



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

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, fresh fruit, a choice of sausage or bacon, and coffee or tea 46

Eggs & Meat^{*} 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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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



*These items are cooked to order and may be served raw or undercooked. 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 a person in your party has a food allergy.

Gluten Free Bread available upon request.

GF=Gluten Free | V=Vegetarian

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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, dressed 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 mustard 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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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

Mediterranean Branzino 40

Prime Aged NY Strip Steak* 59

Filet Mignon* 48

Sauces ^{V/GF}

Black Truffle / Au Poivre / Horseradish Meunière / Salsa Verde

Sides ^{V/GF} 14

Roasted 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 Tart chocolate ganache, vanilla whipped cream

Seasonal Cheesecake house-made whipped cream

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

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

Kids Menu 15

Cheeseburger w/fries* / Grilled Cheese w/fries ^V /

Pigs in a Blanket w/fries / Chicken Tenders w/fries

Spaghetti Marinara ^V /



Sides 8

Fries ^V / Whipped Potatoes ^V / Roasted Broccolini ^{V/GF}

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

Caesar Salad* 24 / 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* 24

Chicken Parm Hero 26

Our French Fries ^{VGF} 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. Lucien Albrecht Cremant D'Alsace, France, NV 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
Viogner. Yalumba. Eden Valley, Australia, 2017 16 / 64
Grüner Veltiner. Loimer Lois. Kamptal, Austria, 2020 16 / 64
Chardonnay. Neyers. Carneros, California, 2018 20 / 80
Chablis. Domaine des Hâtes. France, 2018 20 / 80

Rosé

Rosé. Whispering Angel. Côtes de Provence, France, 2021, France, 2020 18 / 72
Rosé. Château d'Esclans, Côtes de Provence, France, 2019 29 / 116

Red

Pinot Noir. Melville. Santa Rita Hills, California 2020 22 / 88
Merlot. Ramsay. North Coast, California, 2019 16 / 64
Bordeaux. Domaines Barons de Rothschild Lafite. 'Legende', Medoc, France, 2019 18 / 72
Red Blend. Saldo. The Prisoner, California, 2019 20 / 80
Cabernet Sauvignon. 10.000 Hours. Red Mountain, Washington, 2019 22 / 88
Cabernet Sauvignon. Daou. Reserve. Paso Robles, California, 2020 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

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
Night Shift Santilli American IPA	8
Bully Boy Old Fashioned	25
Tito's Vodka	12
WhistlePig Rye	16
Casamigos Reposado	16
Grey Goose Vodka	14
Bombay Sapphire	12
Macallan Scotch	18
Rosé Whispering Angel	40
Ruinart Brut	80
Nomadica Sparkling Rosé California	14
On Y Va Sauvignon Blanc Loire Valley	14
Larkan Red Blend Napa Valley	18
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

HONOR BAR