

NORTH

26

RESTAURANT & BAR

BREAKFAST

MONDAY - FRIDAY 7AM - 11AM | SATURDAY - SUNDAY 7AM - 1PM

AVAILABLE IN OUR RESTAURANT OR THROUGH ROOM SERVICE (DIAL 2170)

CLASSICS

American Breakfast | \$15

choice of 3 eggs, toast, and breakfast meats with a side of home-fried potatoes

3 Eggs Omelet | \$13

classic omelet with cheddar cheese, choice of toast and home-fried potatoes

add breakfast meats (+\$3), vegetables (+\$2)

Breakfast Sandwich | \$13

bacon, egg, & cheese served with home fries

choice of bagel, english muffin, croissant, or

gluten-free toast

Yogurt Parfait | \$8

layered granola, vanilla yogurt, and berries

Stacked Pancakes | \$14

classic pancakes topped with powdered sugar

and maple whipped butter

add blueberries, chocolate chips, or banana (+\$3)

Belgium Waffles | \$12

topped with powdered sugar and whipped

butter

Brioche French Toast | \$14

topped with fresh berries, powdered sugar, and

whipped cream

A LITTLE TWIST

Caprese Avocado Toast | \$13

cherry tomatoes, mozzarella, and fried egg topped with reduced balsamic vinaigrette

Chicken and Waffles | \$18

crispy chicken tenders on top of our belgium waffles topped with hot honey

Southern Chicken & Biscuit Sandwich | \$18

crispy fried chicken breast, hot honey, and pickles

served with fruit cup

Acai Bowl | \$12

berries and bananas topped with granola

Shakshuka | \$15

poached eggs cooked in herb tomato sauce served

with toasted brioche bread

A LA CARTE

Fruit Plate | \$12

Chef Mini Pastries | \$8

Bagels / Toast | \$4

Eggs | \$3

Home Fries | \$6

Plain Yogurt | \$5

Single Pancake | \$7

Bacon | \$6

Sausage | \$6

Turkey Bacon | \$6

Plain Oatmeal | \$6

add cinnamon sugar & raisins (+\$2)



7% TAX AND 20% GRATUITY WILL
BE ADDED TO YOUR BILL.
THANK YOU FOR DINING WITH US!

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF
ANY KNOWN FOOD ALLERGIES OR OTHER DIETARY
RESTRICTIONS PRIOR TO PLACING YOUR ORDER

NORTH

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RESTAURANT & BAR

LUNCH: 11AM - 1PM

APPETIZERS

- Edamame | \$10
- Moules - Frites | \$17
- garlic white wine reduction, crispy fries, garlic aioli
- Calamari | \$16
- marinara, cherry peppers, chipotle aioli
- Crispy Polenta | \$12
- wild mushroom ragout
- Crab Cakes | \$16
- spicy remoulade, arugula
- Shrimp Cocktail | \$16
- four colossal shrimp, traditional sauce
- Grilled Focaccia | \$9
- roasted garlic butter
- Vegetarian Spring Rolls | \$8
- cabbage, carrots, mushroom, bean thread
- noodles, sweet chili sauce

SANDWICHES

- New England Lobster Roll | \$MP
- toasted brioche, mayo, bibb lettuce
- Bostonian Burger | \$15
- mesclun greens, sliced tomatoes, chipotle aioli,
- fontina cheese, caramelized onions
- Caprese | \$12
- tomato, mozzarella, pesto, balsamic glaze,
- grilled ciabatta roll
- Sliders and Fries | \$18
- bacon cheeseburger, spicy chicken
- California Chicken Salad | \$10
- chicken salad, lettuce, avocado
- BLT | \$10
- bacon, lettuce, tomato
- add chicken | \$4
- Tuna Salad | \$10
- lettuce, tomato

SALADS

- Classic Caesar | \$7 / \$10
- hearts of romaine, shaved parmesan,
- focaccia croutons, traditional dressing
- Field Greens | \$9 / \$13
- candied walnuts, dried cranberries, goat
- cheese, raspberry vinaigrette
- Bostonian Wedge | \$10 / \$14
- baby iceberg lettuce, blue cheese dressing,
- cherry tomatoes, and bacon
- Maine Lobster & Shrimp Cobb | \$29
- baby greens, cherry tomatoes, avocado,
- english peas, hard boiled farm eggs, blue
- cheese crumbles, house dressing
- add:
- chicken | \$7
- shrimp | \$12
- salmon | \$14
- lobster | MP

