



Served 6:30am - 11am

Healthy Start & Juices

Yogurt Parfait^V Nutty Bird granola (gluten free granola available), yogurt, fresh berries & Newbury honey 19

Oatmeal^V walnuts & raisins 18 / add bananas 5 / add berries 9

Half Grapefruit Cocktail^{V,GF} 14

Fresh Fruit Plate^V 19

Juices

Freshly Squeezed Orange or Grapefruit Juice 10

Green Juice spinach, parsley, cucumber, celery, ginger and lemon 10

Smoothie of the Day^V 14

From the Bakery

Freshly Baked Croissants^V plain or chocolate 8

Pastry Basket^V freshly baked croissants & assorted daily pastries 28

Bagel with Cream Cheese^V your choice of plain, sesame, everything or gluten free with scallion cream cheese 10

Toast^V white, sourdough, whole wheat, multigrain, English muffin, gluten free 9

Breakfast

Continental^V choice of juice, breakfast pastry or toast, sweet butter & preserves, coffee or tea 23

American choice of juice, two eggs any style, with hash browns, toast and a choice of sausage, bacon or fresh fruit, coffee or tea 46

Two Eggs Any Style two eggs any style, with hash browns, toast and a choice of sausage, bacon or fresh fruit 27

House Egg Sandwich bacon, egg & cheese on a toasted English muffin 18

Lox & Bagel smoked salmon with your choice of bagel: plain, sesame everything and gluten free with scallion cream cheese 31

Avocado Toast^V crushed avocado on sourdough 22 / add poached eggs 7 / add smoked salmon 12

Vegetable Omelet^V broccoli, onions & assorted mushrooms with toast 26

Three Egg Omelet toast and choice of three: broccoli, mushrooms, onions, spinach, peppers, potatoes, avocado, bacon, sausage, Canadian bacon, chorizo, ham & assorted cheeses 29

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Gluten Free Bread available upon request.

GF=Gluten Free | V=Vegetarian

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Served 6:30am - 11am

Breakfast (cont'd)

Lobster Benedict poached Maine lobster, challah bread, and hollandaise sauce 38

Eggs Benedict Canadian bacon, English muffin, and hollandaise sauce 29

Florentine Benedict ^V spinach, grilled tomato, English muffin, and hollandaise sauce 29

Thick Cut Challah French Toast ^V Bragg Farm maple syrup and sliced bananas 24

Blueberry Pancakes ^V the Chef's secret recipe 24

Sides 9

Hash Browns ^V / Pork or Chicken Sausage / Bacon / Avocado ^V

Kids Breakfast Menu 15

Eggs Any Style hash browns, toast and a choice of sausage, bacon or fresh fruit

Silver Dollar Pancakes ^V
chocolate chip, blueberry or classic

French Toast ^V



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all-day dining

Available 11am - 10pm

Appetizers

Kaluga Caviar (1 oz.) accompaniment of honey, truffle, ricotta and chive on brioche 79

Crispy Maine Crab Cake pickled mustard, remoulade, arugula 29

Half Dozen Oysters ^{GF} served raw with red wine mignonette and sliced cucumber available broiled with lemon, butter and parsley 27

Ruby Red Shrimp Cocktail ^{GF} Old Bay seasoning, cocktail sauce 29

Our Signature Spicy Pink Lobster Chowder poached Maine lobster & Calabrian chili 25

Butternut Squash Soup ^{GF} crème fraîche, bacon and toasted pumpkin seeds 17

Our French Fries ^{V,GF} freshly cut in house daily 14

Deviled Eggs ^V dijon, smoked paprika, capers 22

Pigs in a Blanket 100% Wagyu Beef, freshly baked in house 17

House Meatballs beef and pork meatballs, marinara sauce, parmesan cheese 23

Beef Tartare Tabasco, shallots, dijonaise & toast points 26

Salads

Caesar Salad baby gem, white anchovies, garlic croutons 24
add grilled chicken paillard 12 / add grilled shrimp 15

