



XIX to-go Breakfast Menu

XIX to-go offers freshly prepared food available for contactless delivery to your guest room from **630AM to 11AM**. Orders are subject to state taxes, local taxes, and \$5.50 delivery fee. **PLEASE DIAL 1919 TO PLACE YOUR ORDER**. All orders are packaged in **ECO-FRIENDLY disposable containers**, allowing you to enjoy a restaurant quality experience.

B INSTINCTIVE

McCann's Steel Cut Oatmeal \$9

brown sugar, sliced banana, assorted nuts and dried fruit

Seasonal Fruit Selection & Seasonal Berries \$12

Smoked Salmon \$17

plain bagel, Philadelphia cream cheese, tomatoes, capers, onions

***Two Cage Free Eggs any style \$15**

breakfast potatoes, choice of bacon, turkey bacon, ham, chicken sausage & choice of toast

***Create your own Omelet \$17**

breakfast potatoes & choice of toast

Choice of Meat- *bacon, Canadian bacon, turkey bacon, ham, chicken apple sausage*

Choice of Cheese- *American cheese, Swiss cheese, white cheddar*

Choice of Vegetable- *asparagus, mushrooms, caramelized onions, red onions, roasted peppers, spinach*

B INDULGENT

Belgian Waffle \$13

banana, candied pecan, whipped butter, maple syrup

Blueberry Pancakes \$13

Blueberry compote, whipped cream

Canadian Bacon Hash \$16

potatoes, Kenneth Square mushrooms, asparagus, red onion, sunny-side up egg with a choice of toast

English Muffin Breakfast Sandwich \$14

grilled ham, fried egg, tomato, aged white cheddar served with breakfast potatoes

B RESPONSIBLE

Yogurt Parfait \$9

homemade granola, roasted stone fruit, fresh berries

Mushroom & Tomato Egg White Omelet \$16

heirloom cherry tomato, braised peppers, asparagus

B ALTERNATIVES

***Two Cage Free Eggs \$8**

any style

Breakfast Meats \$6

bacon, ham, turkey bacon, or chicken apple sausage

Breakfast Potatoes \$5

with peppers and onions

Seasonal Breakfast Pastry \$6

Plain Bagel \$7

with cream cheese

Greek Yogurt \$5

Organic Cereals \$8

B QUENCH

Freshly Brewed Coffee

cup \$6 or pot (8 cups) \$18

Selection of Tazo® Tea \$6

Juice \$5

orange, cranberry, apple

Bottled Aquafina Water \$5

**Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses.*



XIX to-go Dinner Menu

Freshly prepared food available for contactless delivery to your guest room **Thursday to Saturday** from **3PM to 10PM**. Orders are subject to state taxes, local taxes, and \$5.50 delivery fee. **PLEASE DIAL 1919 TO PLACE YOUR ORDER**. All orders are packaged in **ECO-FRIENDLY disposable containers**, allowing you to enjoy a restaurant quality experience.

SMALL PLATES

Kennett Square Mushroom Bruschetta (V) 11

smokey white bean spread, tangerine agave, thyme sprigs

Hot Honey Garlic Shrimp (GF) 16

smoked gouda polenta cake, Granny Smith apple slaw

Philadelphia Cheesesteak Sliders 16

shaved ribeye, caramelized onions, provolone cheese, mini brioche buns

Crispy Brussel Sprouts (V) 9

garlic butter, lemon zest and parmesan cheese

SALADS

Traditional Caesar Salad 12

romaine hearts, cabatta croutons, shaved parmesan, caesar dressing

Brussel Sprouts and Romaine Salad 14

crispy brussel sprouts, romaine, bleu cheese, bacon, red onion, cherry tomatoes, herbed buttermilk dressing

Add Sustainable Protein:

Chicken 8

*Shrimp, *Steak, Crab Cake 10*

SANDWICHES

Grass Fed Burger 18

*aged white cheddar, bibb lettuce, jersey tomatoes, red onion marmalade, toasted brioche bun
french fries*

Crab Cake Sandwich 23

Granny Smith apple slaw, lemon tarragon aioli, bibb lettuce, toasted brioche bun, french fries

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ENTREES

Cavatelli Pasta and Heirloom Cherry Tomatoes (V) 18

caramelized red onion, roasted fennel, toasted pine nuts, baby arugula, creamy ricotta pesto

**Add Sustainable Protein: Chicken, 8
Shrimp, Steak, Crab Cake 10**

Slow Braised Short Rib (GF) 30

roasted brussel sprouts, pearl onions, smoked gouda polenta cake, port demi

Chicken Scaloppini 28

mushroom medley, risotto cake, heirloom carrots, madeira sauce

DESSERT

Berry Beignets 9

bourbon vanilla and nutella chocolate dipping sauces

Milk Chocolate Mousse Cake GF 9

dulce de leche, chocolate dacquoise, raspberry Sauce

Limoncello Mousse Cup 9

lemon mascarpone cream, ladyfingers

BEVERAGES

Sodas 5

Pepsi, Diet Pepsi, Coke, Diet Coke, Ginger Ale

Bottled Aquafina Water 5

Freshly Brewed Coffee 6

Perrier Sparkling Water 5

Beer

Miller Lite 7, Heinken 8, Corona 8, Stella 8, Yards IPA 9

Canvas Wine by Michael Mondavi 11

*sparkling blanc de blanc
chardonnay
merlot*

*pinot grigio
pinot noir
cabernet sauvignon*