



## breakfast

served weekdays 6:00am – 11:00am

### *Healthy Start & Juices*

**Yogurt Parfait** <sup>GF/V</sup> Nutty Bird granola, yogurt, fresh berries & honey · 23

**Oatmeal** <sup>V</sup> walnuts & raisins · 23

ADD bananas · 5    ADD berries · 9

**Fresh Fruit Plate** <sup>GF/V</sup> · 20

**Freshly Squeezed Orange *or* Grapefruit Juice** · 13

**Green Juice** spinach, parsley, cucumber, celery, ginger & lemon · 13

**Smoothie of the Day** · 15

### *From the Bakery*

**Freshly Baked Croissant** <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 bagel with plain or scallion cream cheese · 12

**Toast** white, sourdough, whole wheat, multigrain, English muffin, or gluten free · 9

### *Breakfast*

**Continental** <sup>V</sup> 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, and choice of sausage, bacon or fresh fruit · 49

**Eggs & Meat**\* two eggs any style, with hash browns, toast, and choice of sausage, bacon or fresh fruit · 30

**House Egg Sandwich**\* bacon, egg & cheese, Champagne hollandaise on a toasted English muffin · 22

**Lox & Bagel** smoked salmon with your choice of plain, sesame, everything or gluten free bagel with plain or scallion cream cheese · 35

**Avocado Toast** <sup>V</sup> crushed avocado on sourdough with sesame seeds · 25  
ADD poached eggs · 8    ADD smoked salmon · 12

in-room dining orders have an 18% gratuity and a \$4 delivery fee applied

PERSONAL dining



## breakfast

served weekdays 6:00am – 11:00am

### *Breakfast* (cont'd)

**Local Farm Frittata** <sup>✓</sup> egg white, mushroom, broccoli, asparagus · 29

ADD poached eggs · 8    ADD smoked salmon · 12

**Three Egg Omelet** toast and choice of three: broccoli, mushrooms, onion, spinach, peppers, avocado, bacon, sausage, Canadian bacon, chorizo, assorted cheeses · 32

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

**Classic Eggs Benedict\*** Canadian bacon, English muffin, and hollandaise sauce · 34

**Thick Cut Challah French Toast** <sup>✓</sup> maple syrup & sliced bananas · 27

**Blueberry Pancakes** <sup>✓</sup> chef's secret recipe · 26

### *Sides* 10

**Hash Browns** <sup>✓</sup>

**Pork or Chicken Sausage**

**Bacon** <sup>✓</sup>

**Avocado** <sup>✓</sup>

### *Kids' Breakfast* 16

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

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

**French Toast** <sup>✓</sup> maple syrup & sliced bananas

\*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*

served weekdays 11:00am – 10:00pm

### *Appetizers*

**Kaluga Caviar (1 oz)\*** accompaniment of honey, truffle, ricotta, and chive on brioche · 87

**Crispy Maine Crab Cake** <sup>V</sup> pickled mustard, remoulade, arugula · 34

**Half Dozen Oysters** served raw, dressed with red wine mignonette & sliced cucumber  
*available broiled with lemon, butter and parsley* · 28

