



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