



brunch

served weekends and holidays 6:00am – 2:30pm

Appetizers

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

Yogurt Parfait ^{GF/V} Nutty Bird granola, yogurt, fresh berries & honey · 23

Avocado Toast ^V crushed avocado on sourdough with sesame seeds · 25

ADD poached eggs · 8 ADD smoked salmon · 12

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

Fresh Fruit Plate ^{GF/V} · 20

Thick Cut Challah French Toast ^V maple syrup & sliced bananas · 27

Blueberry Pancakes ^V chef's secret recipe · 26

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

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

Eggs

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

Local Farm Frittata ^V 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 · 33

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

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

*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



brunch

served weekends and holidays 6:00am – 2:30pm

Sandwiches

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
ADD egg · 5 ADD bacon · 9

Soups

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

Butternut Squash Soup crème fraîche, bacon, toasted pumpkin seeds · 20

Salads

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

Sides 10

Hash Browns ^v

Pork *or* Chicken Sausage

Bacon ^v

Avocado ^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.

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 weekends and holidays 3:00pm – 10:00pm

Appetizers

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

Crispy Maine Crab Cake ^V 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 ^{GF} Old Bay seasoning, cocktail sauce · 31

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

Butternut Squash Soup crème fraîche, bacon, toasted pumpkin seeds · 20

Our French Fries ^{V/GF} freshly cut in-house daily · 16

Deviled Eggs* ^V 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 ^{GF} 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

*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 weekends and holidays 3:00pm – 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 ^{V/GF}

Black Truffle · Au Poivre · Horseradish Meunière · Salsa Verde

Sides ^{V/GF} 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 ^{GF} fresh berries, chocolate ganache, whipped cream · 16

Lemon Cheesecake* house-made whipped cream · 16

Ice Cream ^{GF} house-made whipped cream · 16

*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 daily 11:00am – 10:00pm

Kids Menu 18

Cheeseburger* with fries

Grilled Cheese ^V with fries

Pigs in a Blanket with fries

Chicken Tenders with fries

Spaghetti Marinara ^V

Kids Sides ^{V/GF} 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 ^{V/GF} freshly cut in-house daily · 16

*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



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

*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

BEVERAGES



wines by the glass

Champagne & Sparkling

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

White

Albariño · Terras Gauda · O Rosal · Rías Baixas, Spain 2023	18 / 72
Pinot Grigio · Alois Lageder · Vignetti della Dolomite · Tentino-Alto Adige, Italy 2024	18 / 72
Sauvignon Blanc · Illumination · Quintessa · Napa Valley, California 2023	24 / 96
Sancerre · La Foret Gasselin · Regis & Laurent Godelu · Loire, France 2024	25 / 100
Chardonnay · Neyers · Carneros, California 2021	20 / 80
Chardonnay · Domaine Ferret, Autor De La Roche · France 2022	31 / 124
Riesling · Selbach · Saar · Mosel · Germany 2022	18 / 72

Orange

Chardonnay · Santa Julia · El Zorrito · Mendoza, Argentina 2023	18 / 72
--	---------

Rosé

Grenache+ · Whispering Angel · Côtes de Provence, France 2024	20 / 80
Sangiovese · Umberto Cesari · Emilia Romagna, Italy 2024	18 / 72
Pinot Noir · Bravium · Wiley Vineyard · Anderson Valley, California 2023	19 / 76

Red

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

BEVERAGES



wines by the bottle

Champagne & Sparkling

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

White

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

Rosé

Grenache+ · Château d'Esclans · Garrus, Provence, France 2021	195
Grenache+ · Château d'Esclans · Chateau Rosé · Provence, France 2022	120



wines by the bottle

Red, California & Washington

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

Red, France

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

Red, Italy

Nebbiolo · Michele Chiarlo · Reyna, Barbaresco 2021	155
Sangiovese Grosso · Nardi · BdM DOCG 2018	250
Super Tuscan · Tenuta San Guido, Guidalberto · Tuscany 2022	220
Super Tuscan · Ornellaia, La Proporzioe · Bolgheri Superiore · Tuscany 2020	895
Super Tuscan · 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

Seasonal Sour Ale Ever changing and expertly selected, please consult your server · MP

Allagash White Witbier, ME, 5.2% ABV · 16oz · 13

Schlenkerla Bavarian Helles Lagerbier, GER, 4.3% ABV · 16oz · 16

Rotating IPA Driven by quality and sourced as locally as possible · MP

Stone Brewing IPA West Coast IPA, CA, 6.9% ABV · 12oz · 12

Guinness Irish Stout, IE, 4.1% ABV · 14.9oz · 13

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

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

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