



# PROVISIONS TO YOU – IN ROOM DINING

## SNACKS

GRILLED PEACHES 12  
CHÈVRE, BAGUETTE, SPICY HONEY

LOCAL PROSCIUTTO-WRAPPED DATES 12  
GOAT CHEESE, RUM MAPLE DRIZZLE

NARRAGANSETT BAY LITTLENECK STUFFIES 8

DEVILED PICKLED EGGS 6  
PICKLED RED ONIONS, FRESH DILL

HOUSE-MADE PICKLES 5

## SEAFOOD

BLUFF HILL COVE OYSTERS\* 3 EA  
PEAR SAKÉ SORBET, MICRO WASABI

JUMBO SHRIMP COCKTAIL 4 EA

GEORGE'S BANK MONKFISH\* 22  
HEIRLOOM TOMATO SAFFRON COMPOTE, SEA BEANS

CREAMY CORN CHOWDER 12  
WITH LOCAL CLAM CAKES

TWIN LOBSTAH ROLLS 24  
WITH ROASTED RED PEPPER, BACON, MICROGREENS

AHI TUNA CEVICHE 20  
HOUSE TORTILLA CHIPS

## PASTA

FARRO 16  
HEIRLOOM CHERRY TOMATOES, STONE FRUIT, BABY KALE  
TOASTED HAZELNUTS, CHIVE TRUFFLE VINAIGRETTE  
WITH GRILLED SHRIMP 26

## MEATS

STEAK TARTARE\* 18  
FRESH CORN TORTILLA CHIPS, CORNICHONS

LOCAL CHARCUTERIE 28  
WITH CHEESE, FRUIT, SPREADS

DOUBLE CHEESE BURGER\* 18  
DILL PICKLES, CAPE COD POTATO CHIPS

FLAME GRILLED SAUGY FRANKFURTER 8  
SWEET PICKLE RELISH, CAPE COD POTATO CHIPS

## DESSERTS

CHOCOLATE MOCHA MOUSSE 10  
BAILEY'S WHIPPED CREAM, OREO CRUMBLE

S'MORES 10  
HOUSE-MADE MARSHMALLOW, SALTED DARK CHOCOLATE,  
GRAHAM CRACKER CRUMBLE

DARK N' STORMY CHEESECAKE 10  
HOUSE-MADE GINGER SNAP CRUST

\*Consumption of raw or undercooked meat and shellfish may increase your risk for food-borne illness. Please inform your server of any food allergies prior to ordering.



# BREAKFAST YOUR WAY: LR, IN-ROOM DINING, OR PICNIC PROVISIONS TO GO

## SWEET

APPLE CINNAMON OATMEAL WITH TOASTED ALMONDS	8
NARAGANSETT CREAMERY YOGURT PLAIN OR VANILLA WITH HOUSE-MADE GRANOLA AND BERRIES	8
BRULÉED GRAPEFRUIT CREME DE CASSIS	5
SEASONAL FRUIT PLATE	10
SWEET TREAT OF THE DAY	14

## SAVORY

EGGS ANY STYLE* PLEASE ALLOW 15-20 MINUTES FOR HARD-BOILED	3 EA
LOCAL BAGEL BOYS BAGEL PLAIN OR EVERYTHING WITH CREAM CHEESE, JAM, OR BUTTER	5
PASTRAMI-STYLE LOX* ON A PLAIN OR EVERYTHING BAGEL WITH CAPERS, RED ONION, TOMATO AND CUCUMBER	22
BREAKFAST SANDWICH OF THE DAY	12
SIDE OF LOCAL MEAT NORTH COUNTRY SMOKEHOUSE BACON, BLACK FOREST HAM, OR BREAKFAST SAUSAGE	6

## LIBATIONS

CUSTOM HOUSE COFFEE REGULAR OR DECAF	3
CUSTOM HOUSE COLD BREW	5
ESPRESSO OR CAPPUCCINO	3.5/4
NATALIE'S JUICES ORANGE, GRAPEFRUIT, OR STRAWBERRY LEMONADE	5
RED JACKET FUJI APPLE JUICE	4
PLAIN JANE PICKENS KEEL VODKA, ELDERFLOWER, LEMON, ORGEAT, YOGURT	14
"BREAKFAST WINE" LAMBRUSCO, BLACKBERRY, MINT	13
BLOODY MARIA LOS ALTOS TEQUILA, HOUSE-MADE BLOODY MIX, CITRUS	15

## PICNIC PROVISIONS TO GO

LOCAL CHARCUTERIE BOARD WITH CHEESE, FRUIT, AND SPREADS	28
AMERICANA TRAIL MIX	6
PROVENÇAL BAKERY BREAD BAGUETTE, WHOLE WHEAT, OR CIABATTA	4
LOCAL HONEY 2oz OR 5.5oz	3/6
HOUSE PICKLED VEGETABLES	8
SACRED COW GRANOLA	5

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