



Breakfast  
monday – friday 7a.m. – 10a.m.  
saturday & sunday 9a.m. – 1:30p.m.

mains

**continental breakfast** 14.50  
coffee, juice, fresh fruit &  
blueberry muffin, croissant, or toast

**two organic eggs** 16.00  
any style, served with home fries,  
bacon or sausage, choice of toast

♥ **mushroom omelette** 17.00  
seasonal mushroom, scallion,  
chevre, home fries, choice of toast

**french toast** 15.00  
vanilla bean royale batter, caramelized  
banana, walnut, maple syrup

**steel cut oatmeal** 10.00  
walnuts, blueberries

♥ **greek yogurt** 7.00  
(add granola and dried fruit \$3)

**firefly scramble** 16.00  
sweet corn, summer squash, tarragon,  
home fries, choice of toast (egg whites \$2)

brunch

**available saturday - sunday only**

**eggs benedict** 16.00  
taylor ham pork roll, poached eggs, house  
hollandaise

**chilaquiles** 16.00  
tomatillo, chorizo, queso fresco, lime crema,  
two eggs any style

beverages

♥ **juice** 6.00  
orange, grapefruit, tomato, cranberry, or  
apple

♥ **coconut water** 6.00

**milk** 4.00  
skim, whole, or soy

♥ **caffe vita organic coffee** - 1 liter pot 9.00

**mighty leaf organic tea** 6.50  
earl grey, english breakfast, green tea,  
decaf earl grey, chamomile citron, or  
verbena mint

sides:

applewood smoked bacon	6.00
country sausage	6.00
breakfast potatoes	5.00
bagel & cream cheese	6.00
toast	4.00
sliced tomatoes	5.00
banana	3.00
blueberry muffin	5.00
croissant	5.00
fruit salad	8.00
cold cereal	7.00
raisin bran, special k, rice krispies	
one egg: any style	3.00

♥ **healthy start breakfast**

consuming raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of foodborne illness  
Please advise your server of any food allergies prior to ordering.



Lunch  
available monday-friday only  
11:30a.m. – 1:30p.m.

### soup & salad

**seasonal vegetable soup** 9.00

**matzo ball soup** 10.00  
chicken broth, dill, matzo ball

**wedge salad** 11.00  
iceberg lettuce, cherry tomatoes, bacon bits, blue cheese dressing  
*Add chicken 6 / shrimp 8 / steak 10*

**acorn squash salad** 13.00  
acorn squash, dried cranberries, goat's cheese, pepitas, maple vinaigrette  
*Add chicken 6 / shrimp 8 / steak 10*

### appetizers

**deviled eggs** 8.00  
sweet pepper bacon relish

**bruschetta** 13.00  
butternut squash, apple, herbed ricotta, crispy sage

**american artisanal cheeses** 16.00  
chef's choice of domestic cheeses

### **especially for kids (ages 10 and under)**

cheeseburger & fries 10.00  
fresh buttered pasta 8.00  
iceberg lettuce, blue cheese dressing 7.00  
mac 'n cheese 10.00

### sandwiches

[choice of fries or greens; truffle fries (\$4)]

**oyster po'boy** 17.00

chicken fried oyster, tomato, arugula, pickled fresno chile, lemon remoulade

**½lb wagyu beef hamburger** 18.00  
balsamic caramelized onion, cabot aged cheddar, roasted garlic aioli

**grilled cheese** 15.00  
applewood smoked bacon, brie, tomato, roasted garlic aioli

### entrees

**chop salad** 16.00  
baby spinach, avocado, edamame, cucumber, red onion, balsamic vinaigrette  
*Add chicken 6 / shrimp 8 / steak 10*

