IN ROOM DINING MENU
BREAKFAST

THE CLASSICS

BANANA STUFFED CHALLAH FRENCH TOAST (v)
whipped butter, maple syrup
14

BUTTERMILK PANCAKES (v)
blueberry maple syrup
13

EVERYTHING BAGEL
& DUCK TRAP SMOKED SALMON (gfo)
tomato, cucumber, red onion, capers,
cream cheese
17

BAKED & WIRED HIPPIE CRACK
GRANOLA & YOGURT BOWL (v, gfo)
maple Greek yogurt, fresh berries
13

STEEL CUT OATMEAL (vv)
coconut milk, blueberries, cinnamon, vanilla
12

FRESH SEASONAL FRUIT (vv, gf)
strawberries, blueberries, pineapple
12

EGGS

SHAKSHUKA (v, gfo)
tomato, feta, cilantro, egg, side of toast
16

AVOCADO TOAST & POACHED EGG (v)
seeded bread, toasted almonds, pomegranate
16

BACON & EGGS (gfo)
two eggs prepared any style, bacon, home fries
16

EGG WHITE OMELETTE & HOME FRIES
(v, gfo)
spinach, goat cheese, pico de gallo, avocado
17

SIDE ORDERS

Fresh Fruit… 6
Pico De Gallo… 1.50
Sliced Avocado…4
Cold Smoked Bacon (3 pieces)… 8
Smoked Kielbasa Sausage… 7
House Cut Home Fried Potatoes… 5
Bomboloni- Plain or Nutella… 5
Bagel & Cream Cheese, plain or everything… 5
Cereal- Raisin Bran, Special K, Honey Nut Cheerios…6
Toast: White, Whole Wheat or Rye… 3
Pot of Coffee 8 sm / 12 lg

In Room Dining Fees Include:
20% Gratuity
$5 Service Charge

6:30am-11am Monday-Friday
7am-2pm Saturday & Sunday

*Dial extension 113 to place your order

COFFEE, TEA & HOT BEVERAGES

Regular & Decaf Julis Meinl Coffee… 4
Latte… 5
Cappuccino… 5
Espresso… 3
Extra Shot… 1
Assorted Julius Meinl Hot Tea…4
Hot Chocolate… 4

SMOOTHIES

Strawberry & Banana… 8
Strawberry, Blueberry, Orange, Banana…8

SOFT DRINKS, JUICES & COLD BEVERAGES

Coke… 3.50
Diet Coke … 3.50
7 UP… 3.50
Ginger Ale… 3.50
Ginger Beer… 4.50
Orange Juice… 5
Grapefruit Juice… 5
Apple Juice… 5
Cranberry Juice… 5
Pineapple Juice… 5
Tomato Juice… 5
Lemonade… 5
Iced Tea… 3.50
Milk, whole or skim… 3.50
Aqua Panna Flat (16oz)… 4
Aqua Panna Flat (33oz)… 7
Pellegrino Sparkling (16oz)… 4
Pellegrino Sparkling (33oz)… 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

KITCHEN & BAR
1310
BY JENN CROVATO

IN ROOM DINING MENU
LUNCH / DINNER

SOUPS & SALADS

SUMMER CORN & CRAB SOUP (vo,gf)
bacon, shallots, thyme
14

TOMATO BISQUE & GRILLED CHEESE (v)
focaccia, cheddar, mixed greens
15

BURRATA HEIRLOOM TOMATO & ARUGULA SALAD (v, gf)
balsamic, sea salt, E.V.O.O.
12

KALE, QUINOA & BRUSSEL SPROUT SALAD (vv, gf))
apples, almonds, pomegranate, citrus vinaigrette
half portion 9 / whole 14

GREEK SALAD & LENTILS (v, gfo)
tomato, red onion, feta, cucumber, olives, tzatziki
16
add chicken 8 I add salmon 12

KALE CEASAR SALAD (gfo)
parmesan, crouton crumbs
10
add chicken 8 I add salmon 12

CHICKEN COBB SALAD (gf)
Blue cheese, egg, bacon, avocado, tomato
22

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11am-2pm Monday
11am-9pm Tuesday-Saturday
Breakfast / Brunch available Sunday 7am-2pm

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*Not all ingredients are listed on the menu. Please inform us of any food allergies

SANDWICHES & BURGERS

HOT TURKEY CUBANO
yellow mustard, swiss, pickles
(choice of French fries or side salad)
16

TRUFFLED LOBSTER ROLL (gfo)
potato bun, celery, mayo
(choice of French fries or side salad)
28

B.L.T. on TOASTED SOURDOUGH
avocado mayonnaise
(choice of French fries or side salad)
16

FRIED CHICKEN SANDWICH
mayo, onion, tomato, romaine
(choice of French fries or side salad)
16

SALMON BURGER
Capers, lemon aioli, tomato, arugula
(choice of French fries or side salad)
18

DRY AGED CHEESEBURGER
cheddar, lettuce, tomato, onion
(choice of French fries or side salad)
20
add sunny side egg 2 I add bacon 4

v= vegetarian
vo= vegetarian option
vv= vegan
gf= gluten free
gfo= gluten free option