



# BREAKFAST



*In Room Dining*

*seven days a week 7:30am - 10:30am*

EDGARTOWN, MASSACHUSETTS | CULINARY DIRECTOR HART LOWRY

In Room Dining orders include a \$4 service charge and 18 % gratuity.

Dial "0" to place an order.

# Breakfast



## TWO EGGS YOUR WAY\*

choice of pork sausage, chicken sausage, or bacon  
choice of sourdough or multigrain toast  
served with breakfast potatoes 18

## BLUEBERRY BUTTERMILK PANCAKES

maple butter, whipped crème fraiche 17

## BREAKFAST SANDWICH\*

two over easy eggs, american cheese, drizzle of maple  
choice of pork sausage, chicken sausage, or bacon  
served on toasted brioche bun with a side of breakfast potatoes 16

## STEEL CUT IRISH OATMEAL

berries, maple butter, toasted almonds 14

## BAGEL & LOX

maine ducktrap river smoked salmon, local freshly baked bagel,  
whipped cream cheese, capers, pickled red onion,  
tomato, cucumber, dill 21

## HARBOR VIEW BREAKFAST

*one blueberry pancake with a side of two eggs any style,*

*breakfast potatoes & fresh squeezed orange juice*

*choice of pork sausage, chicken sausage, or bacon*

*choice of coffee or tea 29*

### *sides*

*two eggs any style\* 6*

*breakfast potatoes 6*

*smoked bacon 7*

*sausage (chicken or pork) 7*

### *coffee & more*

*coffee 5*

*espresso 5*

*latte 6*

*cappuccino 7*

*americano 6*

*harney & sons tea 5*

*fresh squeezed orange juice 5*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.*



## DINNER



*In Room Dining*

*seven days a week 5:00pm - 9:00pm*

EDGARTOWN, MASSACHUSETTS | CULINARY DIRECTOR HART LOWRY


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Dial "0" to place an order.



# Dinner

## *starters*



### BUTTERNUT SQUASH TOAST

warm ricotta, caramelized onions,  
toasted pumpkin seeds, fig vinegar 12 


### CRISPY CALAMARI

tossed with jalapeño, shaved fennel & lemon,  
served with caper aioli & spicy marinara 17  




### MAPLEBROOK FARM BURRATA

compressed pears, candied ginger compote,  
pickled fresno chiles, roasted hazelnuts 18  

### TUNA TARTARE

avocado mousse, truffled ponzu, iced radish,  
wonton crisps 21 

### BRUSSELS SPROUTS



creamy soy balsamic, apple mostarda, mint 12   

## *soup & salads*


### CLAM CHOWDER

island harvested littleneck clams, crispy pancetta,  
brown butter, oyster crackers 12


### BELGIAN ENDIVE

ricotta salata cheese, toasted pistachios,  
torn herbs, truffle vinaigrette 16  

### LITTLE LEAF FARMS MESCLUN


roasted baby beets, warm goat cheese fritters,  
candied walnuts, sherry vinaigrette 17 

### BABY ARUGULA

blood oranges, shaved fennel, aged parmesan,  
lemon-honey vinaigrette 15 

*homemade pastas*

BUCATINI A LA VODKA


creamy san marzano tomato sugo, toasted garlic, basil 23 

RIGATONI BOLOGNESE


house ground veal ragu, aged parmesan 31

*mains*


PAN SEARED SCALLOPS

pancetta & butternut squash caponata, black currant, toasted sage,  
cider & armagnac cream 36 

PAN ROASTED HALF CHICKEN

roasted fingerling potatoes, balsamic glazed cippolini onions,  
sauteed spinach, lemon chicken jus 32 


BLACK COD

miso glaze, shiitake dashi risotto, silken sunchoke mousse, broccolini,  
crispy sunchoke chips, meyer lemon 34 


WAGYU BURGER\*

house ground wagyu beef, swiss cheese, grilled onion relish,  
iceberg lettuce, pickles, special sauce, sesame bun 24


ROASTED RACK OF NEW SOUTH WALES LAMB\*

rosemary potato gratin, roasted garlic, sweet & hot mint marmalade 45 

SEARED LOCAL HALIBUT

carrot ginger puree, vadouvan spice, baby bok choy, turmeric beurre blanc 42 

GRILLED PRIME RIBEYE\*

crispy smashed potatoes, salsa verde, roasted garlic 52 


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## *sides*

### GRILLED BROCCOLINI

crispy garlic, lemon, pecorino cheese 9  



### ROASTED BABY BEETS

warm feta fonduta, toasted pistachios, truffle honey 10 

### FRIES

7   

### TRUFFLE FRIES

crispy herbs, parmesan 14  


## Dessert

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### ALMOND CITRUS TART

blood orange sorbet, torched meringue 12 

### APPLE CROSTADA\*

brown butter pecan ice cream, sliced apples, whiskey anglaise 14 

\* please allow 20 minutes to prepare to order

vegetarian



gluten free



dairy free

