

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)	Egg White Omelet	27.50
	spinach, tomato, goat cheese	
(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
	raspberries, lemon mascarpone, maple syrup	
(vg)	Ricotta Pancakes	23.50
	blueberry lemon compote, maple syrup	
	In-House Cured Gravlax	28.50
	jersey tomatoes, red onion, capers, cream cheese, zucker's bagel	
	Cheddar Biscuit & Sausage Gravy	27.50
	two eggs any style, scallion	
(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 blueberries, banana, almond butter, pumpkin seeds	19.50
(v*)	Maple Porridge seasonal fruit compote	17.50

SIDES

Toast country white, multigrain, sourdough, gluten-free	7.50
Zucker's Bagel plain, everything, sesame, cinnamon raisin	8.50
Pastries croissant, pain au chocolat, blueberry muffin	8.50
ham & cheese croissant	12.50
Applewood Smoked Bacon (3 pieces)	10.50
Esposito's Chicken Sausage (2 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 Gravlax	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	

Please ask about our selection of seasonal beer & wine

(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

Lamb Meatballs	spicy marinara, whipped feta, basil oil, baguette	25.50
(v) Butternut Squash Soup	pumpkin seeds, dill	8.50/15.50
(v) Sunchoke Hummus	fall seasonal vegetables, toasted pita	22.50
(vg) Truffle Fries	fine herbs, parmesan, garlic aioli	18.50

MAINS

Baby Kale Caesar	kale, romaine, toasted bread crumbs, parmesan, house caesar dressing	21.50
add chicken \$12 add salmon \$15 add steak \$17		
(vg) Autumn Grain Salad	apples, farro, dried cherries, goat cheese, balsamic dressing	22.50
add chicken \$12 add salmon \$15 add steak \$17		
Fig Flatbread	whipped feta, mission figs, aged proscuitto, arugula, hive 485 rooftop honey	25.50
Chicken BLT	bacon, avocado, jersey tomatoes, bibb lettuce, paprika aioli, white toast	25.50
side of fries or greens		
substitute truffle fries \$5		
Salmon	broccolini, pumpkin purée, petite greens, lemon truffle dressing	35.50
(gf) Chicken Schnitzel	mesculin greens, lemon, house dressing	32.50
(vg) Sweet Potato Gnocchi	brown butter, sage, kale, parmesan	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 \$5		
Steak Frites	10 oz, ny strip, french fries, arugula, chimichurri	46.50

DESSERTS

Pumpkin Crème Brûlée	spiced pumpkin custard, caramelized demerara crust	14.50
Flourless Chocolate Cake	decadent dark chocolate, warm caribbean filling	14.50
Chocolate Coconut Pana Cotta	rich belgian chocolate, sickly coconut cream, tropical finish	14.50
Brioche Bread Pudding	drunken sultanas, rum anglaise	14.50

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ALL-DAY DINING

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

STARTERS

Lamb Meatballs	whipped feta, purgatory sauce, herbed oil, fried basil, baguette	25.50
Fig Flatbread	mission figs, aged prosciutto, house made honey gastrique	25.50
Short Ribs Flatbread	braised short ribs, root vegetables, sweet potato purée, petite salad	26.50
Jerk Octopus	jerk spice, jicama-apple slaw, tapenade, smoked paprika, micro cilantro	28.50
Andaz Sliders	balsamic onion jam, white cheddar, pretzel buns	24.50
(gf/vg) Shishito Peppers	roasted garlic aioli with espelette	18.50
(v) Sunchoke Hummus	seasonal vegetables, toasted pita, mediterranean spice, olive oil	22.50
(vg) Truffle Fries	picked herbs, parmesan, roasted garlic aioli	18.50

MAINS

Someone Else's Burger	special sauce, white cheddar, lettuce, tomato, onion side of fries or greens add bacon \$6 substitute truffle fries \$5	33.50
Avocado Chicken BLT	avocado, applewood smoked bacon, lettuce, tomato, smoked aioli side of fries or greens substitute truffle fries \$5	27.50
(df, gf) Salmon	charred asparagus, pickled tomatoes, miso-bourbon glaze	35.50
Branzino	roasted pumpkin purée, charred broccolini, coconut-curry velouté, blistered tomato on the vine	37.50
Chicken Schnitzel	buttered spätzle, arugula salad	32.50
Tamarind-Red Wine Braised Short Ribs	creamy celeriac-potato, heirloom baby carrots, tamarind red wine jus	42.50
Steak Frites	10.oz strip loin, crispy herbed fingerling potatoes, chimichurri	48.50
Sweet Potato Gnocchi	crispy proscuitto ham, sage brown butter, shaved parmesan	34.50
Baby Kale Caesar	kale, romaine, crispy bagel chips, parmesan, house caesar dressing add chicken \$12 add salmon \$15	19.50

SIDES

Charred Broccolini	12.50
Honey Gastrique Brussels Sprouts	13.50
Asparagus	12.50
Charred Heirloom Carrots	12.50
French Fries	13.50
Crispy Herbed Fingerling Potatoes	12.50

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