



## ROOM SERVICE MENU

### ALL-DAY MENU

available from 11am - 8:30pm

### STARTERS

#### CHICKEN WINGS 15

1/2 dozen wings

served with ranch or blue cheese dressing

#### CALAMARI FRITTO MISTO 20

rings and tentacles, green beans, lemons

#### TRUFFLES FRITES V 12

truffle oil, garlic, parmesan, chives

#### CRISPY BRUSSELS SPROUTS VG 16

red onion gastrique, Fresno chili

drizzled with saba & chili oil

#### GRILLED CHICKEN SANDWICH 19

arugula, tomatoes, pickles

honey mustard, swiss cheese, brioche bun

#### CHEF'S BURGER 24

8oz. black angus blend, bacon jam

Sanderlings sauce, sliced tomato

red onions, pickles, cheddar, brioche bun

### SOUPS

#### SOUP OF THE DAY cup 9 / bowl 13

#### CLAM CHOWDER cup 9 / bowl 13

signature recipe, Baker's bacon, oyster crackers

### SALADS

#### HOUSE SALAD V/GF 10

mixed baby greens, cherry tomatoes, carrots

cucumbers, aged red wine vinaigrette

#### CAESAR SALAD 17

hearts of romaine lettuce, classic caesar dressing  
shaved parmesan cheese, toasted garlic crumbs

Add ons:

chicken 10 | shrimp 15

anchovies 3 | seasonal fish of the day 16

#### COMPANION BAKERY SOURDOUGH 7

herb butter

### DINNER MENU

available from 5pm - 8:30pm

### STARTERS

#### DUCK CONFIT GF 24

charred carrot purée, sautéed spinach

aged red wine vinaigrette

#### CRISPY BRUSSELS SPROUTS 16

red onion gastrique, Fresno chili

drizzled with saba & chili oil

#### GRILLED MONTEREY FARMS

#### ARTICHOKE V/GF 18

aioli & balsamic vinaigrette

#### ARTISANAL MEAT & CHEESE BOARD 33

pickled vegetables, honeycomb, quince preserve

whole grain mustard, grilled bread

### MAINS

#### NY STEAK GF 54

12oz. certified angus, carrots

cippolini-black garlic jus

caramelized onion-mushroom mashed potatoes

#### SMOKED IBERIAN PORK CHOP GF 36

rosemary polenta cake, swiss chard, apple cider gastrique

#### MARY'S AIRLINE CHICKEN GF 34

roasted herb marinated chicken breast

cheesy grits, sautéed broccolini, lemon-thyme jus

#### SALMON GF 32

butternut squash purée, quinoa

delicata squash, grape ceviche

#### ROASTED EGGPLANT VG / GF 26

cauliflower purée, almonds, garlic chili, saba