FRESH BITES

FRESH. LOCAL INGREDIENTS. DELIVERED FAST. NO CARTS. NO FUSS.

BREKFAST
Served daily from 6:00 AM - 11:00 AM

Broken Yolk Sandwich
Maple pepper bacon, Amber Sixteen
Cheddar, tomato, Lyon Baker ciabatta bread 9

Stachowski Con Huevos Burrito
Stachowski chorizo, queso fresco,
housemade salsa verde, cilantro 9

Virginia Ham + Crab
Egg Skillet GF
Yukon gold potatoes, bell peppers, onions,
honey mustard hollandaise, ranch eggs 9

Toasted Bagel Sandwich BLT
Lettuce, tomato, maple pepper bacon,
fried egg, Amber Sixteen cheddar 9

Egg White + Spinach
Sundried tomatoes, mushroom, onions,
whole wheat English muffin 9

We proudly serve eggs sourced from cage free hens

HOUSEMADE PATRIES, BREADS +MORE

Daily Muffins
Blackberry, Lemon, Oat Bran 3
Gluten Friendly Blueberry GF

Freshly Baked Scones
Lemon Poppy Seed, White Chocolate Cranberry 4

Tyson Bagel + Cream Cheese
Plain, Sesame or Everything 5

Today’s Housemade Seasonal Turnover 5

Seasonal Ripe Fruits GF 2

Steel Cut Oatmeal
Hall’s Farm honey, sultanas, walnuts 8

Yogurt GF - Chobani Greek or Dannon 4

Chobani Greek Yogurt Parfait
Housemade cinnamon oatmeal, berry compote 6

GF: Items can be made Gluten Friendly.

There will be a standard $5 delivery charge included.
Delivery is available only for orders charged to the room
Pickup is available for orders paid by cash or credit card.
TO ORDER: Dial “0” to speak with AYS Agent.
PICK UP: At the frontdesk

A FRESH TAKE ON DINING

This is fresh local flavor delivered fast. We'll
package your meal to enjoy in your room or on the
go, no carts, no fuss.

READY TO ORDER? HERE’S HOW:
• Review our Fresh Bites all-day menu to find the
local flavor you crave.
• Call “At Your Service” from your room.
• Tell us what you’d like to order.
• Pick up your order at the front desk or wait in your
room, and we’ll deliver it. No signature required.
• Enjoy fresh, delicious food handcrafted and
conveniently packaged for you.

Fresh Bites containers are made with recycled materials.
ALL DAY
Served daily from 11:00 AM – Midnight

SOUP + SALAD

Chef’s Daily Soup 5
Organic Quinoa + Ancient Grain Salad GF
Shaved seasonal vegetables, dried cranberries, mustard vinaigrette 9
Bell and Evans Chicken Cobb Salad GF
Maple pepper bacon, Bay bleu cheese, tomato, hard cooked egg, avocado, Westfield made ranch dressing 15
Caesar Salad
Romaine, torn sourdough croutons, parmesan 9
Add grilled Bell and Evans chicken 5
Add Verlasso salmon 7
Virginia Olii Sopresseto
Monocacy ash goat’s cheese, rosemary tomato toast 12

HANDHELD
All handhelds served with housemade pickles and crinkle cut french fries

House Roasted All Natural Turkey B.L.T.
Tomato, mayonnaise, iceberg lettuce, maple pepper bacon, Lyon Bakery sourdough bread 12

Grilled Three Cheese
American, smoked Gouda, gruyere cheeses, Lyon Bakery polenta bread 12

Strauss Family Grass-Fed Burger
Maple pepper bacon, lettuce, tomato, Amber Sixteen cheddar, brioche bun 14

THE CHEF’S PERFECT SANDWICH 14
“Low and Slow” Pulled Pork Sandwich
House Smoked Pork, Coleslaw, Cheerwine BBQ sauce, Lyon Bakery brioche bun

THE CHEF’S PERFECT SANDWICH 14
“Low and Slow” Pulled Pork Sandwich
House Smoked Pork, Coleslaw, Cheerwine BBQ sauce, Lyon Bakery brioche bun

FORK + KNIFE

Dirty Rice Bowl GF
Brown or white rice, bell peppers, onions, celery, Stachowski andouille sausage, Cajun seasonings 10
Add Bell and Evans pulled Chicken 6
Add Grilled Waygu flat iron steak 8
Add Grilled Shrimp 7

Verlasso Salmon GF
Warm farro salad, asparagus, maple fennel slaw, citrus vinaigrette 28

Roasted Bell and Evans Chicken GF
Shaved Brussel sprouts, Benton ham, maple syrup 21

Winter Squash Pizzichi Pasta GF
Roasted butternut squash and puree, pomegranate seeds, parmesan, sage, brown butter 18

Maryland Crab Cakes
Old bay remoulade sauce, charred lemon 24

PIZZA

Gluten friendly crust available upon request

Three-Cheese
Mozzarella, parmesan, gruyere 13

Italian Sausage
Mozzarella cheese, house marinara, oregano 13

Pear and Ricotta
Arugula, sea salt, truffle oil 13

SNACKS

24 Hours

Jalapeno Pimento Cheese GF
Housemade Corn Tortilla Chips 6

Diced seasonal fruit cup 5

Black Bean Hummus
Spiced tandoor bread, feta cheese, cucumbers, marinated artichokes and olives 10

Not “Little Debbies” Oatmeal Cream Cookie 4

Gooey Gluten Friendly Brownie 4

Salty, Sweet + Spicy “Off the Trail” Mix 5

Red Curry and Golden Raisin Oatmeal GF
Yogurt, walnuts 8

GF: Items can be made Gluten Friendly.
Locally sourced. Regional flavor. Housemade ingredients.
Fresh Bites containers are made with recycled materials and recycled after use.

SWEETS

Served daily from 11:00 AM – Midnight
Hummingbird Donuts
Candied pecans, cream cheese “fluff” 8

Wine Poached Pear Crumble
Dried cranberries, cinnamon ice cream 8

Sticky Toffee Pudding Cake
Salted caramel sauce, vanilla bean gelato 8

Pumpkin Trifle
Whipped pastry cream, gingerbread, pumpkin mousse 8

Sweet Indulgence Local Ice Cream
Salted caramel, vanilla, chocolate, butter pecan 8

BEVERAGES

Served daily from 11:00 AM - Midnight

Starbucks Coffee 16oz
Regular | Decaf 4.5
Tazo Hot Tea 4.5
Iced Tea 4

1L Evian Water 5
12oz Evian Water 3

Pellegrino Sparkling Water

Juices
Orange | Apple | Cranberry | Grapefruit | V8 | Tomato 5

Sodas
Pepsi | Diet Pepsi | Sierra Mist | Ginger Ale
Mt. Dew | Diet Mt. Dew 4

BEER & WINE

Beer
Port City Essential Pale Ale 8
Port City Monumental IPA 8
Virginia Bold Rock Cider 8
Bud Light 7
Corona 8
Heineken 9

Wines
Woodbridge by Robert Mondavi - 187ML 10
Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon
LA Marca Prosecco 13

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