



## *breakfast*

Served 6:00am - 11am

### *Healthy Start & Juices*

**Yogurt Parfait**<sup>V</sup> Nutty Bird granola (gluten free granola available), yogurt, fresh berries & Newbury honey 20

**Oatmeal**<sup>V</sup> walnuts & raisins 19  
*Additions: bananas 5, berries 9*

**Grapefruit Cocktail**<sup>V,GF</sup> 14

**Fresh Fruit Plate**<sup>V,GF</sup> 19

### *Juices*

**Freshly Squeezed Orange or Grapefruit Juice** 12

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

**Smoothie of the Day** 14

### *From the Bakery*

**Freshly Baked Croissants**<sup>V</sup> plain or chocolate 9

**Pastry Basket**<sup>V</sup> freshly baked croissants & assorted daily pastries 28

**Bagel with Cream Cheese**<sup>V</sup> your choice of plain, sesame, everything or gluten free with plain or scallion cream cheese 12

**Toast**<sup>V</sup> white, sourdough, whole wheat, multigrain, English muffin, gluten free 9

### *Breakfast*

**Continental**<sup>V</sup> choice of juice, breakfast pastry or toast, sweet butter & preserves, coffee or tea 25

**American**<sup>\*</sup> choice of juice, two eggs any style, with hash browns, toast, and a choice of sausage, bacon or fresh fruit 49

**Eggs & Meat**<sup>\*</sup> two eggs any style, with hash browns, toast, and a choice of sausage, bacon or fresh fruit 29

**House Egg Sandwich**<sup>\*</sup> bacon, egg & cheese on a toasted English muffin 19

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

**Avocado Toast**<sup>V</sup> crushed avocado on sourdough, with sesame seeds 23  
*Additions: poached eggs\* 8, smoked salmon 12*

**Vegetable Omelet**<sup>V</sup> broccoli, onions & assorted mushrooms with toast 31

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

In-room dining orders have a 18% gratuity and a \$4 delivery fee, applied.

PERSONAL dining



## *breakfast*

Served 6:00am - 11am

### *Breakfast (cont'd)*

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

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

**Florentine Benedict\*<sup>V</sup>** spinach, grilled tomato, English muffin, and hollandaise sauce 32

**Thick Cut Challah French Toast<sup>V</sup>** Bragg Farm maple syrup and sliced bananas 26

**Blueberry Pancakes<sup>V</sup>** the Chef's secret recipe 25

### *Sides 9*

**Hash Browns<sup>V</sup> / Pork or Chicken Sausage / Bacon / Avocado<sup>V</sup>**

### *Kids Breakfast Menu 16*

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

**Silver Dollar Pancakes<sup>V</sup>** classic, blueberry, or chocolate chip

**French Toast<sup>V</sup>**



\*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.

The Newbury Boston prioritizes sourcing ethical and sustainable seafood.

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

PERSONAL dining



## *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\*** <sup>GF</sup> served raw dressed with red wine mignonette & sliced cucumber 28  
*available broiled with lemon, butter and parsley*
- Ruby Red Shrimp Cocktail** <sup>GF</sup> Old Bay seasoning, cocktail sauce 31
- Signature Spicy Pink Lobster Chowder** poached Maine lobster & Calabrian chili 26
- Butternut Squash Soup** <sup>GF</sup> crème fraiche, bacon, toasted pumpkin seeds 19
- Our French Fries** <sup>V,GF</sup> freshly cut in house daily 15
- Deviled Eggs\*** <sup>V</sup> Dijon, smoked paprika, capers 23
- Pigs in a Blanket** 100% Wagyu beef, freshly baked in house 19
- House Meatballs** beef, pork and veal meatballs, marinara sauce, parmesan cheese 24
- Beef Tartare\*** Tabasco, shallots, dijonaise & toast points 27

### *Salads*

- Cobb Salad** <sup>GF</sup> roasted chicken, avocado, bacon, tomato, egg, Dijon vinaigrette 28
- Avocado Louie** <sup>GF</sup> jumbo lump crab, Hawaiian heart of palm, house thousand island dressing 39
- Caesar Salad\*** baby gem, white anchovies, garlic croutons 25  
*Additions: chicken 12, grilled shrimp 15*

### *Sandwiches*

*served with your choice of fries or a 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

