

IN-ROOM DINING

Please dial "O" to order

HOURS OF OPERATION

Breakfast 6:30 am - 10:30 am (Monday - Friday) | 6:30 am - 12:00 pm (Saturday & Sunday)

Lunch 11:00 am - 1:30 pm (Monday - Friday)

All-Day Dining 1:30 pm - 10:00 pm (daily)

BREAKFAST

(gf)	Eggs Any Style	25.50
	hash browns, choice of applewood smoked bacon or chicken sausage substitute hash browns with side fruit \$5	
(vg/gf)	Egg White Omelet	27.50
	spinach, tomato, feta	
(vg)	Avocado Toast	23.50
	whipped feta, tomatoes, chili crisp, cilantro, lime, sourdough add two poached eggs \$10	
	Breakfast Sandwich	26.50
	applewood smoked bacon, fried egg, avocado, aged NY cheddar, smoked aioli, brioche bun, hash browns substitute hash browns with side fruit \$5	
(vg)	Challah French Toast	25.50
	strawberries, banana, whipped mascarpone, vermont maple syrup	
(vg)	Ricotta Pancakes	23.50
	blueberry lemon compote, ny maple syrup	
	In-House Cured Gravlax	28.50
	jersey tomatoes, red onion, capers, lemon, cream cheese, zucker's bagel	
	Croque Madame	26.50
	ham, gruyère, béchamel, sunny side up egg	
(vg)	Roasted Wild Mushroom Soft Scramble	27.50
	eggs, truffle crème fraîche, parmesan, chives, sourdough toast	
	Chorizo Scramble	27.50
	eggs, potatoes, tomato salsa, queso fresco, cilantro, crostini	

Gluten-free substitutes are available for selected items. While we offer these options, we are not a gluten-free kitchen and cross-contamination may occur for those that have higher sensitivity to gluten. Please notify us if you have any food allergies and we will be more than happy to accommodate. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. In-room dining orders are subject to state and local taxes, a 20% service charge and a \$10 delivery fee per order. The service charge includes gratuity.

PANTRY

(gf/v)	Seasonal Sliced Fruit	sm. 9.50 lg. 17.50
(gf/v)	Seasonal Market Berries	sm. 9.50 lg. 17.50
(gf/vg)	Greek Yogurt gluten free granola, agave, blueberries	19.50
(v)	Coconut Overnight Oats raspberries, toasted almonds, passionfruit pineapple compote	19.50
(v*)	Maple Porridge seasonal fruit compote	17.50

SIDES

Toast country white, organic nine grain, sourdough, gluten-free	7.50
Zucker's Bagel plain, whole wheat, everything, sesame	8.50
Pastries croissant, pain au chocolat, blueberry muffin, almond croissant (raspberry cream)	7.50
Applewood Smoked Bacon (3 pieces)	10.50
Esposito's Chicken Sausage (3 pieces)	9.50
Sliced Avocado	9.50
Two Eggs any Style	10.50
Hash Browns	9.50
Plain Greek Yogurt	12.50
In-House Cured Gravlox	13.50

BEVERAGES

La Colombe Regular/Decaf Coffee (Full Pot)	18.50
La Colombe Regular/Decaf Coffee	sm. 7.50 lg. 8.50
La Colombe Espresso, Americano, Macchiato	7.50
La Colombe Cappuccino, Latte	8.50
Harney & Sons Tea green, mint, black, chamomile	7.50
Harney & Sons Tea (Full Pot) green, mint, black, chamomile	18.50
Freshly Squeezed Orange Juice	10.50
Cranberry, Apple, Grapefruit Juice	7.50
Green Blend kale, cucumber, ginger, avocado, apple, spinach	12.50
Berry Blend market berries, banana, oat milk, agave	12.50

non-dairy milk alternative (soy, almond, oat) +1

(gf) gluten free, (v) vegan, (vg) vegetarian, (v*) if requested with water

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LUNCH

11:00 am - 1:30 pm (Monday - Friday)

STARTERS

- (gf,v) **Carrot Ginger Soup** | pepitas, herb oil 15.50
- (vg) **Whipped Feta** | hive 485 rooftop honey, peach compote, truffle oil, pistachio, crostini 24.50
- (v) **Hummus** | crudité vegetables, pita, zaatar spice 22.50
- (vg) **Tuffle Fries** | fine herbs, parmesan, garlic aioli 18.50

MAINS

- (vg) **Baby Kale Caesar** | kale, romaine, toasted bread crumbs, parmesan, house caesar dressing 21.50
add chicken \$12 | add salmon \$15 | add steak \$17
- (gf,vg) **Argyle Farms Yogurt** | roasted Rhode Island mushrooms, blistered tomatoes, pumpkin seeds, quinoa, evoo 23.50
- (vg) **Avocado Toast** | whipped feta, cherry tomatoes, chili crisp, cilantro, lime 26.50
add poached eggs \$12
- Avocado Chicken BLT** | bacon, avocado, jersey tomatoes, bibb lettuce, paprika aioli, white toast 25.50
side of fries or greens
substitute truffle fries \$3
- (gf) **Salmon** | asparagus, pickled tomato salad, dill crema 35.50
- (gf) **Chicken Paillard** | petite greens salad, cherry tomatoes, fennel, parmesan, mustard vinaigrette 29.50
- (vg) **Papardelle** | basil pesto, arugula, burrata, pine nuts 26.50
- Someone Else's Burger** | house special sauce, white cheddar, lettuce, tomato, onion 31.50
side of fries or greens
add bacon \$6 | substitute truffle fries \$3

BEER/WINE

- Please ask our hosts about our seasonal wines and bubbles inquire
- Please ask our hosts about our seasonal beer selections 12.50

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ALL-DAY DINING

1:30 pm - 10:00 pm (daily)

STARTERS

	Lamb Meatballs spicy marinara, ricotta, basil oil, baguette	25.50
	Fig Flatbread whipped feta, mission figs, aged prosciutto, hive 485 rooftop honey	25.50
	Spanish Octopus jerk spice, holland eggplant purée, olive tapenade, cilantro	25.50
	Wagyu Sliders (3) balsamic caramelized onion jam, white cheddar, ny pretzel roll	24.50
(gf/vg)	Charred Gem Salad grilled new jersey peaches, ewes bleu cheese, vanilla champagne vinaigrette	21.50
(v)	Hummus spring vegetables, zaatar, toasted pita	22.50
(vg)	Truffle Fries picked herbs, parmesan, roasted garlic aioli	18.50

MAINS

	Someone Else's Burger house special sauce, pickles, white cheddar, lettuce, tomato, onion side of fries or greens add bacon \$6 substitute truffle fries \$3	33.50
	Avocado Chicken BLT avocado, applewood smoked bacon, lettuce, tomato, smoked aioli side of fries or greens substitute truffle fries \$3	27.50
(df,gf)	Salmon fort hamilton bourbon glaze, charred asparagus, pickled kersey tomatoes, tapenade	35.50
	Short Rib Ragout papardelle, pearl onions, shaved pecorino, chives	34.50
(vg)	Saffron Risotto coconut milk, spring herbs, parmesan add chicken 12 add salmon 15 add scallops 18	32.50
	Skirt Steak spring herb salad, chimichurri	41.50
	Scallops minted pea purée, fennel, heirloom carrots, tendrils	37.50
(vg)	Baby Kale Caesar kale, romaine, toasted bread crumbs, parmesan, house caesar dressing add chicken \$12 add salmon \$15 add scallops \$18	19.50

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