Cobb Salad ^{GF} roasted chicken, avocado, bacon, tomato, egg, dijon vinaigrette dressing 27

Avocado Louie ^{GF} Jumbo lump crab, Hawaiian heart of palm, house thousand island 38

Sandwiches

(choice of french fries or side salad)

The Street Bar Burger brioche bun, caramelized onion, aged cheddar, red onion, dijonaise, pickles 28

Hand Carved Club Sandwich carved turkey breast, dijonaise, bacon, fried egg, sliced tomatoes 24

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Available 11am - 10pm

Entrees

Roasted Half Chicken ^{GF} with zesty vinaigrette 36

Rigatoni Pomodoro or Bolognese 22 / 28

Gluten free pasta available upon request

From the Grill ^{GF}

Grilled Gulf Shrimp 34

Prime Aged NY Strip Steak 59

Mediterranean Branzino 40

Filet Mignon 48

Sauces ^{V/GF}

Black Truffle / Au Poivre / Horseradish Meunière / Salsa Verde

Sides ^{V/GF} 14

Steamed Broccolini / Roasted Mushrooms /

Fingerling Potatoes / Whipped Potatoes / Fries

Desserts 16

Hot Fudge Sundae vanilla and chocolate ice cream, brownies, cherry, candied peanuts, whipped cream

Chocolate Cake raspberry, hazelnut

Apple Caramel Cheesecake house-made whipped cream

Ice Cream ^{GF} (3 scoops): chocolate, vanilla, strawberry

Sorbet ^{GF} (3 scoops): orange, lemon, raspberry

Kids Menu 15

(choice of one side)

Cheeseburger / Spaghetti Marinara ^V /

Grilled Cheese ^V / Pigs in a Blanket / Chicken Tenders

Sides 8

French Fries ^V / Mashed Potatoes ^V / Steamed Broccolini ^{V/GF}



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all-day dining

Available 11am - 10pm

Overnight Menu (Available 10pm - 6:30am)

Caesar Salad 23 / grilled chicken paillard 12 / grilled shrimp 15

Rigatoni Pomodoro or Bolognese 22 / 28

Gluten free pasta available upon request

The Street Bar Burger 28

Hand Carved Club Sandwich 22

Chicken Parm Hero 26

Our French Fries ^{V/GF} freshly cut in house daily 14

Coffee

Pot of Coffee small 12 / large 16

Espresso 7 / Cappuccino 8

Hot Chocolate 8

Iced Coffee 8

Tea by J'ENWEY TEA CO. 12

Jenwey Boutique Blended Teas

The Newbury Black Blend

Lady Blue Earl Grey

Japanese Sencha

Bourbon Vanilla Rooibos

Moroccan Mint

White Peach

Energy Hibiscus

All Day Beverages

Smoothie of the Day 14

Sodas 6

Lemonade 6

Iced Tea 7 / Arnold Palmer 7

Bottled Still Water sm 6 / lg 11

Bottled Sparkling Water sm 6 / lg 11

Juices 10

Freshly Squeezed Orange or Grapefruit Juice

Green Juice spinach, parsley, cucumber, celery, ginger and lemon

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wines by the glass & beers

Sparkling

Prosecco. **Luminore** Veneto, Italy, NV 18 / 72
Champagne Brut. **Veuve Clicquot** Yellow Label, NV 35 / 140
Sparkling Brut Rosé. **JCB #69** Bourgogne, France 16 / 64
Champagne. Brut Rose. **Laurent Perrier**. NV 45 / 180

White

Pinot Grigio. **Alois Lageder**. Alto Adige, Italy, 2020 14 / 56
Sauvignon Blanc. **Les Rabichottes**. Pouilly Fume, Loire, France, 2020 18 / 72
Sauvignon Blanc. **Cakebread**. Napa Valley, 2020 19 / 76
Riesling. **Trimbach**. Alsace, France, 2019 16 / 64
Viognier. **Yalumba**. Eden Valley, Australia, 2017 16 / 64
Grüner Veltiner. **Loimer Lois**. Kamptal, Austria, 2020 16 / 64
White Blend. **Bonny Doon**. 'Le Cigare Blanc' Arroyo Seco, California, 2019 14 / 56
Chardonnay. **Neyers**. Carneros, California, 2018 20 / 80
Chablis. **Domaine des Hâtes**. France, 2018 20 / 80