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## *all-day dining*

Available 11am - 10pm

### *Entrees*

**Roasted Half Chicken** <sup>GF</sup> with zesty vinaigrette 38

**Rigatoni Pomodoro** 26 *Gluten-free pasta available upon request*

**Rigatoni Bolognese** 32 *Gluten-free pasta available upon request*

### *From the Grill* <sup>GF</sup>

**Mediterranean Branzino** 44

**Jumbo Shrimp** 34

**Prime Aged NY Strip Steak** 68

**Filet Mignon** 58

### *Sauces* <sup>V/GF</sup>

**Black Truffle / Au Poivre / Horseradish Meunière / Salsa Verde**

### *Sides* <sup>V/GF</sup> 15

**Roasted Broccolini / Roasted Mushrooms / Fingerling Potatoes / Whipped Potatoes / Fries**

### *Desserts*

**Hot Fudge Sundae** vanilla & chocolate ice cream, brownie, cherry, candied peanuts, whipped cream 18

**Chocolate Tart** chocolate ganache, vanilla whipped cream 16

**Lemon Cheesecake** house-made whipped cream 16

**Ice Cream (3 scoops)** <sup>GF</sup> chocolate, vanilla, strawberry 16

**Sorbet (3 scoops)** <sup>GF</sup> orange, lemon, raspberry 16

### *Kids Menu* 18

**Cheeseburger\*** with fries

**Grilled Cheese** with fries <sup>V</sup>

**Pigs in a Blanket** with fries

**Chicken Tenders** with fries

**Spaghetti Marinara** <sup>V</sup>

### *Kids Sides* 9

**Fries** <sup>V</sup> / **Whipped Potatoes** <sup>V</sup> / **Roasted Broccolini** <sup>V/GF</sup>

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PERSONAL *dining*



## *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 <sup>V,GF</sup> 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 Bottled 7

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

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PERSONAL *dining*



## *wines by the glass*

### *Champagne & Sparkling*

Prosecco, Luminoire DOCG, Veneto, Italy, NV	18
Brut, Domaine Carneros by Tattinger, Napa, 2019	25
Rose, Arnaud Lambert, Breze, Cremant de Loire, NV	22
Champagne, Veuve Clicquot, Yellow Label, NV	35
Champagne, Dom Perignon, 2012	90

### *White*

Albariño, Terras Gauda, O Rosal, Rías Baixas, Spain, 2022	18
Pinot Grigio, Alois Lageder, Vignetti della Dolomite Trentino-Alto Adige, Italy 2021	18
Sauvignon Blanc, Cakebread, Napa Valley, California 2022	22
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2022	22
Riesling, Selbach, Tradition, Kabinett Feinherb, Mosel, Germany, 2020	18
Sauvignon Blanc, Blondeau, Les Rabichottes Pouilly Fume, France 2022	17
Chardonnay, Neyers, Carneros, California, 2020	20
Chardonnay, Pouilly-Fuisse, Domaine J.A. Ferret Clos des Prouges, France, 2018	29

### *Rosé*

Rosé, Whispering Angel, Côtes de Provence, France, 2021	18
Rosé, Château d'Esclans, Côtes de Provence, France, 2019	29

### *Red*

Pinot Noir, Tyler, Santa Rita Hills, California 2021	23
Merlot, Ramsay, North Coast, California, 2021	16
Bordeaux, Domaines Barons de Rothschild Lafite, 'Legende', Medoc, France 2019	18
Red Blend, Saldo, The Prisoner Wine Company Napa Valley, California, 2019	20
Cabernet Sauvignon, 10,000 Hours, Red Mountain, Washington, 2019	22
Cabernet Sauvignon, Daou, Reserve, Paso Robles California, 2021	26



## *wines by the bottle*

### *CHAMPAGNE*

Brut, Laurent-Perrier, La Cuvée, NV	115
Brut Impérial Reserve, Moët & Chandon, NV	122
Brut Grande Reserve, Gosset, NV	165
Blanc de Blancs, Ruinart, NV	320
Brut Rosé, Ruinart NV	360
Brut, Veuve Clicquot, La Grande Dame, 2012	370
Krug, Grande Cuvée 171th Edition, NV	595
Brut, Louis Roederer, Cristal, 2013	595
Brut, Tattinger, La Francasia, NV	185
Rosé, Dom Pérignon, 2006 Lady Gaga	689