SOUPS

- New England Clam Chowder | \$9 / \$12
- with traditional oyster crackers
- Soup of the Day | \$7 / \$9
- chef's daily choice

FLATBREADS

- Fig and Pig | \$14
- arugula, mascarpone, prosciutto, fig jam
- North Street | \$12
- sausage, onions, peppers, tomato sauce,
- mozzarella

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RESTAURANT & BAR

DINNER: 5PM - 11PM

APPETIZERS

- Edamame | \$10
- Moules - Frites | \$17
garlic white wine reduction, crispy fries, garlic aioli
- Calamari | \$13
marinara, cherry peppers, chipotle aioli
- Crispy Polenta | \$12
wild mushroom ragout
- Crab Cakes | \$16
spicy remoulade, arugula
- Shrimp Cocktail | \$16
four colossal shrimp, traditional sauce
- Grilled Focaccia | \$9
roasted garlic butter
- Vegetarian Spring Rolls | \$8
cabbage, carrots, mushroom, bean thread noodles, sweet chili sauce

SALADS

- Classic Caesar | \$7 / \$10
hearts of romaine, shaved parmesan, focaccia croutons, traditional dressing
- Field Greens | \$9 / \$13
candied walnuts, dried cranberries, goat cheese, raspberry vinaigrette
- Bostonian Wedge | \$10 / \$14
baby iceberg lettuce, blue cheese dressing, cherry tomatoes, and bacon
- Maine Lobster & Shrimp Cobb | \$29
baby greens, cherry tomatoes, avocado, english peas, hard boiled farm eggs, blue cheese crumbles, house dressing

add:
chicken | \$7
shrimp | \$12
salmon | \$14
lobster | MP

SOUPS

- New England Clam Chowder | \$7 / \$9
with traditional oyster crackers
- Soup of the Day | \$7 / \$9
chef's daily choice

ENTREES

- Braised Short Ribs | \$28
red wine reduction with roasted garlic whipped potatoes
- Chicken Fricassee | \$22
wild mushroom ragout with roasted garlic whipped potatoes
- Thai Chili Shrimp | \$24
ginger sweet chili, aromatic jasmine rice, seasonal vegetables
- Cedar Plank Salmon | \$24
rosemary apple puree, fingerling potatoes, cipollini onions, mustard aioli
- New York Sirloin | \$39
grilled to perfection and served with wild mushroom risotto

PASTA

- Spicy Garlic Shrimp Pasta | \$24
parmesan cream sauce, roasted garlic, chili flakes, spaghetti
- Ravioli of the Day | \$20
chef's daily selection
- Seasonal Vegetable Primavera | \$18
olive oil, roasted garlics, white wine reduction, fresh basil, linguini

add:
chicken | \$7
shrimp | \$12
salmon | \$14
lobster | MP

DESSERT

- Creme Brulee | \$8
- Boston Cream Cake | \$8
- Strawberry Cheesecake | \$8
- Carrot Cake | \$8
- Fruit Sorbet | \$8
- Hazelnut Chocolate Cake | \$8
- Chef's Gelato | \$8

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DINNER: 5PM - 11PM

BAR MENU

AVAILABLE IN OUR RESTAURANT OR THROUGH ROOM SERVICE (DIAL 2170)

