

IN-ROOM DINING

8am-11am | Ext. 0

BREAKFAST

fruit salad, seasonal selection <i>pb/gf</i>	12
yogurt, natural or coconut, granola, berries <i>pb</i>	12
acai bowl, goji berries, coca nibs, granola, banana <i>pb</i>	14
buttermilk pancakes, blueberries, maple syrup <i>v</i>	14

EGGS

breakfast burrito, scrambled eggs, cheddar, pico de gallo	5
eggs any style, toast <i>v</i>	8
egg white omelette, spinach, toast <i>v</i>	14
avocado toast, poached eggs, chili <i>v</i>	16
smoked salmon & scrambled egg, sourdough	16
proscuitto, stracciatella, scrambled egg, truffle, toast	20
full english breakfast - eggs, sausage, bacon, beans, tomato, mushroom, toast	20

BREAKFAST SIDES

toast	4	mushrooms	4	pork sausage	6
hash browns	4	spinach	4	avocado	6
charred tomato	4	applewood bacon	6	smoked salmon	6

LA COLOMBE COFFEE 9

brazilian cold brew - bold & rich with notes of cocoa

draft latte - reduced fat milk, cold pressed coffee, light cane sugar

mocha draft latte - reduced fat milk, cold pressed coffee, cocoa

draft latte with oat milk - cold pressed coffee, light cane sugar

pb plant-based *v* vegetarian *gf* gluten-free

please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. consumption of carpaccio, tartare, raw or undercooked seafood, shellfish, poultry, meat or eggs may increase your risk of contracting a foodborne illness | gluten free bread, pasta and pizza available on request.

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ALL DAY

CICCHETTI

baked gnocchi romana, gorgonzola v	12
meatballs, tomato sauce, basil	16
whipped ricotta, truffle honey, crostini v	18

APPETIZERS

burrata, cherry tomato, basil v/gf	16
calamari fritti, lemon, chili, aioli	18
grilled octopus, lemon, capers & olives gf	22

CARPACCIO & TARTARE

beef tartare, black truffle, quail egg	20
ahi tuna tartare, avocado, chili, mint gf	22

SALADS

butter lettuce, avocado, sherry vinaigrette pb/gf	16
tuscan kale, avocado, apple, radish pb/gf	18
chopped salad, chicken, cheddar, bacon, egg gf	20

add chicken 8, shrimp 8, salmon 8. burrata 8

PIZZA

buffalo mozzarella, tomato, oregano v	20
impossible sausage pizza, artichoke, rucola pb	22
spicy salami, mozzarella, mushroom	22
truffle, goat cheese, zucchini blossom v	38

PASTA

gemelli, kale pesto, peas, rice "bacon" pb	22
rigatoni bolognese	24
agnolotti del plin, truffle & parmesan	36
spaghetti, maine lobster, chili & basil	44

WOOD & CHARCOAL

eggplant parmigiana, wild arugula v	16
chicken paillard, arugula, tomato gf	25
salmon, broccolini, castelvetro, pesto gf	32
branzino, spinach, tomato & olives gf	38
filet mignon, potatoes, mushroom sauce gf	44

SIDES 8

sauteed spinach	sweet potato fries	arugula & parmesan	broccolini & parmesan
rosemary potatoes	french fries	mixed green leaves	

KIDS 12

mac & cheese v
chicken fingers & fries
spaghetti meatballs

DESSERTS 12

key lime pie v
tiramisu v
chocolate pot, coconut cream pb/gf

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HOUSE TONIC 17

EASTERN STANDARD
42 Below or Bombay Sapphire,
cucumber, mint, lime

SOHO MULE
42 Below, ginger,
lime, soda

PICANTE DE LA CASA
Cazadores Reposado
chili, cilantro, lime, agave

SIGNATURE COCKTAILS 17

LADY A PUNCH *pitcher 60
Lady A Rose, fresh peaches, dry
vermouth, citrus

TUSCAN DAIQUIRI
Martini Bianco, Nonino Grappa
Chardonnay, House orange, grapefruit

SPICED LEMON SPRITZ
Amass Vodka, St George Spiced Pear,
ginger ale

CHAMPAGNE & SPARKLING

Prosecco Tasi	14/56
Prosecco Victoria rosé	14/56
Moët & Chandon Brut NV	23/95
Veuve Clicquot Yellow label NV	28/110

ROSE

Soho House Rose, Provence, France 18	13/52
Lady A, Provence IGP 18	14/56
Domaine Du Cagueloup, Bandol 18	20/80
Domaines Ott, Côtes de Provence 17	99

WHITE

Pinot Grigio, 'La Corte Del Pozzo', Veneto 18	13/52
Falanghina, De Falco, Beneventano 18	14/56
Sauv Blanc, Framingham, Marlborough 17	15/60
Vermentino di Gallura, Sardinia, Italy 18	16/64
Chardonnay, 'La Patareina Ciaplen, Piedmont 16	18/72
Sancerre, 'Raimbault- Pineau', France 18	20/80

RED

Nero d'Avola, Gorghetti Tondi, Sicily 18	13/52
Malbec, Las Perdices, Mendoza 17	15/60
Pinot Noir, Dough, Rogue Valley, OR 19	16/64
Valpolicella Ripasso, 'La Corte Del Pozzo', Italy 17	17/68
Tua Rita, Rosso Dei Notri, Tuscany 17	18/72
Cab Sauvignon, One Stone Paso Robles 17	18/72

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