**mussels & frites** 21.00  
white wine, tomato, butter, crostini

**pappardelle** 17.00  
jersey corn, pickled shallots, popcorn shoots, pecorino  
*Add chicken 6 / shrimp 8 / steak 10*

**shrimp & grits** 17.00  
gulf shrimp, cheesy anson mills grits, pancetta, tomatoes, house hot sauce

### sides

**mac 'n' cheese** 11.00

**grilled asparagus** 9.00

**parmesan truffle fries** 10.00

**french fries** 6.00

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starters

**seasonal vegetable soup** 9.00

**matzo ball soup** 10.00  
chicken broth, dill, matzo ball

**wedge salad** 11.00  
iceberg lettuce, cherry tomato, bacon bits,  
blue cheese dressing

**acorn squash salad** 13.00  
acorn squash, dried cranberries, goat's  
cheese, pepitas, maple vinaigrette

*Add chicken 6 / shrimp 8 / steak 10*

urban picnic

**deviled eggs** 8.00  
ranch powder, shaved carrot and celery

**shrimp & grits** 17.00  
gulf shrimp, cheesy anson mills grits,  
pancetta, tomatoes, house hot sauce

**beef tartar** 15.00  
juniper oil, watermelon radish, pickled  
mustard seed, egg, puffed wild rice

mains

**ratatouille** 25.00

eggplant, squash, zucchini, bell peppers,  
onions, tomatoes, parmesan, grilled bread

**roasted chicken** 27.00  
sweet potato gnocchi, baby kale, sage brown butter

**pappardelle** 24.00  
jersey corn, pickled shallots, popcorn shoots, parmesan

*Add chicken 6 / shrimp 8*

**n.y. strip** 32.00  
green beans, blue cheese mashed potatoes, red wine reduction

**mini pot roast** 36.00  
rosemary roasted root vegetables, port wine reduction

**½lb wagyu beef hamburger** 24.00  
balsamic caramelized onion, cabot aged cheddar, roasted garlic aioli, truffle fries

mac n three cheese 11.00  
grilled asparagus 8.00  
crispy garlic smashed potatoes 7.0  
parmesan truffle fries 10.00

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sides

20% service charge and \$8.00 delivery surcharge will be added to your bill.  
Please dial 0 to place your order



desserts

- buttermilk chess pie** 12.00  
sour cherry compote, graham cracker crust,  
toasted almonds
- chocolate cake** 12.00  
toasted coconut, sea salt caramel,  
pecans

wines by the glass

**white**

- |                 |       |
|-----------------|-------|
| sauvignon blanc | 12.00 |
| chardonnay      | 13.00 |
| pinot gris      | 12.00 |

**red**

- |                    |       |
|--------------------|-------|
| pinot noir         | 14.00 |
| merlot             | 12.00 |
| zinfandel          | 14.00 |
| cabernet sauvignon | 14.00 |

**bubbly**

- |                |       |
|----------------|-------|
| blanc de noirs | 13.00 |
| brut           | 11.00 |

beer

**bottles**

- |   |      |
|---|------|
| <b>anchor steam</b> (CA)                    | 8.00 |
| <b>stella artois</b> (Belgium)              | 8.00 |
| <b>budweiser</b> (MO)                       | 7.00 |
| <b>bud light</b> (MO)                       | 7.00 |
| <b>kaliber</b> non-alcoholic beer (Ireland) | 7.00 |

**draft**

Please ask in room dining attendant for seasonal selections.

wine by the half bottle

**white**

- |   |       |
|---|-------|
| chardonnay, macrostie,<br>carneros, CA 2008 | 42.00 |
|---|-------|

**red**

- |  |       |
|--|-------|
| zinfandel, carol shelton "wild thing"<br>mendocino, CA, 2011 | 42.00 |
| pinot noir, paul dolan,<br>mendocino, CA 2013                | 35.00 |

**bubbly**

- |   |       |
|---|-------|
| blanc de blancs, schramsberg,<br>méthode champenoise, CA 2006 | 68.00 |
|---|-------|

**[ wines by the bottle ]**

Please ask in room dining attendant for a full wine menu.

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