

BREAKFAST IS AVAILABLE

MONDAY-FRIDAY 6:00AM-11:00AM

SUNDAY & SATURDAY 6:00AM-12:00PM

BUILD YOUR OWN OMELET 16

Three cage free eggs or egg whites; choice of four: sausage, chicken sausage, ham, bacon, peppers, broccoli, onions, mushrooms, spinach, tomato, jalapeno, aged white cheddar, parmesan cheese

POWER BREAKFAST HASH 17 (VE GF)

Sweet potatoes, yukon potatoes, peppers, onions, avocado, spinach, broccoli

FARMERS BREAKFAST BOWL 17 (GF)

Two eggs any style, roasted potatoes, smoked ham, peppers, onions, mushrooms, bacon, white cheddar cheese

AVOCADO TOAST 16 (VG DF)

Sliced avocado, cherry tomato, poached egg, served open faced on wheat berry bread

PANCAKES 15 (VG)

Stack of pancakes; served with butter and syrup

ADD ONS: BLUEBERRIES OR CHOCOLATE CHIPS 2

STEEL CUT OATMEAL 13 (VE GF)

Brown sugar, raisins, walnuts and mixed berries

GREEK YOGURT PARFAIT 12 (VG)

Homemade granola and fresh berries

DICED FRUIT & BERRIES 13 (VE GF)

A LA CARTE

- TWO EGGS ANY STYLE 6
- ONE EGG ANY STYLE 3
- SLICED AVOCADO 4
- SLICED TOMATO 3
- ROASTED POTATOES 5
- THREE LINKS OF PORK SAUSAGE 5
- THREE STRIPS OF BACON 5
- ONE PANCAKE 5
- WHITE TOAST 2
- WHEAT TOAST 2
- GLUTEN FREE TOAST 2
- GLUTEN FREE BLUEBERRY MUFFIN 5
- GLUTEN FREE DOUBLE CHOCOLATE MUFFIN 5

DINNER IS AVAILABLE DAILY

FROM 5:30PM - 11:00PM

HEARTS OF ROMAINE CAESAR SALAD 17 (VG)

Hearts of romaine, ciabatta crouton, cherry tomato, shaved parmesan cheese, Caesar dressing

GREENWICH SALAD 17 (VG)

Field greens, candied pecans, blue cheese, sundried cranberries, pomegranate vinaigrette

WARM HARVEST SALAD 18 (VG)

Farro, butternut squash, marinated olives, cherry tomato, feta, citrus vinaigrette

ADD ONS

CHICKEN 6 | SALMON 8 | SHRIMP 10 | PORTOBELLO MUSHROOM 6

NEW ENGLAND CLAM CHOWDER 9

BUTTERNUT SQUASH AND CHARRED PEAR SOUP 9 (VG GF)

FRENCH ONION SOUP 9

SERVED WITH TWISTER FRIES

CLASSIC BURGER 19

Steakhouse patty, aged white cheddar, bibb lettuce, tomato, red onion on brioche bun

BEYOND BURGER 18 (VG)

Plant based vegan burger, sliced apple, brie cheese, bibb lettuce on brioche bun

PESTO GRILLED CHICKEN SANDWICH 18

Housemade pesto, bibb lettuce, tomato on brioche bun

ADD ONS

BACON 5 | AVOCADO 4

KIDS MENU

SERVED WITH TWISTER FRIES

ALL BEEF HOT DOG 10

GRILLED CHEESE 9

CHICKEN TENDERS 10

All orders are subject to state and local taxes and a \$5 delivery fee

DINNER IS AVAILABLE DAILY

FROM 5:30PM - 11:00PM

CHARCUTERIE 21

Chefs selection of artisanal cheeses, meats and accompaniments

MARGHERITA FLATBREAD 17 (VG)

Fresh burrata, heirloom tomato, fresh basil

CHICKEN WINGS 16

Blue cheese or ranch dip, carrots and celery
CHOICE OF: PLAIN, BUFFALO, LEMON PEPPER, BBQ

PAN SEARED SALMON FILET 29 (DF GF)

Cauliflower rice, grilled asparagus, olive tomato rouille

ALL NATURAL CHICKEN BREAST 28 (GF)

