

*Breakfast* Continental Breakfast available daily from 6:00 am to 11:30 am  
Hot Breakfast available daily from 6:30 am to 11:30 am

**CONTINENTAL 28**

Pressed Orange or Grapefruit Juice  
Basket of Just Baked Pastries  
or Country Toast  
Vermont Creamery Butter and Preserves  
Freshly Brewed Coffee  
or Hand Picked Loose Leaf Tea Selection

**AMERICAN 33**

Pressed Orange or Grapefruit Juice  
Two Farm Eggs Any Style  
Market Potato Hash  
Choice of Breakfast Meat  
Basket of Just Baked Pastries  
or Country Toast  
Vermont Creamery Butter and Preserves  
Freshly Brewed Coffee  
or Hand Picked Loose Leaf Tea Selection

**WELLNESS 33**

Pressed Organic Carrot Juice  
House Made Almond  
and Red Quinoa Granola  
*Organic Greek Yogurt*  
Herb and Egg White Frittata  
*Roasted Asparagus*  
*Confit Tomatoes*  
Whole Grain English Muffin  
Vermont Creamery Butter and Preserves  
Freshly Brewed Coffee  
or Hand Picked Loose Leaf Tea Selection

**START OFF YOUR MORNING**

HOUSE MADE ALMOND  
AND RED QUINOA GRANOLA 14  
*Organic Greek Yogurt*

MARKET FRESH FRUIT  
AND BERRIES 18

OPEN FACED NEW YORK  
SMOKED SALMON BAGEL 25  
*Chive Cream Cheese*  
*Vine Ripe Tomato*

STEEL CUT OATMEAL 13  
*Warm Fruit Compote*  
*Agave Nectar*

SELECTION OF CEREALS 12  
*Market Berries or Banana*

*more Breakfast . . .*

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*1 In Room Dining*

## Breakfast (continued)

### BREAKFAST CLASSICS

TWO FARM EGGS ANY STYLE  
Market Potato Hash and Toast 18.50  
Choice of Breakfast Meat 22.75

POACHED FARM EGGS BENEDICT 24  
Grilled Back Bacon / Chive Hollandaise  
Toasted Ciabatta

POACHED FARM EGGS FLORENTINE 24  
Spinach / Chive Hollandaise  
Toasted Ciabatta

POACHED FARM EGGS ROYALE 26  
Salmon / Chive Hollandaise  
Toasted Ciabatta

BRUSCHETTA SCRAMBLED EGGS 18.50  
Vine Ripe Tomatoes / Buffalo Mozzarella

RICOTTA HOTCAKES 18  
Lemon Curd / Fresh Raspberries

### BUILD AN OMELET 22

Farm Eggs / Egg Whites / Egg Beaters  
Choice of three fillings:  
Vine Ripe Tomatoes / Market Mushrooms  
Rosemary Ham / Sweet Onions / Bell Peppers  
Baby Spinach / Applewood Bacon  
Italian Sausage / Vermont Cheddar  
Gruyere / Greek Feta  
Fresh Mozzarella / American Cheese

### BREAKFAST SIDES 7

Applewood Smoked Bacon / Rosemary Ham  
Canadian Back Bacon / Esposito's Pork Sausage  
Chicken Apple Sausage / Organic Turkey Bacon  
Market Potato Hash  
Grilled or Sliced Vine Ripe Tomatoes  
Market Fresh Berries  
Catskill Smoked Salmon 12

### FROM THE BAKERY

Basket of Just Baked Pastries  
Vermont Creamery Butter and Preserves 16

New York City Bagel  
Cream Cheese 6

Stone Ground Breads 4  
Your choice of:  
Sourdough / Whole Wheat  
Seven Grain / Seeded Rye  
English Muffin