Rosé

Rosé. **Minuty**. Côtes de Provence, France, 2020 14 / 56
Rosé. **Stoller**. Dundee Hills, Oregon, 2020 16 / 64

Red

Pinot Noir. **Alexana**. Willamette Valley, Oregon, 2018 22 / 88
Bordeaux. **Domaines Barons de Rothschild Lafite**. 'Legende'. Medoc, France, 2017 18 / 72
Merlot. **Ramsay**. North Coast, California, 2019 16 / 64
Red Blend. **Orin Swift**. D66 'Others'. IGP Côtes Catalanes, France, 2015 20 / 80
Cabernet Sauvignon. **10,000 Hours**. Red Mountain, Washington, 2018 22 / 88
Cabernet Sauvignon. **Daou**. Reserve. Paso Robles, California, 2019 26 / 104

Beers 8

Jack's Abby House Lager Framingham, MA (Massachusetts)
Schneider-Weisse Bavarian Wheat Beer, Kelheim, Germany
Von Trapp Bohemian Style Pilsner. Stowe, VT
Devil's Purse Handline Kolsch South Dennis, MA (Massachusetts)
True North Ale Co. Northern Haze Juicy New England IPA, Traverse City, MI
Night Shift Santilli American IPA, Everett, MA (Massachusetts)
Lord Hobo Boomsauce Double IPA, Somerville, MA (Massachusetts)
Heineken 00, Non-Alcoholic Lager, Zoeterwoude, Netherlands

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BEVERAGES



Everybody Water	6
San Pellegrino	6
Spindrift	6
Harmless Harvest Coconut Water	8
Fazenda Nitro Brew	6
Coca Cola	6
Diet Coke	6
Arctic Chill Raspberry Lime	8
Jack's Abby House Lager	8
Lord Hobo Boomsauce Double IPA	8
Night Shift Santilli American IPA	8
Bully Boy Old Fashioned	25
Smuggler's Notch Rum	12
WhistlePig Rye	12
Casamigos Reposado	12
Grey Goose Vodka	12
Bombay Sapphire	12
Fernet Branca	12
Ruinart Brut	22
Nomadica Sparkling Rosé California	140
On Y Va Sauvignon Blanc Loire Valley	14
Larkan Red Blend Napa Valley	18
Pagliarese Chianti Classico, Italy	16
Almond Sweet Toffee Sloops	10
Taza Wicked Dark Chocolate	10
Saltie Girl Chips	6
Sail Mix	10
Bixby Dark Chocolate Hazelnut + Raisin, Maine Sea Salt Bar	12
M&Ms Peanuts	8
Lark Coconut Butter Shortbread Cookies	8
Pretzels	8

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HONOR BAR



Tequila

BLANCO

Jose Cuervo Tradicional 15
Don Julio 16
Patron 15
Casa Dragones Blanco 28

REPOSADO

Clase Azul 27
Jose Cuervo Tradicional 16
Don Julio 18
1800 16
Herradura 16
Patron 18

AÑEJO

Don Julio | 20
1800 | 18
Herradura | 18
Patron | 20

EXTRA AÑEJO

Casa Dragones Joven 90
Jose Cuervo Reserva
de la Familia 47
Don Julio 1942 45
Don Fulano Imperial 30

CRISTALINO

Don Julio 70 23
Maestro Dobel Diamante 20
1800 Cristalino 22

Mezcal

Del Maguey Vida 15
Del Maguey Chichicapa 26
Del Maguey Tobala 48
Mezcales de Leyenda Cupreata Artesanal 18
Mezcales de Leyenda Cenizo Blanco 25

