

# IN-ROOM DINING

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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

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(gf)	<b>Eggs Any Style</b>	25.50
	hash browns, choice of applewood smoked bacon or chicken sausage substitute hash browns with side fruit \$5	
(vg)	<b>Egg White Omelet</b>	27.50
	spinach, tomato, goat cheese	
(vg)	<b>Avocado Toast</b>	23.50
	whipped feta, tomatoes, chili crisp, cilantro, lime, sourdough add two poached eggs \$10	
	<b>Breakfast Sandwich</b>	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)	<b>Challah French Toast</b>	25.50
	raspberries, lemon mascarpone, maple syrup	
(vg)	<b>Ricotta Pancakes</b>	23.50
	blueberry lemon compote, maple syrup	
	<b>In-House Cured Gravlax</b>	28.50
	jersey tomatoes, red onion, capers, cream cheese, zucker's bagel	
	<b>Cheddar Biscuit &amp; Sausage Gravy</b>	27.50
	two eggs any style, scallion	
(vg)	<b>Roasted Wild Mushroom Soft Scramble</b>	27.50
	eggs, truffle crème fraîche, parmesan, chives, sourdough toast	
	<b>Chorizo Scramble</b>	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

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(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

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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

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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

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

### MAINS

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	<b>Baby Kale Caesar</b>   kale, romaine, toasted bread crumbs, parmesan, house caesar dressing add chicken \$12   add salmon \$15   add steak \$17	21.50
(vg)	<b>Autumn Grain Salad</b>   apples, farro, dried cherries, goat cheese, balsamic dressing add chicken \$12   add salmon \$15   add steak \$17	22.50
	<b>Fig Flatbread</b>   whipped feta, mission figs, aged prosciutto, arugula, hive 485 rooftop honey	25.50
	<b>Chicken BLT</b>   bacon, avocado, jersey tomatoes, bibb lettuce, paprika aioli, white toast side of fries or greens substitute truffle fries \$5	25.50
	<b>Salmon</b>   broccolini, pumpkin purée, petite greens, lemon truffle dressing	35.50
(gf)	<b>Chicken Schnitzel</b>   mesculin greens, lemon, house dressing	32.50
(vg)	<b>Sweet Potato Gnocchi</b>   brown butter, sage, kale, parmesan	26.50
	<b>Someone Else's Burger</b>   house special sauce, white cheddar, lettuce, tomato, onion side of fries or greens add bacon \$6   substitute truffle fries \$5	31.50
	<b>Steak Frites</b>   10 oz, ny strip, french fries, arugula, chimichurri	46.50

### DESSERTS

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

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## ALL-DAY DINING 1:30 pm - 10:00 pm (daily)

### STARTERS

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

### MAINS

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

### SIDES

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

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