**Ruby Red Shrimp Cocktail** <sup>GF</sup> Old Bay seasoning, cocktail sauce · 31

**Spicy Pink Lobster Chowder** poached maine lobster & calabrian chili · 27

**Chilled Gazpacho** <sup>V</sup> campari tomatoes, watermelon, cucumber, jalapeno, red bell pepper · 20

**Our French Fries** <sup>V/GF</sup> freshly cut in-house daily · 16

**Deviled Eggs\*** <sup>V</sup> dijon, smoked paprika, capers · 25

**Pigs in a Blanket** 100% Wagyu beef, freshly baked in-house · 22

**House Meatballs** beef, pork, & veal meatballs,  
basil tomato sauce, parmesan cheese · 28

### *Salads*

**Cobb Salad** <sup>GF</sup> roasted chicken, avocado, bacon, tomato, egg, dijon vinaigrette · 30

**Avocado Louie** jumbo lump crab, hawaiian heart of palm, house thousand island · 39

**Caesar Salad** baby gem, white anchovies, garlic croutons · 25

ADD chicken · 12    ADD grilled shrimp · 15

### *Pasta* *gluten-free pasta available upon request*

**Rigatoni Pomodoro** house-made pasta, vine-ripe tomatoes, basil · 34

**Rigatoni Bolognese** house-made pasta, beef, veal, pork, pecorino · 39

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## all-day dining

served weekdays 11:00am – 10:00pm

### Sandwiches

**Fried Chicken Sandwich** brioche bun, buttermilk dressing · 30

**Hand-Carved Club Sandwich\*** carved turkey sandwich, dijonnaise, bacon, fried egg, sliced tomatoes · 30

**The Street Bar Burger\*** brioche bun, caramelized onion, aged cheddar, red onion, dijonnaise, pickles · 35

### From the Grill *Includes your choice of one side and one sauce*

**Half Chicken Verde** shaved fennel, verde sauce · 40

**Mediterranean Branzino** · 44

**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> 16

Roasted Broccolini · Roasted Mushrooms

Whipped Potatoes · Fingerling Potatoes · Fries

### Desserts

**Hot Fudge Sundae** vanilla & chocolate ice cream, brownie, cherry, candied peanuts, whipped cream · 20

**Flourless Chocolate Cake** <sup>GF</sup> fresh berries, chocolate ganache, whipped cream · 16

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

**Ice Cream** <sup>GF</sup> house-made whipped cream · 16

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## *all-day dining*

served daily 11:00am – 10:00pm

### *Kids Menu* 18

Cheeseburger\* with fries

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

Pigs in a Blanket with fries

Chicken Tenders with fries

Spaghetti Marinara <sup>V</sup>

### *Kids Sides* <sup>V/GF</sup> 10

Fries · Whipped Potatoes · Roasted Broccolini



## *overnight menu*

served daily 10:00pm – 6:00am

Caesar Salad baby gem, white anchovies, garlic croutons · 25

ADD chicken · 12    ADD grilled shrimp · 15

Rigatoni Pomodoro house-made pasta, vine-ripe tomatoes, basil · 34

Rigatoni Bolognese house-made pasta, beef, veal, pork, pecorino · 39

The Street Bar Burger\* brioche bun, caramelized onion,  
aged cheddar, red onion, dijonnaise, pickles · 35

Fried Chicken Sandwich brioche bun, buttermilk dressing · 30

Hand-Carved Club Sandwich\* carved turkey sandwich, dijonnaise,  
bacon, fried egg, sliced tomatoes · 30

Our French Fries <sup>V/GF</sup> freshly cut in-house daily · 16

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## *beverage*

### *Coffee & Tea*

Pot of Coffee small 14 · large 18

Espresso · 7

Cappuccino · 9

Iced Coffee · 8

Tea by J'enewey Tea Co. · 13

The Newbury Black Blend · Lady Blue Earl Grey · Japanese Green Sencha · Chamomile  
Bourbon Vanilla Rooibos · Moroccan Mint · White Peach · Energy Hibiscus

### *All Day Beverage*

Smoothie of the Day · 15

Sodas · 7

Lemonade · 7

Iced Tea · 7

Arnold Palmer Bottled · 7

Still Water *or* Bottled Sparkling Water small 7 · large 12

### *Juices*

Freshly Squeezed Orange *or* Grapefruit Juice · 13

Green Juice spinach, parsley, cucumber, celery, ginger & lemon · 13

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wines by the glass

## Champagne & Sparkling

|                                                         |          |
|---------------------------------------------------------|----------|
| <b>Prosecco</b> · Luminoire DOCG · Veneto, Italy NV     | 18 / 72  |
| <b>Brut</b> · Domaine Carneros by Tattinger · Napa 2021 | 25 / 100 |
| <b>Rosé</b> · Arnaud Lambert · Cremant de Loire NV      | 22 / 88  |
| <b>Champagne</b> · Taittinger · La Francaise NV         | 35 / 140 |
| <b>Champagne</b> · Dom Perignon · 2015                  | 90 / 360 |

