

BREAKFAST

SERVED DAILY FROM 6:00 AM - 11:00 AM

Broken Yolk Sandwich*

Maine Family Farm triple smoked bacon, Grafton cheddar, tomato, Fireking sourdough 7

Scrambled Farmers Egg Burrito

Chicken apple sausage, hash brown potato, onion, peppers, Vermont Cabot jack cheese, roasted housemade tomato salsa 7

New Englander Egg Skillet GF

Yukon gold potato, peppers, Kurobuta ham, scrambled eggs 9

Toasted Elie's Sesame Bagel Sandwich

Taylor Ham, fried egg, classic white American cheese 7

Egg White + Spinach

Mushroom, tomato, Vermont goat cheese, Fireking whole wheat pullman 7

Housemade Corned Beef Egg Skillet GF

Onion, potato, scallions 9

We proudly serve eggs sourced from cage-free hens

HOUSEMADE PASTRIES, BREADS + MORE

Daily Muffins

Blueberry | Low-Fat Apple Spice | Cranberry GF 3

Croissant

Plain, Cinnamon Apple Swirl 3

Elie's Bagel + Cream Cheese

Plain | Whole Wheat | Cinnamon-Raisin | Sesame 3

Housemade Danish 3

Seasonal Ripe Fruits GF 2

Steel-Cut Oatmeal

Carlisle honey, dried figs, toasted walnuts 6

Yogurt GF

Chobani Greek or Dannon 4

Chobani Greek Yogurt Parfait

Housemade flaxseed granola, seasonal berry 6

GF: Indicates these items are GLUTEN FRIENDLY

Locally-Sourced, Regional or Artisan Made

There will be a standard \$5 delivery charge included, which is retained by the hotel for administrative and other costs. Delivery is available only for orders charged to the room. Pickup is available for orders paid by cash or credit card.

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

Before placing your order, we ask that you inform your server if a person in your party has a food allergy.

TO ORDER: Dial Ext. 0 for Fresh Bites

PICK UP: Pick up at Waterline Bar, Lobby Level



A FRESH TAKE ON DINING

Choose from our menu of locally inspired, freshly made meals and snacks. We'll bring the food you crave to your door, packaged to enjoy in your room or on the go. No carts, no fuss, just nourishment now. Food to fit your lifestyle. Just another way we help you Travel Brilliantly.

FRESH BITES

HANDCRAFTED. HAND-DELIVERED.



ALL DAY

SERVED DAILY FROM 11:00 AM - 11:00 PM

SOUPS + SALADS

Savory Organic Oatmeal

Grilled *Springer Mountain Farms* chicken, smoked gouda, roasted crimini mushrooms 8

New England Clam Chowder 8

Organic Quinoa + Ancient Grain Salad **GF**

Grilled corn, cucumber, avocado, cilantro-lime vinaigrette 9.5

Smoked Pulled Chicken Cobb Salad **GF**

Maine Family Farm bacon, vine ripe tomato, *Great Hill* blue cheese, cucumber, hard cooked egg, chipotle-ranch dressing 12

Sub chimichurri skirt steak 15 *

Sub grilled *Bay of Fundy* salmon 16

Caesar Salad

Romaine, torn sourdough croutons, parmesan 7

Add grilled *Springer Mountain Farms* chicken 6

Add grilled *Bay of Fundy* salmon 10

HANDHELD

All handhelds come with *Cape Cod* potato chips

SERVED DAILY FROM 11:00 AM - 11:00 PM

House Roasted All-Natural Turkey B.L.T.

Boston bibb lettuce, triple smoke bacon, tomato, *Fireking* rye bread 12

Grilled Three Cheese

Grafton cheddar, *Boogie Meadow* baby Swiss, provolone, *Fireking* sourdough 8

Strauss Family Grass-Fed Burger

Cave aged cheddar, lettuce, tomato, triple smoke bacon, brioche bun 13 *

North End Hero

Prosciutto di Parma, tomato, fire-roasted pepper, basil, fresh mozzarella, *Fireking* asiago ciabatta 13

THE CHEF'S PERFECT SANDWICH

Grilled Meatloaf, Scallion Mashed Potato, Sourdough Bread 12

Growing up in my house we had set meals for each night of the week. Meatloaf was always Monday, which meant Mom would make me a meatloaf sandwich on toasted bread when I got home from school on Tuesday. Today I still look forward to my meatloaf sandwich but I have added a few unique culinary twists to it. No more left-over meatloaf, now it's grilled Brandt Farms meatloaf with charred scallion mashed potato between perfectly toasted sourdough bread with just the right amount of Hellman's Mayo. Some things you just can't change.

