New Orleans Fest Soda**
Almond Cola | Pecan Root Beer 4

**WINE + BEER**

**Beer**
Abita Amber 6 | Bud Light 5
NOLA Blonde 6 | Corona 6
NOLA Hopitoulas 7 | Heineken 6

**Half Bottle Wine**
Pinot Grigio | Santa Margherita, Alto Adige 20
Sauvignon Blanc | Kim Crawford, Marlborough 18
Chardonnay | Sonoma-Cutrer, Russian River Valley 20
Pinot Noir | Sonoma-Cutrer, Russian River Valley 22
Cabernet Sauvignon | Simi, Alexander Valley 20
Cabernet Sauvignon | Ladera, Napa Valley 28