



During this time, we are offering a choice of delivery style in order to best serve you:

“Knock & Drop” - Your order will be assembled in a bag with single use packaging and flatware. The server will knock on your door when they have arrived with your order, presented on a table, for your retrieval while maintaining proper social distancing.

- or -

“Table Service” - Your order will be assembled on a table in traditional in-room dining manner, with all of the items covered or sealed, with real glassware and china. The server will deliver and present the order, but will not enter the room to stage the meal.

*For your health and safety, orders are automatically charged to your room with no signature required.
A \$6 Delivery Fee and 18% Service Charge will be added to all orders*

Breakfast Dining:
6:00am-10:30am

18 Bacon, Egg, & American Cheese Sandwich

Your Choice of Brioche or English Muffin Served with Home Fries

14 Yogurt Parfait V

Homemade Granola, Fresh Berries, Honey

15 Belgian Waffle V

Cinnamon Butter, Fresh Berries, Seasonal Fruit

26 Eggs Benedict

Hollandaise, Ham, English Muffin

15 Buttermilk Pancakes V

Whipped Cream, Seasonal Fruit

34 The Wharf

2 Eggs Any Style, Served with Home Fries

Choice of: Bacon or Sausage - Pork or Chicken

Choice of: English Muffin or Toast - White, Wheat, or Rye

Choice of: Coffee or Tea and Juice or Milk

8 Cold Cereal V

Bran Flakes, Cherrios, Frosted Flakes, Fruit Loops,
Rasin Bran, Wheaties

7 Add Berries

All Day Dining:
11:00am-7:00pm

14 Jerked Chicken Wings

Jerk BBQ Sauce, Chives

22 Smoked & Roasted Chicken

Coconut Rice, Braised Cabbage, Jerk BBQ Sauce

11 Suya Brussels Sprouts V

Roasted Tomato Soubise, Pickled Onions, Lime

24 Kith Burger & Waffle Fries

American Cheese, Bacon, Lettuce, Onions, Pickles, House Sauce

14 Caesar Salad V

Romaine Lettuce, Parmesan Cheese, Anchovy, Herb Crouton

15 Curried Chickpeas V

Creamed Rice, Toasted Nuts, Assorted Pickles

10 Add Grilled Chicken Thigh

14 Assorted Ice Cream

3 Scoops of Chefs Daily Offerings

V - Vegetarian



Soft Drinks

8/15 Pot of Coffee or Hot Tea (Small/Large)

LaVazza Regular or Decaffeinated Coffee
Ask your server about our current tea offerings

6 To-Go Cup of Coffee or Tea

8 Cappuccino or Latte

Espresso, Steamed Milk

5 Milk

Whole, Skim, 2%, Soy, Almond

8 Juice

Orange, Apple, Cranberry

7 Soda

Coke, Diet Coke, Sprite

9/15 Water (Small/Large)

Evian (Still) | Ferrarelle (Sparkling)

Beer

Domestic

9 Miller Lite

American Light Pilsner

11 Blue Moon

Belgian-Style Wheat Ale

11 Strongbow

Dry Cider

Import

12 Dos XX Ambar

Amber/Vienna Ale

13 Stella Artois

Belgian Pilsner

Craft

13 DC Brau: The Public

American Pale Ale

13 DC Brau: The Corruption

India Pale Ale

13 DC Brau: Full Transparency

Hard Seltzer, Passionfruit Orange Guava

Wine

By the Glass or Bottle

Sparkling

23/105 Domaine Chandon

Brut Classic, California, NV

**Ask your server about our selection of champagne by the bottle*

White

21/96 Cloudy Bay

Sauvignon Blanc, Marlborough, New Zealand, 2018

18/82 Conundrum

White Blend by Caymus, California, 2012

24/110 Sonoma-Cutrer

Chardonnay, Sonoma County, California, 2016

Rosé

20/91 Whispering Angel

Cotes de Provence, France, 2018

Red

19/87 Beronia Reserva

Tempranillo, Rioja, Spain, 2013

25/114 Black Stallion

Cabernet Sauvignon, Napa Valley, California, 2016

22/100 Jean Luc Mader

Pinot Noir, Alsace, France, 2018