Rum

Probitas White Blended Rum 15
Plantation Artisanal Rum Xaymaca 15
Paranubes Oaxaca 14
Flor de Caña 7yr 15
Diplomatico Reserva Exclusiva 24
Diplomatico No. 3 Distillery Collection 26
Ron Zacapa 23 18
Ron Zacapa XO 35

Bourbon

Angel's Envy 17
Bakers 17
Basil Hayden 16
Blantons 20
Woodford Reserve 16
Knob Creek 15
Maker's Mark 15
Four Roses Single Barrel 16
Michter's US 1 15
Michter's 10yr Single Barrel Bourbon 90

Old Rip Van Winkle 10yr 50
Pappy Van Winkle 12yr 100
Henry McKenna Single Barrel 15
Widow Jane 10yr 16
Eagle Rare 16
Stagg Jr. Bourbon 40
Rock Hill Farms Single Barrel 100
Elmer T. Lee 69
George T. Stagg 15yr 100
Elijah Craig Small Batch 18

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Whiskey

AMERICAN WHISKEY

Jack Daniel's 14
Putnam New England 14
Bully Boy White 16
Bully Boy 16

RYE

IRISH WHISKEY

Bushmills 14
Jameson 14
Tullamore Dew 14
Teeling 15
Drumshambo Single Pot Still 18

WhistlePig Farm
Straight 10yr 18
WhistlePig 12yr
Old World 34
Whistlepig 15yr 44
Michter's US 1 15
Michter's 10yr 90

Pikesville 18
Sazerac 14
Putnam New England 16
1792 16
Templeton 15
Rittenhouse 16

CANADIAN WHISKEY

Crown Royal 14
Lot No. 40 Whiskey 14
Caribou Crossing 22

JAPANESE WHISKEY

Hakushu 12yr 30
Yamazaki 12yr 42
Toki 13
Hibiki 17 56
Hibiki Harmony 32

Scotch

LOWLANDS

Auchentoshan 12yr 35
Glenkinchie 12yr 20

SKYE

Talisker 15

ISLAY

Ardbeg 22
Lagavulin 16yr 25
Laphroaig 10yr 22
Ardbeg 10yr 22

HIGHLAND

Aberfeldy 18
Dalwhinnie 22
Glenmorangie Nectar D'Or 22
Glenmorangie 10yr 15

SPEYSIDE

Balvenie 12 15
Balvenie 15yr Single Cask 30
Balvenie 21 64
Cragganmore 20
Glenfiddich 18yr 20

Oban 14yr 20
Dalmore 12yr 20
Dalmore 18yr 55
Dalmore 25yr 135

Glenfiddich 14
Craigellachie 13yr 25
Macallan 12yr 16
Macallan 18yr 60
Macallan 25yr 118
Glenlivet 12yr 53

BLENDED

Johnny Walker Black 14
Johnny Walker Blue 65

Chivas Regal 12 14
Chivas Regal 18 25

Monkey Shoulder 16
Mossburn Island Blended 18

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HONORABLE BAR



Cognac

Courvoisier VSOP 21
Frapin Château Font
Pinot 1er Cru. XO 48
Pierre Ferrand Selection 38
Pierre Ferrand Abel 63
Jean Fillieux Vieux 43

Jean Fillieux Grande
Reserve XO 63
Delamain Vesper Fine 30
Raynal VSOP XX
Hennessy VS 15

Hennessy VSOP 22
Hennessy XO 58
Remy VSOP 22
Remy Martin XO 55
Louis XIII 475

Armagnac

Cerbois XO 32
Jameson 14

Calvados

Daron XO 32

Brandy

St. George Pear Brandy 32
Laird's Applejack 14
Cardenal Mendoza Solera Gran Reserva 32
Bentwing Hangar 1 French & California 14
Torres 10 32

Cordials

B&B 32
Baileys Irish Cream 16
Benedictine 14
Drambuie 16
Frangelico 32
Grand Marnier 16
Kahlua 14
Limoncello 32

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