Plain or Chocolate Croissant 4

Seasonal Muffin or Danish 4

Gluten Free Bread or Muffin 5

### BEVERAGES

Small Bottled Water 7  
Evian or Badoit

Large Bottled Water 12  
Panna or San Pellegrino

Soft Drinks 6.50

Small Pot Coffee / Tea (2-3 cups) 10  
Large Pot Coffee / Tea (5-6 cups) 16

Lavazza Espresso 6  
Double 8

Cappuccino / Latte 8

Hot Chocolate with Whipped Cream 7

Hot Steamed Chai Latte 7

Skim/ Low-Fat / Whole Milk  
or Soy Milk 4

### JUICES

Fresh Squeezed Orange / Grapefruit / Carrot 8  
Orange / Grapefruit / Tomato / Cranberry  
V8 Juice / Apple 7.25  
Naked® Juice Selection 7

## *All Day Dining Daily from 11:30 am to 10:30 pm*

### STARTERS

CHEF'S DAILY SOUP 12  
*Market Inspiration*

BUFFALO SPICED CHICKEN WINGS 16  
*Fried Herbs / Garlic Aioli*

HEIRLOOM TOMATO AND  
MOZZARELLA SALAD 14  
*Wild Arugula / Balsamic Reduction*

GREEN MARKET BABY LETTUCES 15  
*Seasonal Vegetables*

SHRIMP SALTIMBOCCA 17  
*Crispy Pancetta / Sage*

WHITE BEAN DIP 12  
*Marinated Olives / Warm Flat Breads*

FARM HOUSE CHEESE SELECTION 23  
*Served with Accompaniments and Country Bread (for two)*

### SALADS

GRILLED CHICKEN PAILLARD 24  
*Castelvetro Olive Relish  
Crunchy Market Vegetables*

CHOPPED ANTIPASTO 20  
*Sopressata / Provolone Picante / Ceci Beans  
Pepperoncini / Oregano Vinaigrette*

### SANDWICHES

*(served with your choice of French Fries or Small Green Salad)*

GRILLED CHICKEN 20  
*AppleWood Bacon / Roasted Tomatoes  
Basil Aioli / Grilled Ciabatta*

VEAL AND PORK MEATBALL 22  
*Smoked Mozzarella  
Baguette*

SICILIAN TUNA MELT 20  
*Olive Tapenade / Bibb Lettuce / Ciabatta / Local Cheddar*

"BLUE LABEL" BURGER 24  
*Cabot Clothbound Cheddar / Roasted Onion Mayo / Bread and Butter Pickles*

GRILLED VEGETABLE PANINI 18  
*Beefsteak Tomato / Grilled Eggplant / Mozzarella / Ciabatta Bread*

*more All Day Dining . . .*

## All Day Dining (continued)

### STONE FIRED PIZZAS AND PASTAS

SAN MARZANO TOMATO PIZZA 20  
*Local Mozzarella / Fresh Basil*

PEPPERONI PIZZA 22  
*Roasted Peppers / Smoked Mozzarella*

SPAGHETTI POMODORO 22  
*Olive Oil Bread Crumbs / Parmesan*

RIGATONI MEZZE 25  
*Esposito's Italian Sausage / Black Kale  
Locatelli Pecorino*