## White

|                                                                                                |          |
|------------------------------------------------------------------------------------------------|----------|
| <b>Albariño</b> · Terras Gauda · O Rosal · Rías Baixas, Spain 2023                             | 18 / 72  |
| <b>Pinot Grigio</b> · Alois Lageder · Vignetti della Dolomite · Tentino-Alto Adige, Italy 2024 | 18 / 72  |
| <b>Sauvignon Blanc</b> · Cloudy Bay · Marlborough, New Zealand 2024                            | 22 / 88  |
| <b>Riesling</b> · Weingut Ingrid Groiss · Braitenpuechtorff · Austria 2022                     | 18 / 72  |
| <b>Sancerre</b> · La Foret Gasselin · Regis & Laurent Godelu · Loire, France 2024              | 19 / 76  |
| <b>Chardonnay</b> · Neyers · Carneros, California 2021                                         | 20 / 80  |
| <b>Chardonnay</b> · Domaine Ferret, Autor De La Roche · France 2022                            | 31 / 124 |

## Rosé

|                                                                                   |          |
|-----------------------------------------------------------------------------------|----------|
| <b>Grenache+</b> · Whispering Angel · Côtes de Provence, France 2024              | 18 / 72  |
| <b>Grenache+</b> · Château d'Esclans · Les Clans · Côtes de Provence, France 2023 | 29 / 116 |

## Red

|                                                                                          |          |
|------------------------------------------------------------------------------------------|----------|
| <b>Pinot Noir</b> · Tyler · Santa Rita Hills, California 2022                            | 23 / 92  |
| <b>Pinot Noir</b> · Drouhin · Chorey-les-Beaunne · France 2021                           | 29 / 116 |
| <b>CdP</b> · Chateau La Nerthe · Les Granieres, France 2019                              | 35 / 140 |
| <b>Cabernet+</b> · Domaines Barons de Rothschild Lafite · 'Legende' · Medoc, France 2020 | 18 / 72  |
| <b>Red Blend</b> · Saldo · Napa, California 2021                                         | 20 / 80  |
| <b>Cabernet</b> · 10,000 Hours · Red Mountain, Washington 2020                           | 22 / 88  |
| <b>Cabernet</b> · Daou · Reserve · Paso Robles, California 2022                          | 26 / 104 |
| <b>Sangiovese</b> · Nozzole · Chianti Classico Riserva · Italy 2021                      | 21 / 84  |

BEVERAGES



## wines by the bottle

### Champagne & Sparkling

|                                                                 |     |
|-----------------------------------------------------------------|-----|
| <b>Brut</b> · Laurent-Perrier · La Cuvée NV                     | 140 |
| <b>Brut</b> · Veuve Clicquot · Yellow Label NV                  | 140 |
| <b>Brut Imperial Reserve</b> · Moët & Chandon NV                | 160 |
| <b>Brut Imperial Reserve</b> · Moët & Chandon NV 1.5L           | 320 |
| <b>Brut</b> · Lallier · Blanc de Blancs · Grand Cru NV          | 225 |
| <b>Brut</b> · Krug · Grande Cuvée 171th Edition NV              | 595 |
| <b>Brut</b> · Louis Roederer · Cristal 2013                     | 595 |
| <b>Brut</b> · Perrier Jouet · Blanc de Blanc NV                 | 288 |
| <b>Brut</b> · Pierre Peters · Blanc de Blancs Grand Cru NV      | 180 |
| <b>Brut</b> · Pierre Peters · Blanc de Blancs Grand Cru NV 1.5L | 360 |
| <b>Rosé</b> · Ruinart · Blanc de Blancs NV                      | 320 |
| <b>Rosé</b> · Delamotte NV                                      | 381 |
| <b>Rosé</b> · Dom Pérignon 2008                                 | 689 |
| <b>Rosé</b> · Ruinart NV                                        | 360 |
| <b>Rosé</b> · Veuve Clicquot · La Grande Dame 2015              | 950 |