### *WHITE*

Sauvignon Blanc, Ziata, Napa Valley, California, 2021	75
Chardonnay, Rombauer, Carneros, California, 2021	100
Chardonnay, Forman, Napa Valley, California, 2020	120
Chardonnay, Far Niente, Napa Valley, California, 2020	165
Chardonnay, Bouchard Aine & Fies, Chassagne-Montrachet France 2018	135
Chardonnay, Domaine Prunier-Bonheur,	135
Coteaux Bourguignons, L'petit Bonheur Blanc 2020	
Chardonnay, Peter Michael, La Carriere, Sonoma, 2021	325
Chardonnay, Samas, Isola de Nuraghi, Italy, 2021	70
Chardonnay, Louis Jadot, Chassagne-Montrachet, 2018	165
Sancerre, Lucien Crochet, La Chene Marchand, 2022	160

### *ROSÉ*

Grenache, Château d'Esclans, Garrus, Provence, France, 2021	165
Commanderie de la Bargemone,	75
Coteaux d'Aix-en-Provence, France, 2020	



*wines by the bottle*

*RED/CALIFORNIA*

Pinot Noir, Maritana, Russian River Valley, 2019	117
Pinot Noir, Patz & Hall, Hyde Vineyard, Carneros, 2019	165
Pinot Noir, Goldeneye, Anderson Valley, 2020	175
Pinot Noir, Bravium, Signal Ridge, Anderson Valley 2018	120
Cabernet Sauvignon, Faust, Napa Valley, 2020	115
Cabernet Sauvignon, Austin Hope, Paso Robles, 2021	175
Cabernet Sauvignon, Silver Oak, Alexander Valley, 2019	265
Cabernet Sauvignon, Orin Swift, Mercury Head, Napa Valley, 2019	375
Cabernet Sauvignon, Ziata, Meteor Vineyard, Napa Valley, 2016	361
Cabernet Sauvignon, Opus One, Napa Valley, 2019	786
Red Blend, Caymus Red Schooner, Voyage II, 2020	90
Red Blend, Orin Swift, Machete, 2020	150
Cabernet Sauvignon, Daou, Soul of a Lion, Paso Robles, 2019	480

*RED/FRANCE*

CdP, Chateau La Nerthe, Cuvée des Cadettes, 2016	395
Crozes-Hermitage, Domaine Des Grands Chemins, 2018	168
Gigondas, Chateau de Saint Cosme, 2020	155
Saint Emilion, Chateau Tour Saint Chrisophe, Grand Cru 2018	160





*beers*

## *BEERS*

**The Street Bar x Lamplighter Brewing Lager** German Style Lager, MA, 4.3% ABV {16oz} 12

**Etienne Dupont Cidre Bouche Brut 2022** Cider, FR, 5.0% ABV {375ml} 21

**Allagash Brewing White** Belgian Style Witbier, ME, 5.2% ABV {16oz} 12

**Zero Gravity Extra Stout Nitro** Stout, VT, 5.9% ABV {16oz} 12

**Lamplighter Brewing Birds of a Feather IPA** New England IPA, MA, 6.8% ABV {16oz} 13

**Stone Brewing IPA** West Coast IPA, CA, 6.9% ABV {12oz} 12

**Zero Gravity Brewing Buck Buck Juice IPA** Dry-Hopped IPA, VT, 9.0% ABV {16oz} 14

**Dieu de Ciel Grande Noireur** Imperial Stout, QC, 9.0% ABV {11.5oz} 18

**Heineken 00. Non-Alc Beer** Lager, Zoeterwoude, NL, 0.0% ABV {11.2oz} 10

**Lagunitas Hoppy Refresher, Non-Alc Seltzer** Hopped Soda, CA, 0.0% ABV {12oz} 9

BEVERAGES



*mini bar*

Everybody Water 7  
San Pellegrino 7  
Spindrift 7  
Harmless Harvest Coconut Water 8  
Fazenda Nitro Brew 8  
Coca Cola 7  
Diet Coke 7  
High Noon Pineapple 10  
Jack's Abby House Lager 10  
Night Shift Santilli American IPA 10  
Bully Boy Old Fashioned 25  
Tito's Vodka 12  
Casamigos Reposado 16  
Grey Goose Vodka 14  
Bombay Sapphire 12  
Rosé Whispering Angel 40  
Ruinart Brut 150  
Nomadica Sparkling Rosé California 14  
Larkan Red Blend Napa Valley 18  
Almond Sweet Toffee Sloops 12  
Taza Wicked Dark Chocolate 10  
Saltie Girl Chips 7  
Sail Mix 12  
Bixby Milk Chocolate Peanut Butter + Maine Sea Salt Bar 12  
M&Ms Peanut 8  
Lark Coconut Butter Shortbread Cookies 9  
Q's Rosemary Sea Salt Cashews 10

HONOR BAR