*\*Ask for gluten-free pasta*

### FROM THE GRILL

*(served with your choice of one side)*

10 oz HANGER STEAK 35

ROASTED ORGANIC CHICKEN 25

MARKET FISH 33

### SIDES 8

ARTISAN CORN POLENTA

SAUTÉED WILD MUSHROOMS

SAUTÉED BLACK KALE

CRISPY FINGERLING POTATOES

ROASTED BRUSSELS SPROUTS

SHOE STRING FRENCH FRIES

### SOMETHING SWEET 12.50

RICOTTA CHEESECAKE  
*Meyer Lemon Curd / Blueberry Compote*

APPLE CROSTATA  
*Ground Cinnamon / Ice Cream*

BREAD PUDDING  
*Banana Brûlée / Butterscotch Sauce*

DAILY SELECTION OF GELATO  
*Choice of Three*

## *Late Night Menu Daily from 10:30 pm to 6:00 am*

### STARTERS

CHEF'S DAILY SOUP 12 <i>Market Inspiration</i>	GREEN MARKET BABY LETTUCES 15 <i>Seasonal Vegetables</i>
HEIRLOOM TOMATO AND MOZZARELLA SALAD 14 <i>Wild Arugula / Balsamic Reduction</i>	WHITE BEAN DIP 12 <i>Marinated Olives / Warm Flat Breads</i>
BUFFALO SPICED CHICKEN WINGS 16 <i>Fried Herbs / Garlic Aioli</i>	

### SALADS, SANDWICHES AND MAINS

GRILLED CHICKEN PAILLARD 24 <i>Castelvetrano Olive Relish Crunchy Market Vegetables</i>	ROASTED ORGANIC CHICKEN 25 <i>Served with choice of one side</i>
"BLUE LABEL" BURGER 24 <i>Cabot Clothbound Cheddar Roasted Onion Mayo Bread and Butter Pickles</i>	10 oz HANGER STEAK 35 <i>Served with choice of one side</i>
	SAN MARZANO TOMATO PIZZA 20 <i>Local Mozzarella / Fresh Basil</i>

### SOMETHING SWEET 12.50

RICOTTA CHEESECAKE  
*Meyer Lemon Curd / Blueberry Compote*

BREAD PUDDING  
*Banana Brûlée / Butterscotch Sauce*

DAILY SELECTION OF GELATO  
*Choice of Three*

## For the Younger Traveler

### BREAKFAST

SELECTION OF CEREAL 8  
*Sliced Strawberries*

FRUIT YOGURT 8  
*Market Berries and Honey*

STEEL CUT OATMEAL 8  
*Brown Sugar and Raisins*

ONE EGG COOKED "YOUR WAY" 8  
*Bacon or Sausage*

TWO EGG OMELET 10  
*Your Choice of Filling  
Bacon or Sausage*

FRENCH TOAST 10  
*Caramel Bananas  
Whipped Cream*

SILVER DOLLAR RICOTTA HOTCAKES 10  
*Raspberries and Maple Syrup*

### SOMETHING SWEET

MARKET FRESH FRUIT SALAD 7

DOUBLE CHOCOLATE CHIP  
COOKIES AND MILK 7

BROWNIE SUNDAE 8.50  
*Vanilla Ice Cream  
Chocolate Sauce*

SELECTION OF ICE CREAM 6  
*Choice of Two*

### LUNCH AND DINNER

CHICKEN NOODLE SOUP 7

GREEN SALAD 6  
*Crunchy Vegetables  
Ranch Dressing*

GRILLED CHEESE SANDWICH 10.50  
*Choice of Veggie Sticks, Steamed Veggies  
or French Fries*

PEANUT BUTTER  
AND JELLY SANDWICH 10.50  
*Choice of Veggie Sticks, Steamed Veggies  
or French Fries*

CRISPY CHICKEN FINGERS 12.50  
*Choice of Veggie Sticks, Steamed Veggies  
or French Fries*

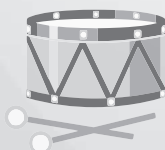
GRILLED CHICKEN BREAST 14.75  
*Choice of Veggie Sticks, Steamed Veggies  
or French Fries*