### White

|                                                                                        |     |
|----------------------------------------------------------------------------------------|-----|
| <b>Chardonnay</b> · Far Niente · Napa Valley, California 2020                          | 165 |
| <b>Chardonnay</b> · Drouhin-Vaudon · Chablis, France 2022                              | 85  |
| <b>Chardonnay</b> · Peter Michael · La Carriere · Sonoma 2021                          | 325 |
| <b>Chardonnay</b> · Bouchard Aine & Fils · Chassagne-Montrachet · 1er Cru, France 2018 | 275 |
| <b>Chardonnay</b> · Pommier · Chablis 1er Cru · Cote De Lechet, 2023                   | 120 |
| <b>Chardonnay</b> · Vermentino · Samas · Isola de Nuraghi, Italy 2023                  | 70  |
| <b>Chardonnay</b> · Resonance · Willamette Valley, OR 2021                             | 115 |
| <b>CdP</b> · Chateau La Nerthe, France 2021                                            | 205 |
| <b>Pinot Grigio</b> · Alois Lageder · Alto Adige, Italy 2022                           | 150 |
| <b>Reisling</b> · Trimbach · Frederic Emile · Alsace, France 2017                      | 268 |
| <b>Sauvignon Blanc</b> · Domaine Thomas · Ultimus · Loire Valley, France 2022          | 150 |
| <b>Sauvignon Blanc</b> · Lucien Crochet · La Chene Marchand, France 2022               | 165 |
| <b>Sauvignon Blanc</b> · Orin Swift · Russian River, CA 2023                           | 85  |
| <b>Sauvignon Blanc</b> · Ziata · Napa Valley, CA 2021                                  | 75  |

### Rosé

|                                                                             |     |
|-----------------------------------------------------------------------------|-----|
| <b>Grenache+</b> · Château d'Esclans · Garrus, Provence, France 2021        | 195 |
| <b>Grenache+</b> · Château d'Esclans · Chateau Rosé · Provence, France 2022 | 120 |



## wines by the bottle

### *Red, California & Washington*

|                                                                   |      |
|-------------------------------------------------------------------|------|
| <b>Pinot Noir</b> · Bravium · Signal Ridge · Anderson Valley 2022 | 120  |
| <b>Pinot Noir</b> · Rombauer · Santa Lucia Highlands 2022         | 175  |
| <b>Pinot Noir</b> · Maritana · Russian River Valley 2019          | 117  |
| <b>Pinot Noir</b> · Patz & Hall · Hyde Vineyard · Carneros 2019   | 165  |
| <b>Cabernet</b> · Caymus Special Selection · Napa Valley 2018     | 720  |
| <b>Cabernet</b> · Faust · Napa Valley 2021                        | 144  |
| <b>Cabernet</b> · Hundred Acre · Kayli Morgan · Napa Valley 2018  | 2000 |
| <b>Cabernet</b> · Opus One · Napa Valley 2019                     | 786  |
| <b>Cabernet</b> · Opus One · 'Overture' · Napa Valley 2019        | 405  |
| <b>Cabernet</b> · Peter Michael 'Au Paradis' · Oakville 2021      | 735  |
| <b>Cabernet</b> · Silver Oak · Alexander Valley 2019              | 265  |
| <b>Cabernet</b> · Ziata · Meteor Vineyard · Napa Valley 2017      | 361  |
| <b>Cabernet</b> · Austin Hope · Paso Robles 2022                  | 175  |
| <b>Cabernet</b> · Daou · Soul of a Lion · Paso Robles 2019        | 480  |
| <b>Cabernet</b> · Klipsun Vineyard · Red Mountain, WA 2017        | 450  |
| <b>Cabernet</b> · Quilceda Creek · Columbia Valley, WA 2020       | 595  |
| <b>Malbec</b> · Caymus · Red Schooner · Transit No. 11 NV         | 100  |
| <b>Cabernet</b> · Orin Swift · Machete · St. Helena 2021          | 150  |
| <b>Cabernet</b> · Brown Estate · Napa Valley 2021                 | 150  |

