A FRESH TAKE ON DINING

Fresh Bites is our fresh take on in-room dining. No carts, no fuss. Just fresh local flavor packaged to enjoy in your room or on the go.

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 restaurant, or wait in your room and we’ll deliver it. No signature required.
• Enjoy fresh, delicious food handcrafted and conveniently packaged for you.

PREORDER NOW, EAT LATER:
Order breakfast the night before or place a dinner order before you leave for the day. To place a preorder, call “At Your Service” from your room phone.

BREKKFAST
SERVED DAILY FROM 6:00 AM – 11:30 AM

HANDHELD
Broken Yolk Sandwich
Crisp bacon, Grafton Village cheddar, tomato, toasted sourdough  10

Scrambled Egg Burrito
Amaral chorizo sausage, pepper jack cheese, hash browns, fire-roasted tomato salsa  11

Providence Bagel Company Bagel Sandwich
Fried egg, turkey sausage, spinach, Cabot cheddar, avocado, wheat bagel  11

Egg White + Spinach Sandwich
Tomato, mushroom, goat cheese, whole wheat English muffin  10

SKILLET
Cast Iron Frittata
Fingerling potatoes, artichoke, asparagus, three cheese blend, eggs  10

Housemade Corned Beef Hash Egg Skillet
Onions, scallions, potatoes  12

We proudly serve eggs sourced from cage-free hens.

HOUSEMADE PASTRIES + MORE
Daily Muffins
Wild Blueberry | Bran Raisin | Banana Nut | Corn  3
Blueberry Crumb  3

Fresh Bakery Items
Croissant | Raspberry Danish  3

Providence Bagel Company Bagel + Cream Cheese
Plain | Whole Wheat | Cinnamon-Raisin | Sesame  4

Housemade Banana Walnut Bread by Mikaela  3

Ripe Whole Fruit  2
Banana | Apple | Orange

Steel Cut Oatmeal
Full Bloom Apiary honey, strawberry, sliced almonds  6

Yogurt  3
Chobani Greek | Dannon Vanilla | Dannon Strawberry

Chobani Greek Yogurt Parfait
Almond apple flaxseed granola, mixed berries  5

GF: Items can be made Gluten Friendly.
Locally sourced. Regional flavor. Housemade ingredients.
Delivery is available for orders charged to the room, and a $5 F&B House Charge included. The F&B House Charge is not a tip or gratuity and it is retained by the hotel for administrative and non-labor expenses.
Pickup is available for orders paid by cash or credit card.
We use containers made with recycled materials.
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a sandwich with the sausage, toasted country bread, along with broccoli

Growing up in Southern Italy, making sausage was, and is still today, an annual ritual for me. Some of my fondest memories growing up involved roasting

SOUP + SALADS
New England Clam Chowder
Baby Kale + Ancient Grain Salad
Avocado, Cape Cod red cranberries, lemon vinaigrette
Grilled Springer Mountain Farm Chicken Cobb Salad
Applewood smoked bacon, blue cheese, tomato, hard cooked egg, red wine dressing
Caesar Salad
Romaine, torn sourdough croutons, parmesan
Add grilled Springer Mountain Farm chicken
Add grilled sustainable salmon
HANDBLED
All hand helds come with pickles and crinkle cut fries or housemade chips
House Roasted All-Natural Turkey B.L.T.
Applewood smoked bacon, tomato, herb mayonnaise, arugula, Tribeca Bakery toasted sourdough bread
Grilled Three Cheese
Grafton Village cheddar, fontina, swiss, roasted jalapeño tomato jam, Turano Bakery Vienna loaf
Strass Family Grass-Fed Burger
Applewood smoked bacon, Grafton Village cheddar, lettuce, tomato, brioche bun
Edamame + Quinoa Burger
Pickled red cabbage, horseradish aioli, spinach
Albacore Tuna Salad
La Ronga Bakery toasted marble rye, vine ripe tomato, iceberg

THE CHEF’S PERFECT SANDWICH
Housemade Calabrese smoked sausage, broccoli rabe, fontina cheese, cherry pepper relish, ciabatta roll
Growing up in Southern Italy, making sausage was, and is still today, an annual ritual for me. Some of my fondest memories growing up involved roasting the homemade sausage over an open fire in our olive groves. We would make a sandwich with the sausage, toasted country bread, along with broccoli rabe and local cheese. The aroma was unforgettable, and that sandwich has remained one of my favorites all of these years later.
— Executive Chef Franco Paterno

FOR K + KNIFE
Rice Bowl
Brown or white rice, pickled carrot, soy marinated mushrooms, Chì Kitchen vegan kimchi, fried egg, Korean BBQ
Add Springer Mountain Farm chicken
Add tofu
Add grilled shrimp
Grilled Bay of Fundy Sustainable Salmon
Ancient grains, dried fruits, baby kale, pomegranate vinaigrette
Roasted Bafoni Farms Chicken
Confit baby carrots, smashed potatoes
Venda Ravioli Fusilli Pasta GF Available
Broccoli rabe, roasted red peppers, cannellini beans, aglio e olio, pepperoncini
New England Baked Haddock
Horseradish dill crust, buttered fingerlings, citrus butter

PIZZA
Gluten friendly crust available upon request
12” Four Cheese + Pepperoni
12” Garden Veggies + Mushrooms
Individual Grilled Margherita Flatbread

BEVERAGES
SERVED 24 HOURS
New England Dark Roast Coffee
Regular | Decaf

LATE NIGHT
SERVED DAILY FROM MIDNIGHT - 6:00 AM
Grilled Margherita Flatbread
Chobani Greek Yogurt Parfait
Almond apple flaxseed granola, mixed berries
Caesar Salad Romaine
Albacore Tuna Salad
La Ronga Bakery toasted marble rye, vine ripe tomato, iceberg
Housemade Potato Chips + Onion Dip
Classic Hummus
Carrot, celery, grilled pita

WINE + BEER
SERVED DAILY FROM 11:30 AM - MIDNIGHT
Beer
Revival Brewery Fanny Session IPA
Revival Brewery Rocky Point Red Ale
Revival Brewery What Cheer Pilsner
Bud Light
Yacht Club Soda
Ginger Beer | Root Beer | Cherry Cola

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