All natural grilled chicken breast, mushroom risotto, grilled asparagus, natural jus

PAPPARDELLE 21 (VG DF)

Pappardelle pasta, spinach, mushroom, cherry tomatoes, shallot, garlic, white wine, parsley

PAPPARDELLE ADD ONS

CHICKEN 6 | SALMON 8 | SHRIMP 10

BEER BRAISED SHORT RIB 31 (GF)

Grilled asparagus, smashed creamy potatoes, crispy onions

DESSERTS

TRIPLE CHOCOLATE CAKE 10

Fresh berry coulis

THREE CHOCOLATE CHIP COOKIES 10

HAAGEN DAZS ICE CREAM 12

One pint of vanilla, strawberry, or chocolate

NEW YORK CHEESECAKE 10

Fresh berry coulis

VG- VEGETARIAN VE-VEGAN

GF- GLUTEN FREE DF-DAIRY FREE

NON ALCOHOLIC BEVERAGES

CUP OF HOT COFFEE 4

CUP OF HOT DECAF COFFEE 4

CUP OF HOT TAZO TEA 4

- Awake
- Early Grey
- Zen
- Refresh

BOXED COFFEE HOT (96oz) 30

BOXED DECAF COFFEE HOT (96oz) 30

MILK 5

- Whole
- Skim
- Soy

JUICE 5

- Apple
- Cranberry
- Grapefruit
- Orange

PERRIER 4

AQUAFINA 4

SODA 4

- Pepsi
- Diet Pepsi
- Sierra Mist
- Iced Tea
- Ginger Ale
- Mountain Dew
- Dr. Pepper

First Name: _____

Last Name: _____

Room Number: _____

Phone Number: _____

Email Address: _____

Delivery Time: _____

Additional Gratuity: _____

ALCOHOLIC BEVERAGES

DOMESTIC BEER 7

- Budweiser
- Bud Light
- Coors Light
- Yuengling
- Rhythm Lager
- Rhythm Lager Light

IMPORTED BEER 8

- Amstel
- Corona
- Heineken
- Stella

HIGH NOON SELTZER (12oz can) 11

- Grapefruit
- Peach
- Black Cherry

ON THE ROCKS COCKTAILS (2 drinks) 24

- Knob Creek Old Fashioned
- Effen Vodka Cosmopolitan
- Hornitos Margarita

CUTWATER CANNED COCKTAILS 14

- Long Island Iced Tea
- Strawberry Margarita
- Bloody Mary

DARK HORSE CANNED WINE (2 glasses in one can) 15

- Pinot Noir
- Pinot Grigio
- Sauvignon Blanc

ROBERT MONDAVI PRIVATE SELECTION HALF BOTTLE (2 glasses in one bottle) 23

- Chardonnay
- Cabernet Sauvignon

BOTTLED WINE

WHITE

- Canvas Pinot Grigio 45
- Santa Margherita Pinot Grigio 62
- Canvas Chardonnay 45
- Longevity Chardonnay 47
- Robert Mondavi Chardonnay 49
- Sonoma Cutrer Chardonnay 60
- Hess Collection Napa Chardonnay 80
- Kendall Jackson Chardonnay 70
- Cakebread Cellars Sauvignon Blanc 75
- The Crossings Sauvignon Blanc 50
- Chateau Ste. Michelle Columbia Valley Riesling 60

RED

- Canvas Cabernet Sauvignon 45
- Longevity Cabernet Sauvignon 47
- Caymus Bonanza Cabernet Sauvignon 60
- Drumheller Cabernet Sauvignon 50
- Freemark Abbey Cabernet Sauvignon 85
- Kaiken Malbec 50
- Canvas Pinot Noir 45
- MacMurray Pinot Noir 72
- Joel Gott Red Blend 54

ROSE

- Whispering Angel 65
- Bellaruche 50

CHAMPAGNE

- Canvas Brut 50
- Moet and Chandon Brut 98
- Tattinger Brut 125
- La Marca Prosecco 75

Circle your food and beverage choices and return the completed sheet back to the front desk. Please allow an additional 45-60 minutes for your order to be delivered to your guest room.