

WEEKDAY BREAKFAST

available Monday - Friday, 6 am - 11 am

BREAKFAST SIGNATURES

Grain Bowl 22
*poached egg, quinoa,
sofrito, roasted seasonal vegetables,
cilantro crema*

Avocado Toast 19
*chipotle aioli, Cotija cheese, cherry tomato,
radish, poached egg, focaccia*

Challah French Toast 22
*bacon caramel, house-made granola,
lemon-mascarpone crème*

The Joseph Breakfast 20
*two eggs any style, crispy potatoes,
bacon or sausage, choice of toast*

Eggs Benedict 22
*Canadian bacon, poached eggs,
hollandaise, choice of potatoes or side salad*

Breakfast Sandwich 21
*mortadella, Gruyère, fried egg,
pesto, grilled sourdough,
choice of potatoes or side salad*

OMELETS choice of potatoes or side salad

Ham and Cheese 22
country ham, Tillamook cheddar

Sausage and Wild Mushrooms 22
*pork sausage, caramelized onions,
goat cheese*

BREAKFAST SIDES

Yogurt Parfait 12
Greek yogurt, berries, house granola

Overnight Oats 15
apple, cinnamon, Chantilly

Fruit 10

Applewood Bacon 7

Berries 11

House Pork Sausage 7

Biscotti 6

Crispy Potatoes 6

ORGANIC COLD- PRESSED JUICE available all day

Cold Snap 12
*green apple, spinach, ginger, kale,
green chard, parsley, mint*

Broadway RxMedy 12
pineapple, coconut water, beet, lime

WEEKEND BRUNCH

available Saturday - Sunday, 6 am - 11 am

BRUNCH SIGNATURES

Burrata and Charred Citrus 25
*pistachio, sumac, watercress,
pomegranate, mint, olive oil*

Breakfast Sandwich 21
*mortadella, Gruyère, fried egg,
pesto, grilled sourdough,
choice of potatoes or side salad*

Challah French Toast 22
*bacon caramel, house-made granola,
lemon-mascarpone crème*

Grain Bowl 22
*poached egg, quinoa, sofrito,
roasted seasonal vegetables,
cilantro crema*

Bear Creek Farm Burger* 22
*crispy prosciutto, tomato jam,
grilled onion, smoked cheddar*

Steak Frites MP
Bear Creek Farm steak, chimichurri, béarnaise
butter, sea salt fries,
add egg +5*

BRUNCH CLASSICS

The Joseph Breakfast 20
*two eggs any style, crispy potatoes,
bacon or sausage, choice of toast*

Avocado Toast 19
*chipotle aioli, Cotija cheese, cherry
tomato, radish, poached egg, focaccia*

Charcuterie and Cheese 33
*local cured meats and artisan cheeses,
focaccia, mostarda, honey, seasonal fruit*

Eggs Benedict 22
*Canadian bacon, poached eggs, hollandaise,
choice of potatoes or side salad*

Market Salad 21
*apple, red onion, pancetta, gorgonzola, candied
walnuts, zesty apple cider vinaigrette
add grilled chicken +7 grilled shrimp +12 salmon* +13*

OMELETS choice of potatoes or side salad

Ham and Cheese 22
country ham, Tillamook cheddar

Sausage and Wild Mushrooms 22
*pork sausage, caramelized onions,
goat cheese*

BREAKFAST SIDES

Yogurt Parfait 12
Greek yogurt, berries, house granola

Overnight Oats 15
apple, cinnamon, Chantilly

Fruit 10

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ORGANIC COLD- PRESSED JUICE available all day

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Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**SOUPS, SALADS,
AND APPETIZERS**
available 11 am - 10 pm

Charcuterie 40
*Chef's selection of Italian cured meats
and cheeses, seasonal mostarda, focaccia*

Whipped Ricotta 15
fermented garlic honey, house focaccia

Seasonal Salad 18
*butternut squash, pepitas,
goat cheese, white balsamic*

add to any salad: grilled chicken +9 steak +28

Roasted Tomato Soup 15
*house focaccia,
Parmigiano Reggiano*

Market Salad 20
*market greens, burrata, honeycomb,
crispy mushrooms, hazelnuts,
bagna cauda dressing*

SANDWICHES
choice of fries or side salad
available 11 am - 10 pm

Truffle Grilled Cheese 25
*caciocavallo, Parmigiano Reggiano,
mozzarella, black truffle shavings*