SPAGHETTI AND MEATBALLS 14.75  
*Marinara Sauce*

MINI CHEESEBURGER 14.75  
*American Cheese  
French Fries*

ATRIO PEPPERONI PIZZA 14.75

ATRIO CHEESE PIZZA 13



# Beverages

## COLD BEVERAGE

SOFT DRINKS 6.50

Coca-Cola

Diet Coke

Sprite

Ginger Ale

Club Soda

Tonic

JUICES

Fresh Squeezed Orange

Grapefruit / Carrot 8

Orange / Carrot / Grapefruit

Apple / Tomato / Cranberry 7.25

NAKED® JUICE 7

WATERS

*Still*

Small 7 / Evian Large 12 / Panna

*Sparkling*

Small 7 / Badoit Large 12 / San Pellegrino

SAN PELLEGRINO SPARKLING SODAS 7

Limonata / Aranciata

## HOT BEVERAGE

Small Pot Coffee / Tea (2-3 cups) 10

Large Pot Coffee / Tea (5-6 cups) 16

Lavazza Espresso 6

Double 8

Cappuccino / Latte 8

Hot Chocolate 7

Chocolate with Whole Milk

Skim / Low-Fat / Whole milk  
or Soy Milk 6

## DOMESTIC BEER

SAMUEL ADAMS 9  
regular or seasonal

SIXPOINT 9  
"SWEET ACTION"

BROOKLYN LAGER 9

MILLER LITE 8

BUD LIGHT 8

BUDWEISER 8

MICHELOB ULTRA 8

BLUE MOON 9

CLAUSTHALER 9  
(non-alcoholic)

## IMPORTED BEER

AMSTEL LIGHT 9

CORONA 9

STELLA ARTOIS 9

HEINEKEN 9

GUINNESS 10

DOS EQUIS 9

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## White Wines

### CHARDONNAY

	Bottle	Glass
Silver Palm, Redwood Valley, CA	51	13
Cuvaison, Napa, CA	67	17
Rodney Strong "Chalk Hill", Sonoma, CA	67	
Mer Soleil "unoaked", Santa Lucia Highlands, CA	70	

### SAUVIGNON BLANC

Wairau River, New Zealand	51	13
Mantanzas Creek, Sonoma, CA	59	
Domaine Reverdy Ducroux Sancerre, France	63	17
Matanzas Creek, Sonoma, CA .375 ml	44	

### OTHER WHITES

Wente, Riesling, "Riverbank", Monterey, CA	43	11
Franciscan "Equilibrium", Napa, CA	56	14

### PINOT GRIGIO | GRIS | BLANC

Pinot Grigio, Borgo Conventi, Colio, Italy	50	13
Pinot Gris, Ponzi Vineyard, OR	59	

### CHAMPAGNE & SPARKLING WINE

La Marca Prosecco	51	
Domaine Chandon, CA	75	
Veuve Clicquot, Yellow Label, NV	135	
Moët & Chandon Brut Impérial, .375 ml	70	
Veuve Clicquot, Yellow Label .375 ml	85	
Moët & Chandon Brut Impérial	105	
Étoile Rosé, Napa, CA	125	
Krug NV, Brut	405	
Dom Pérignon, Brut	419	



## Red Wines

### RHÔNE STYLE BLENDS

	Bottle	Glass
Petite Sirah, Spellbound, CA	48	

### CABERNET SAUVIGNON

Jade Mountain, Napa Valley, CA	51	13
B.R. Cohn "Silver Label", CA	59	
Napa Cellars, Napa, CA	75	19
Casa Lapostolle, Rapel Valley, Chile	49	
Indian Wells, Columbia Valley, WA	55	

### MERLOT

Canoe Ridge Expedition, Horse Heaven Hills, WA	51	13
Swanson Vineyard "Cygnets", Napa, CA	75	19

### PINOT NOIR

Meomi, Central Coast, CA	51	13
Tangley Oaks, Sonoma Coast, CA	59	
10 Span, Central Coast, CA	50	
Folie à Deux, Russian River Valley, Sonoma, CA	59	

### OTHER REDS

Conundrum "Red Blend", CA	51	13
Malbec, Bodega Norton Reserve, Mendoza, Argentina	59	15
Sangiovese, Ruffino, Chianti DOCG, Italy .375 ml	28	

A more extensive selection of wines, beers and spirits is available upon request.

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