BAR BITES

Sliders and Fries | \$18

bacon cheeseburger, spicy chicken

Bostonian Burger | \$15

lettuce, sliced tomato, chipotle aioli, fontina cheese,
caramelized onions

Cherry BBQ Wings | \$12

creamy ranch dressing

Buffalo Wings | \$12

chunky blue cheese dressing

Buffalo or BBQ Cauliflower | \$12

chunky blue cheese dressing

Chicken Parmesan Egg Rolls | \$14

garlic basil pesto, marinara

Calamari | \$16

marinara, cherry peppers, chipotle aioli

Crispy Polenta | \$12

wild mushroom ragout

Crab Cakes | \$16

spicy remoulade, arugula

Shrimp Cocktail | \$16

four colossal shrimp, traditional sauce

Vegetarian Spring Rolls | \$8

cabbage, carrots, mushroom, bean thread noodles,
sweet chili sauce

FLATBREADS

Fig and Pig | \$14

arugula, mascarpone, prosciutto, fig jam

North Street | \$12

sausage, onions, peppers, tomato sauce, mozzarella

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RESTAURANT & BAR

DRINK MENU

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Sparkling Wine

9	NV	Domaine Ste. Michelle Brut	Columbia Valley	14/60
11	NV	La Marca Prosecco	Italy	13/55
22	NV	Chandon Rose	Napa, California	16/68

White Wine

48	2014	Franciscan Chardonnay	Napa	13/55
66	2015	Sonoma Cutrer Chardonnay	Russian River Ranches	16/68
62	2014	NxNW Riesling	Columbia Valley	11/45
132	2015	King Estate Pinot Gris	Oregon	14/60
109	2016	Lobster Reef Sauvignon Blanc	Malborough	14/60

Rose

84	2016	Charles Smith Vino Rose	Washington	11/45
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Red Wine

183	2014	Primarius Pinot Noir	Oregon	14/60
188	2014	St. Francis Cabernet Sauvignon	Sonoma	16/68
186	2015	Joseph Carr Cabernet Sauvignon	Napa	12/50
202	2013	Nozzle Chianti Classico Riserva	Italy	16/68
239	2015	Edna Valley Merlot	Central Coast	13/55
229	2014	La Posta Malbec	Mendoza, Argentina	11/45

Wine Specials

64	2010	Louis Latour Chardonnay	France	40
67	1997	Merryvale Silhouette Chardonnay	Napa	40
114	2011	Caymus Conundrum Blend	California	40
159	1992	Dominus Estate	Napanook Vineyard	150
184	2015	William Hill Cabernet Sauvignon	Central	40
268	1992	Kalin Cellars Pinot Noir	Sonoma	40
237	2005	Cakebread Cellars Merlot	Napa Valley	80
252	1999	Arrowood Merlot	Sonoma County	57
354	2009	Merryvale's Starmont Merlot	Napa Valley	47
353	2012	Ferrari - Carano Merlot	Sonoma County	40

Draught

Samuel Adams Boston Lager	7
Samuel Adams Seasonal	7
Harpoon IPA	7.5
Allagash White	7.5
Jack's Abbey Lager	7
Down the Road Seventh Star IPA	8.5

Bottles \$8

Amstel Light, Blue Moon, Budweiser, Bud Light, Coors Light, Corona, Guinness Stout Can, Heineken, Michelob Ultra, Miller Lite, Sharps Non-Alcoholic, Stella Artois

Martinis \$16

Wall Street
ketel one, st. germain, grapefruit & lime juice, prosecco, raw sugar rim

Lime Pie Martini

stoli vanil, godiva white, lime juice, green simple syrup, graham cracker rim

Fiery Peasant Girl

habanero and cilantro infused cachaca, lime juice, honey

Hazel's Pantry Manhattan

bulleit rye, dry vermouth, peach shrub

Signature Cocktails \$15

The Millennium

stoli razberi, prosecco, cranberry juice, fresh raspberries

Black Beauty

patron cafe, st. germain elder flower liquer, ginger beer

Gin Morada

bombay sapphire, black berries, fresh limes, tonic, soda

Creamy Vermonter

patron cafe, maple liquer, cinnamon schnapps, espresso, served hot with whipped cream

Older Fashion

bully boy white whiskey, angostura bitters, raw sugar, lemon twist

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ROOM SERVICE

ROOM SERVICE (DIAL 2170)

DRINKS

SPARKLING WINE

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FOOD

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mozzarella

DESSERT

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Boston Cream Cake | \$8

Strawberry Cheesecake | \$8

Carrot Cake | \$8

Fruit Sorbet | \$8

Hazelnut Chocolate Cake | \$8

Chef's Gelato | \$8

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