



Served 6:00am - 11am

Healthy Start & Juices

Yogurt Parfait^V Nutty Bird granola (gluten free granola available), yogurt, fresh berries & Newbury honey 20

Oatmeal^V walnuts & raisins 19 / add bananas 5 / add berries 9

Grapefruit Cocktail^{V/GF} 14

Fresh Fruit Plate^V 19

Juices

Freshly Squeezed Orange or Grapefruit Juice 12

Green Juice spinach, parsley, cucumber, celery, ginger and lemon 12

Smoothie of the Day^V 14

From the Bakery

Freshly Baked Croissants^V plain or chocolate 9

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 12

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 25

American^{*} choice of juice, two eggs any style, with hash browns, toast, fresh fruit, a choice of sausage or bacon, and coffee or tea 49

Eggs & Meat^{*} two eggs any style, with hash browns, toast and a choice of sausage, bacon or fresh fruit 29

House Egg Sandwich^{*} bacon, egg & cheese on a toasted English muffin 19

Lox & Bagel smoked salmon with your choice of bagel: plain, sesame, everything and gluten free with scallion cream cheese 33

Avocado Toast^V crushed avocado on sourdough 23 / add poached eggs* 8
add smoked salmon 12

Vegetable Omelet^V broccoli, onions & assorted mushrooms with toast 31

Three Egg Omelet toast and choice of three: broccoli, mushrooms, onions, spinach, peppers, potatoes, avocado, bacon, sausage, Canadian bacon, chorizo, ham & assorted cheeses 31

•
•
dining
PERSONAL



Served 6:00am - 11am

Breakfast (cont'd)

Lobster Benedict* poached Maine lobster, challah bread, and hollandaise sauce 39

Eggs Benedict* Canadian bacon, English muffin, and hollandaise sauce 32

Florentine Benedict* ^V spinach, grilled tomato, English muffin, and hollandaise sauce 32

Thick Cut Challah French Toast ^V Bragg Farm maple syrup and sliced bananas 26

Blueberry Pancakes ^V the Chef's secret recipe 25

Sides 9

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

Kids Breakfast Menu 16

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

dining
PERSONAL



all-day dining

Available 11am - 10pm

Appetizers

- Kaluga Caviar (1 oz.)*** accompaniment of honey, truffle, ricotta and chive on brioche 85
- Crispy Maine Crab Cake** pickled mustard, remoulade, arugula 31
- Half Dozen Oysters*** ^{GF} served raw, dressed with red wine mignonette and sliced cucumber (*available broiled with lemon, butter and parsley*) 28
- Ruby Red Shrimp Cocktail** ^{GF} Old Bay seasoning, cocktail sauce 31
- Our Signature Spicy Pink Lobster Chowder** poached Maine lobster & Calabrian chili 26
- Butternut Squash Soup** ^{GF} crème fraîche, bacon and toasted pumpkin seeds 19
- Our French Fries** ^{V,GF} freshly cut in house daily 15
- Deviled Eggs** ^V dijon, smoked paprika, capers 23
- Pigs in a Blanket** 100% Wagyu Beef, freshly baked in house 19
- House Meatballs** beef and pork meatballs, marinara sauce, parmesan cheese 24
- Beef Tartare*** Tabasco, shallots, dijonaise & toast points 27

Salads

- Caesar Salad*** baby gem, white anchovies, garlic croutons 25
add grilled chicken 12 / add grilled shrimp 15
- Cobb Salad** ^{GF} roasted chicken, avocado, bacon, tomato, egg, dijon mustard vinaigrette dressing 28
- Avocado Louie** ^{GF} Jumbo lump crab, Hawaiian heart of palm, house thousand island 39

Sandwiches

(choice of french fries or side salad)

- The Street Bar Burger*** brioche bun, caramelized onion, aged cheddar, red onion, dijonaise, pickles 29
- Hand Carved Club Sandwich*** carved turkey breast, dijonaise, bacon, fried egg sliced tomatoes 26

*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

dining
PERSONAL



all-day dining

Available 11am - 10pm

Entrees

Roasted Half Chicken ^{GF} with zesty vinaigrette 38

Rigatoni Pomodoro or Bolognese 26 / 32

Gluten free pasta available upon request

From the Grill ^{GF}

Prime Aged NY Strip Steak* 68

Mediterranean Branzino 44

Filet Mignon* 58

Sauces ^{V/GF}

Black Truffle / Au Poivre / Horseradish Meunière / Salsa Verde

Sides ^{V/GF} 15

Roasted Broccolini / Roasted Mushrooms /

Fingerling Potatoes / Whipped Potatoes / Fries

Desserts

Hot Fudge Sundae vanilla and chocolate ice cream, brownies, cherry, candied peanuts, whipped cream 18

Chocolate Tart chocolate ganache, vanilla whipped cream 16

Seasonal Cheesecake house-made whipped cream 16

Ice Cream ^{GF} (3 scoops): chocolate, vanilla, strawberry 16

Sorbet ^{GF} (3 scoops): orange, lemon, raspberry 16

Kids Menu 18

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

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

Spaghetti Marinara ^V /



Sides 9

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

*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

dining
PERSONAL



all-day dining

Overnight Menu (Available 10pm - 6:00am)

Caesar Salad* 25 / grilled chicken 12 / grilled shrimp 15

Rigatoni Pomodoro or Bolognese 26 / 32

Gluten free pasta available upon request

The Street Bar Burger* 29

Hand Carved Club Sandwich* 26

Chicken Parm Hero 26

Our French Fries ^{VGF} freshly cut in house daily 15

Coffee

Pot of Coffee small 13 / large 17

Espresso 7 / Cappuccino 9

Hot Chocolate 10

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 7

Lemonade 7

Iced Tea 7 / Arnold Palmer 7

Bottled Still Water sm 7 / lg 12

Bottled Sparkling Water sm 7 / lg 12

Juices 12

Freshly Squeezed Orange or Grapefruit Juice

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

*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

dining
PERSONAL



wines by the glass & beers

Sparkling

Prosecco. Luminore. Veneto, Italy, NV 18 / 72
Champagne Brut. Veuve Cliquot. Yellow Label. France, NV 35 / 140
Brut. Domaine Carneros by Taittinger. Napa, 2019 25 / 100
Champagne Brut Rosé. 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
Sauvignon Blanc. Cloudy Bay. Marlborough, New Zealand, 2021 22 / 88
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
Chardonnay. Pouilly-Fuisse. Domaine J.A. Ferret. Clos des Prouges France, 2019 29 / 116

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

Jack's Abby Post Shift Pilsner. Bavarian Style Pilsner, MA, 4.7% ABV | 11
Zero Gravity Green State Lager German Pilsner. VT, 4.9% ABV | 11
Allagash White. Belgian Style Witbier. ME, 5.2% ABV | 12
Lampighter Birds of a Feather. New England IPA, MA, 6.8% ABV | 13
Stone IPA. West Coast IPA, CA, 6.9% ABV | 12
Zero Gravity Madonna IPA. Double IPA, VT, 8% ABV | 14
Springdale Brig Mocha Stout. American Stout, MA, 6.8% ABV | 13
Heineken 0.0. Non-Alcoholic Beer Lager, Zoeterwoude, Netherlands, 0.0% ABV | 10
Lagunitas Hoppy Refresher. Non-Alcoholic Seltzer California, 0.0% ABV | 9

B
E
V
E
R
A
G
E
S



Everybody Water	7
San Pellegrino	7
Spindrift	7
Harmless Harvest Coconut Water	8
Fazenda Nitro Brew	6
Coca Cola	7
Diet Coke	7
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