

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 SENSIBLE

Yogurt Parfait (V) \$9

homemade granola, roasted stone fruit, fresh berries

Seasonal Fruit Selection (GF/Vegan) \$12

with seasonal berries

***Mushroom & Tomato Egg White Omelet (GF/V) \$16**

heirloom cherry tomato, braised peppers, asparagus

B GRATIFYING

Buttermilk Berry Pancakes (V) \$16

mascarpone, fresh berries, granola, served with whipped butter, bourbon maple syrup

Belgian Waffle (V) \$16

banana bruleé, candied pecan, whipped butter, bourbon maple syrup

B COMFORT

***Pretzel Croissant Sandwich \$17**

Philly cheesesteak, peppers, onions, scrambled eggs, sharp provolone, served with breakfast potatoes

***Everything Bagel Sandwich \$15**

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

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 INSTINCTIVE

McCann's Steel Oatmeal (Vegan) \$12

brown sugar, sliced bananas, roasted almonds, dried fruit

Hudson Valley Smoked Salmon \$16

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

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

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

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

Served with breakfast potatoes and 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, spinach caramelized onions, red onions, roasted peppers

Short Rib Hash Skillet \$18

potatoes, Kennett Square mushrooms, peppers, red onions, sunny side up eggs, choice of toast

B QUENCH

Freshly Brewed Coffee

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

Selection of "T" leaves 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 pick up **Tuesday through Saturday** from **3PM to 10PM**. Orders are subject to state and local taxes. **PLEASE DIAL 6544 TO PLACE YOUR ORDER**. All orders are packaged in **ECO-FRIENDLY disposable containers**, allowing you to enjoy a restaurant quality experience.

SMALL PLATES

Duo of Spreads (V) \$13

hummus, sundried tomato pesto, pickled veg, grilled naan

Crispy Calamari \$17

fried long hots and marinara

Crispy Brussel Sprouts (V) \$10

garlic butter, lemon zest, parmesan

Pork Belly Bao \$13

sweet & sour glazed pork belly, kimchi slaw, sesame seeds

Cheesesteak Eggrolls \$16

spicy ketchup and cheese whiz

PEI Mussels \$17

roasted pearl onion, shaved fennel, fried garlic, beef lardons, saffron lyonnaise sauce, grilled ciabatta

SALADS

Honey Spiced Beet Salad \$14

hot honey tossed rainbow beets, toasted pistachio, shaved fennel, spring mix, shaved parmesan

Brussel Sprouts and Romaine Salad \$12

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

Add Sustainable Protein: *Chicken \$8 Shrimp, *Steak \$10*

SANDWICHES

Grass Fed Burger \$18

aged white cheddar, bibb lettuce, jersey tomatoes, bacon jam, toasted brioche bun french fries

Spicy Grilled Chicken Sandwich \$17

gochujang spiced chicken, Carolina fennel slaw, mayo, bread and butter pickles, toasted brioche bun

ENTREES

Potato Gnocchi (V) \$21

butternut squash, arugula, toasted pine nuts, roasted fennel, pesto peppercorn madeira cream

Add Sustainable Protein: *Chicken, \$8*

Shrimp, Steak \$10

Bellevue Crab Cake (GF) \$29

crab cake, coconut curry rice, shaved root veg salad, Szechuan glaze, toasted coconut flakes

DESSERT

Tiramisu \$9

salted chocolate ganache

Crème Brulee Tart \$9

orange spice, candied orange

Philadelphia Cheesecake \$9

cinnamon apple caramel sauce, shortbread crumble

BEVERAGES

Sodas \$5

Bottled Aquafina Water \$5

Freshly Brewed Coffee \$6

Perrier Sparkling Water \$5

Beer

Miller Lite \$7, Heineken \$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

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