Double Smash Burger 22
*American cheese, pickles,
lettuce, aioli, potato bun*

Hot Chicken Schnitzel 24
*breaded and fried hot chicken breast,
mustard, Brie, sauerkraut, French bread*

DINNER
available 5 pm - 10 pm

Bucatini all'Amatriciana 31
*tomato, pecorino Romano,
guanciale, basil*

Salt-Baked Celeriac 26
fennel, apple, miso

Sea Bass 46
morels, spring peas

Strip Steak 58
*14-ounce strip steak, whipped potatoes,
truffle-mushroom conserva*

Airline Chicken Breast 32
*wood-fired Joyce Farms chicken,
roasted potatoes, Brussels sprouts, chicken jus*

SIDES
available all day

Side Salad 8
*arugula, balsamico, olive oil,
Parmigiano Reggiano*

Fries 7

Parmigiano Reggiano Fries 9

Fried Brussels Sprouts 10
*Calabrian agrodolce, walnuts,
Parmigiano-Reggiano*

Seasonal Vegetables 10

SWEETS

available all day

Blueberry Tart 17
*vanilla sable, sour cream custard,
 blueberry jam, citrus-glazed blueberries*

Chocolate Brownie Bar 17
*milk chocolate mousse, salted caramel,
 cocoa nib brownie*

Pint of Gelato 17
*choice of vanilla bean or
 dark chocolate*

Cookie Platter 12

FOR KIDS

available 11 am - 10 pm

Chicken Fingers 16
choice of fries or side salad

Grilled Cheese 14
choice of fries or side salad

Single Patty Burger 16
choice of fries or side salad

Mac and Cheese 16
house orecchiette pasta

BEER AND CIDER

12 oz unless

otherwise noted

Michelob Ultra 8

St. Pauli Girl Lager 8

Black Abbey The Special Dubbel Belgian Ale 8

Chicken Scratch Pilsner 8

Bearded Iris 'Homestyle' IPA 16oz 12

Diskin 'Bob's Your Uncle' Cider 16oz 9

Founders Porter 8

Miller Lite 8

| | | | GL | BTL |
|---------|------|--|----|-----|
| BUBBLES | 2022 | Villa Marcello, Brut Glera , Prosecco, IT | 16 | 80 |
| | MV | Le Mesnil, Brut Blanc de Blancs Chardonnay , Champagne Grand Cru, Le Mesnil-Sur-Oger, FR | 30 | 150 |
| | 2020 | Murgo, Metodo Classico Rosé of Nerello Mascalese , Sicily, IT | 20 | 100 |
| WHITE | 2022 | Collevento 921, Sauvignon Blanc , Trevenezie, IT | 16 | 80 |
| | 2020 | Cantina Terlan, Pinot Grigio , Alto-Adige, IT | 17 | 85 |
| | 2022 | Fabulas, 'Fecerunt' Pecorino , Abruzzo, IT | 15 | 75 |
| | 2021 | Bruno Rocca, 'Cadet' Chardonnay , Langhe, IT | 20 | 100 |
| ROSÉ | 2022 | Colterenzio, 'Pink' Rosé of Pfefferer , Vigneti delle Dolomiti, IT | 15 | 75 |
| RED | 2021 | Benanti, Nerello Mascalese , Etna Rosso, IT | 17 | 85 |
| | 2020 | A. & G. Fantino, 'Rosso dei Dardi' Nebbiolo , <i>Dardi</i> , IT | 20 | 100 |
| | 2020 | Masseria Altemura, 'Sasseo' Primitivo , Salento, IT | 15 | 75 |
| | 2022 | Tolaini, 'Legit' Cabernet Sauvignon , Toscana, IT | 27 | 135 |

A mandatory charge equal to 25% of the cost of food and beverage will be added to your in-room dining bill of which 18% will be distributed to the service staff as a gratuity. NO OTHER CHARGES ON THIS CONTRACT ARE PURPORTED OR INTENDED TO BE GRATUITY FOR THE SERVICE STAFF AND NO OTHER CHARGES WILL BE DISTRIBUTED TO THE SERVICE STAFF AS GRATUITY. A separate charge of \$5 will be added to your in-room dining bill as an Administrative Fee which will be retained by the Hotel to defray its administrative costs. The Administrative Fee is NOT a gratuity and will not be distributed to the service staff.