### *Red, France*

|                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| <b>Pinot Noir</b> · Pavelet, Pernand-Vergelesses · Belles Filles 2020            | 120 |
| <b>Cabernet+</b> · Chateau Latour · Pauillac 2018                                | 340 |
| <b>CdP</b> · Chateau La Nerthe · Cuvee des Cadettes 2016                         | 395 |
| <b>Syrah</b> · Dela Freres · Domaine Des Grands Chemins · Crozes-Hermitage, 2019 | 135 |
| <b>Syrah</b> · Yves Cuilleron · Le Village · Cornas 2021                         | 160 |
| <b>Pinot Noir</b> · Domaine Thomas · Sancerre 2022                               | 160 |
| <b>GSM</b> · Chateau de Saint Cosme · Gigondas 2020                              | 155 |
| <b>Cabernet</b> · Chateau Tour Saint Chrisophe · Grand Cru · Saint Emilion 2018  | 160 |

### *Red, Italy*

|                                                                                   |     |
|-----------------------------------------------------------------------------------|-----|
| <b>Nebbiolo</b> · Michele Chiarlo · Reyna, Barbaresco 2021                        | 155 |
| <b>Sangiovese Grosso</b> · Nardi · BdM DOCG 2018                                  | 250 |
| <b>Super Tuscan</b> · Tenuta San Guido, Guidalberto · Tuscany 2022                | 220 |
| <b>Super Tuscan</b> · Ornellaia, La Proporzio · Bolgheri Superiore · Tuscany 2020 | 895 |
| <b>Super Tuscan</b> · Tenuta San Guido · Sassicaia · Tuscany 2021                 | 895 |



*beer*

## *Beers*

**Jack's Abby House Lager** German Style Lager, MA, 5.2% ABV · 16oz · 12

**Etienne Dupont Cidre** Bouché Brut 2022, Cider, FR, 5.0% ABV · 375ml · 21

**Gueuzerie Tilquin x Rulles Rullquin** Lambic Ale, NE, 7.0% ABV · 375ml · 35

**Schlenkerla Märzen Rauchbier** Smokebeer, GE, 5.1% ABV · 500ml · 16

**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 · 13

**Boulevard Dark Truth Imperial Stout** Imperial Stout , MO, 9.7% ABV · 16oz · 15

**Heineken 00** Lager, Zoeterwoude, NL, 0.0% ABV · 11.2oz · 10

**Lagunitas Hoppy Refresher** Hopped Soda, CA, 0.0% ABV · 12oz · 9

**St. Agrestis Phony Negroni** Sparkling Apertif, NY, 0.0% ABV · 200ml · 13

BEVERAGES



*mini bar*

Everybody Water 7  
San Pellegrino 7  
Spindrift 7  
Coconut Water 7  
Fazenda Nitro Brew 8  
Coca Cola 7  
Diet Coke 7  
High Noon Pineapple 10  
Jack's AbbyHouse Lager 10  
Night Shift Santilli American IPA 10  
Bully Boy Old Fshioned 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  
Harbor Sweets Milk Chocolate Lobster 12  
Taza Wicked Dark Chocolate 10  
Potato 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 Nuts 10

HONOR BAR