## IN-ROOM DINING

### BREAKFAST 7am to 11am

### **VIRTUOUS GREEN JUICE | 13**

kale, green apples, celery, cucumber, ginger, wheatgrass vg, GF

#### SEASONAL FRUIT PLATE | 19

melons, berries VG, GF

### FRUIT & BERRIES | 19

natural yogurt, crispy oats, seeds, bee pollen

### **COCONUT & MANGO OATS | 17**

turmeric, saffron, vegan coconut yogurt, mango, pistachio vg, GF

### PANCAKES | 24

served with maple syrup v

### STEEL CUT TOASTED OATMEAL | 16

brown sugar, raisins VG, GF add berries +6

### PETIT-DÉJEUNER | 29 TWO EGGS ANY STYLE" | 34

muesli, yogurt parfait, blueberry muffin, seasonal fruit v two country hen eggs any style, backyard farm tomato, breakfast potato hash,

choice of bacon or sausage

SERVED WITH COFFEE & JUICE

### **CORNED BEEF HASH\* | 23**

#### **BAKED PASTRIES | 17**

poached eggs, hollandaise, toast croissant, pain au chocolat, cinnamon roll v

#### **CLASSIC BENEDICT\***

poached eggs, english muffin, hollandaise avocado +25 | country ham +28 smoked salmon +27 | maine lobster +39

### **LUNCH & DINNER**

llam to 10pm

### SHISHITO PEPPERS | 18

yuzu aioli, togarashi, cilantro v,GF

### CLAM CHOWDER | 17

potatoes, onions, bacon, cream, oyster crackers

### BAKED BREAD | 14

honey butter v

### MAC & CHEESE | 17

smoked gouda, house crust v

### CAESAR SALAD | 20

baby gem, shaved parmesan, caesar dressing, anchovies inquire about protein options

TRUFFLE FRIES | 17

### SAUTÉED GREENS | 14

crispy shallots, chili oil v

### BABY GEM & RADICCHIO SALAD | 21

snap peas, pecorino, croutons, green goddess v inquire about protein options

### MAINE LOBSTER ROLL | 47

roasted lemon, parsley aioli, pickled herbs, frisée, served with old bay fries

### NEW YORK STRIP\* | 67

petit green bistro salad, chimichurri GF

### PAN SEARED ATLANTIC SALMON | 36

buttered pappardelle, lacinato kale, cherry tomato, ricotta salata

### BURGER\* | 28

bibb salad, red onion jam, sharp vermont cheddar, aioli, maple bacon, server with fries

### **TURKEY CLUB SANDWICH | 27**

applewood bacon, farmstand tomato, bibb lettuce, secret sauce

### SHRIMP & GRITS | 33

smoked gouda, jalapeño, okra, sausage GF

### PAN ROASTED CHICKEN | 36

hearth roasted seasonal vegetables, buttered spinach, red wine reduction GF

### OAK'S SEASONAL VEGAN ENTRÉE | MP

Please inquire about our seasonal offering that spotlights locally sourced ingredients

### CHOCOLATE CHIP COOKIE SKILLET | 15

vanilla ice cream

V: Vegetarian | VG: Vegan | GF: Gluten Free

\$8.00 delivery charge, 18% gratuity, and state sales tax will be added to all menu prices.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

### **KIDS BREAKFAST**

# STRAWBERRY BANANA SMOOTHIE | 7 v

#### SEASONAL FRUIT PLATE | 8 v

### OATMEAL | 8

brown sugar, raisins v

### FUNFETTI PANCAKES | 12

vermont maple syrup v

### EGGS & BACON | 12

two free range eggs any style, breakfast potato hash, maple glazed bacon, choice of toast