-Chef Joe Florio

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FORK + KNIFE

SERVED DAILY FROM 11:00 AM - 11:00 PM

Rice Bowl **GF**

Brown or white rice, sweet bell peppers, onions, black beans, avocado, roasted tomato salsa, *Vermont Cabot* jack cheese 9

Add house-smoked pulled *Springer Mountain* chicken 6

Add chimichurri skirt steak 8 *

Add grilled *Bay of Fundy* salmon 10

Savory Organic Oatmeal

Grilled *Springer Mountain Farms* chicken, smoked Gouda, roasted crimini mushrooms 8

Grilled Bay of Fundy Salmon **GF**

Fingerling potato, green beans, cherry tomato, lemon 16

Brick Springer Mountain Farms Chicken **GF**

Lemon brined chicken cooked under a brick, Moroccan eggplant ragout 14

Lilly's Ricotta + Pea Ravioli

Basil pesto, roasted tomato 12

New England Cod Cakes

Housemade fries, coleslaw, tartar sauce 13

FLATBREAD

Gluten friendly crust available upon request

SERVED DAILY FROM 11:00 AM - 11:00 PM

Vine Ripe Tomato + Fresh Mozzarella 9

Vermont Smoked Pepperoni 10

Stewed Peppers & Onions + Eggplant Parmesan 10

SNACKS

SERVED DAILY FROM 6:00 AM - 11:00 PM

Housemade Dill Potato Chips

Caramelized onion dip 5

Housemade Fries 4

Chickpea Hummus

Assorted vegetables, pita chips 5

Prosciutto di Parma

Maplebrook burratini, cracker crisp 15

Long Wharf Marriott Signature Cookie

Housemade marshmallow, chocolate, caramel, sea salt 4

Large Peanut Butter Chocolate Caramel Brownie 5

Salty, Sweet + Spicy Crunch

Roasted peanuts, dried cranberries, green wasabi peas 4

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SWEETS

SERVED DAILY FROM 11:00 AM - 11:00 PM

Housemade Classic Boston Cream Pie 5

Housemade Blueberry Upside Down Cake 5

Ben & Jerry's 4

Housemade Intense Chocolate Mousse Cake 6

SOFT DRINKS

Starbucks Coffee

Regular | Decaf 16 oz 4 | 96 oz 19.5

Tazo Hot Tea 16 oz 4

Iced Tea 16 oz 4

Evian Water

small 3 | large 6

Pellegrino Sparkling Water

small 3.5 | large 6

Juices

Orange | Apple | Cranberry-Apple 5

Sodas

Pepsi | Diet Pepsi | Mist Twst | Ginger Ale

Mountain Dew | Diet Mountain Dew 3

Local Artisan Soda

Spindrift Orange Mango Soda 5

Spindrift Ginger Beer Soda 5

COCKTAILS, WINE + BEER

Cocktails

Housemade Belvedere Bloody Mary 13

La Marca Prosecco Mimosa 16

Beer

Samuel Adams, Boston Lager, MA 8

Leisure Time, Wheat Lager, MA 8

Fisherman's Brew, Amber Lager, MA 8

Bud Light 6

Corona Extra 7

Heineken 7

Sparkling Wines

La Marca, Prosecco, Italy, 187ml 12

Mumm Napa, Brut, Prestige, California, 750ml 48

J Brut, Rose, California, 750ml 60

White Wine

Angeline, Chardonnay, 375ml 18

Brancott Estate, Sauvignon Blanc, 750ml 52

Washington Hills, Chardonnay, 750ml 48

Red Wine

Clos du Bois, Merlot, 375ml 21

Hahn Family Wines, Cabernet Sauvignon, 375ml 21

Washington Hills, Merlot, 750ml 48

Washington Hills, Cabernet, 750ml 48

Callia, Malbec, 750ml 52

Angeline, Pinot Noir, 750ml 56

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