### **KIDS**

### **UNTIL BEDTIME**

### **CHICKEN TENDERS | 12**

honey mustard, fries

#### SLIDERS\* | 12

two mini burgers, cheddar cheese, fries

### MAC & CHEESE | 10

toasted bread crumbs, parmesan cheese v

### PASTA | 10

choice of butter or marinara, parmesan cheese v

### ICE CREAM SCOOP | 4

vanilla or chocolate

### BRUNCH

### Saturday & Sunday

7am to 2:30pm

### AVOCADO & CRAB ON TOAST\* | 34

agrodolce tomatoes, soft poached eggs, hollandaise

### CRAB CAKE BENEDICT\* | 39

natural yogurt, crispy oats, seeds, bee pollen

### BREAD PUDDING FRENCH TOAST I 28

vanilla apple butter, maker's mark maple, dulce de leche, spice feuilletine v

### BRUNCH BURGER\* | 34

maple bacon, fried egg, red onion jam, sharp vermont cheddar, aioli, fries

#### **BOSTON CROQUE\* | 40**

maine lobster, gruyère mornay, fried poached eggs, bistro salad

### **COUNTRY FRIED STEAK\* | 44**

red eye gravy, sunny side eggs, manchego snow, OAK's house made hot sauce



### **BEVERAGES**

all day 7am to 10pm

### **COLD BEVERAGES**

JUICE | 8

orange, cranberry, apple, pineapple, lemonade

STILL OR SPARKLING WATER

small 6 or large 10

MILK | 5

whole, skim, cream, almond, soy

SOFT DRINKS | 6

coke, diet coke, sprite

**HOT BEVERAGES** 

CARAFE OF COFFEE | 35

caffeinated or decaffeinated

LOT 35 TEA | 9

inquire about varietals

**ESPRESSO** 

single 7 or double 10

**SPECIALTY COFFEE | 10** 

latte or cappuccino

**HOT CHOCOLATE | 7** 

**BEER** 

NIGHT SHIFT WHIRLPOOL | 13

american pale ale

**REMNANT HANG TIME | 13** 

new england ipa

LORD HOBO BOOMSAUCE | 13

double ipa

NARRAGANSETT | 8

lager

HEINEKEN | 8

lager

SAM ADAMS JUST THE HAZE | 7

non-alcoholic ipa

**READY TO DRINK COCKTAILS** 

**BACARDI MOJITO | 13** 

**GOSLINGS DARK 'n STORMY | 13** 

HIGH NOON VODKA HARD SELTZER | 13

peach or watermelon

MARGARITA | 30

**OLD FASHIONED | 30** 

**ESPRESSO MARTINI | 30** 

LIQUORS (200ML)

1800 TEQUILA SILVER | 31

**BELVEDERE VODKA | 33** 

**BOMBAY SAPPHIRE GIN | 45** 

JOHNNIE WALKER BLACK LABEL

SCOTCH | 33

RÊMY MARTIN V.S.O.P COGNAC | 45

TITO'S HANDMADE VODKA | 25

WOODFORD RESERVE BOURBON | 34

CHAMPAGNE & SPARKLING

AVISSI 15 | 65

prosecco, veneto, it

CHANDON | 70

blanc de blancs, napa valley, ca

**VEUVE CLICQUOT 39 | 140** yellow label, reims, fr

LAURENT-PERRIER | 145 rosé, reims, fr WHITE & ROSÉ

ALOIS LAGEDER TERRA ALPINA 16 | 65

pinot grigio, trentino-alto adige, it

GRANDS VINS DU VAL DE LOIRE 24 | 90

sancerre, loire, fr

TREFETHEN 19 | 80

chardonnay, oak knoll district, ca

**BRAVIUM 17 | 65** 

rosé of pinot noir, anderson valley, ca

**RED** 

FINCA DECERO 17 | 70

malbec, agrello, ar

**DUCKHORN | 80** 

merlot, napa valley, ca

**BANSHEE 18 | 75** 

pinot noir, sonoma coast, ca

SPINELLI D'ABRUZZO 18 | 75

montepulciano d'abruzzo, it

Please consult our In-Room Dining team for additional alcohol selections.

### DOG-FRIENDLY MENU

CORI'S SCRAMBLE | 14 VG, GF

scrambled organic eggs, lacinato kale, quinoa

**HEARTH ROASTED CHICKEN | 17 GF** 

boneless & skinless chicken breast, roasted yams, fennel & snap pea slaw

**BEEF PATTIES | 18 GF** 

angus beef, carrot & broccoli hash

CODFISH & CAVIAR | 50 v, GF

georges bank cod, caviar, polkadog cod skin cracker

PEANUT BUTTER PUP CUP | 15 GF

organic peanut butter, aerated unsweet cream, local blueberries

**POLKADOG TREATS | 9** 

chicken littles or lucky duck (20z tube)