



# BREAKFAST MENU

## CONTINENTAL BREAKFAST .....\$12

*Choice of two items from the selection of baked pastries, breads and fruit below*

*A Selection of Chilled Juices and illy Coffee or Harney and Sons Tea*

### BAKED PASTRIES

|                                         |     |
|-----------------------------------------|-----|
| Maine Blueberry Streusel Muffin .....   | \$4 |
| Banana Bran Muffin .....                | \$4 |
| Raisin Cream Swirl .....                | \$4 |
| Apricot Cream Danish .....              | \$4 |
| Butter Croissant .....                  | \$4 |
| Pain au Chocolat .....                  | \$4 |
| Almond and Sour Cream Coffee Cake ..... | \$5 |

### BAKED BREADS

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| French Baguette .....                                             | \$4 |
| Plain, Cinnamon Raisin, Sesame, Wheat and Everything Bagels ..... | \$4 |

## SEASONAL FRUIT .....\$2

## GREEK YOGURT PARFAIT .....\$5

*House Made Granola and Seasonal Berries*

## STONYFIELD ORGANIC LOW FAT FRUIT SMOOTHIE .....\$6

### COFFEE & TEA

|                                | Small  | Large  |
|--------------------------------|--------|--------|
| illy Coffee .....              | \$3    | \$4    |
| illy Iced Coffee .....         | \$2.50 | \$3.50 |
| Espresso .....                 | \$3    | \$4    |
| Latte .....                    | \$3    | \$4    |
| Iced Latte .....               | \$2.50 | \$3.50 |
| Cappuccino .....               | \$3    | \$4    |
| Harney and Sons Tea .....      | \$3    | \$4    |
| Harney and Sons Iced Tea ..... | \$2.50 | \$3.50 |

## JUICES .....\$6

*Fresh Squeezed Orange, Ruby Grapefruit, Apple, White Grape, Pineapple, Tomato, Cranberry, Papaya, Mango*

Certain items are prepared raw, undercooked or cooked to order. Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food allergy.



# ALL DAY DELECTABLES

**THE RESERVE** .....\$18  
*Choice of soup or salad with entrée, accompaniment and beverage*

**THE LANGHAM** .....\$22  
*Choice of soup or salad with entrée, accompaniment, dessert and beverage*

## SOUPS AND SALADS

- New England Clam Chowder | *Smoky Bacon and Thyme*
- Tomato Soup | *Allspice and Crème Fraîche*
- Mozzarella Pearls and Organic Tomatoes | *Virgin Olive Oil and Basil*
- Mesclun Greens | *Dijon Vinaigrette*
- Hearts of Romaine “Caesar” | *Black Olive Crostini*

## ENTREES

- Maine Lobster Salad “Sliders” | *Brioche and Cornichons*
- Curried Chicken Salad with Golden Raisins and Almonds | *Mango Chutney and Butter Croissant*
- Croque Monsieur | *Griddled Ham and Gruyere Cheese Sandwich, Apricot Confiture*
- Jonah Crab Cake | *Panko, Malt Vinegar and Chili Tartar*
- Vidalia Onion and Goat Cheese Tart | *Roasted Peppers Agro e Dolce*

## ACCOMPANIMENTS

- House Made Potato Chips
- Sweet and Sour Vegetable Slaw
- Spring Onion and Harissa Cous Cous
- Dill Green Beans

**DESSERTS** .....\$6

- Frozen Key Lime Soufflé
- Flourless Manjari Chocolate Cake
- Tahitian Vanilla Crème Brulée
- Daily Ice Cream and Sorbet

## COFFEE & TEA

|                          | Small  | Large  |
|--------------------------|--------|--------|
| illy Coffee              | \$3    | \$4    |
| illy Iced Coffee         | \$2.50 | \$3.50 |
| Espresso                 | \$3    | \$4    |
| Latte                    | \$3    | \$4    |
| Iced Latte               | \$2.50 | \$3.50 |
| Cappuccino               | \$3    | \$4    |
| Harney and Sons Tea      | \$3    | \$4    |
| Harney and Sons Iced Tea | \$2.50 | \$3.50 |

**JUICES & SOFT DRINKS** .....\$6

- Fresh Squeezed Orange, Ruby Grapefruit, Apple, White Grape, Pineapple, Tomato, Cranberry, Papaya, Mango*
- Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Still Water, Sparkling Water*

Certain items are prepared raw, undercooked or cooked to order. Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food allergy.



*You* CAN TAKE IT WITH YOU.





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## CONTINENTAL BREAKFAST

\$12

CHOICE OF TWO ITEMS FROM THE SELECTION OF BAKED GOODS, BREADS  
AND FRUIT BELOW

SELECTION OF CHILLED JUICES, AND ILLY COFFEE OR HARNEY AND SONS

### BAKED GOODS

MAINE BLUEBERRY STREUSEL MUFFIN \$4

BANANA BRAN MUFFIN \$4

RAISIN CREAM SWIRL \$4

APRICOT CREAM DANISH \$4

BUTTER CROISSANT \$4

PAIN AU CHOCOLAT \$4

ALMOND AND SOUR CREAM COFFEE CAKE \$5

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### BAGUETTE AND BAGELS SELECTION

FRENCH BAGUETTE \$4

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PLAIN, CINNAMON RAISIN, SESAME, WHEAT AND EVERYTHING BAGELS \$4

### SEASONAL FRUIT \$2

### GREEK YOGURT PARFAIT

HOUSE MADE GRANOLA AND SEASONAL BERRIES \$5

STONYFIELD ORGANIC LOW FAT SMOOTHIES \$6

### COFFEE & TEA

|                          | SMALL  | LARGE  |
|--------------------------|--------|--------|
| ILLY COFFEE              | \$3    | \$4    |
| ILLY ICED COFFEE         | \$2.50 | \$3.50 |
| ESPRESSO                 | \$3    | \$4    |
| LATTE                    | \$3    | \$4    |
| ICED LATTE               | \$2.50 | \$3.50 |
| CAPPUCCINO               | \$3    | \$4    |
| FRENCH PRESSED COFFEE    |        | \$6    |
| HARNEY AND SONS TEA      | \$3    | \$4    |
| HARNEY AND SONS ICED TEA | \$2.50 | \$3.50 |
| ENGLISH FLOWER TEA       | \$6    | \$7    |
| SILK ROAD TEA            | \$6    | \$7    |
| THE LANGHAM TEA          | \$6    | \$7    |
| PALM COURT TEA           | \$6    | \$7    |

### JUICES & SOFT DRINKS

|                             |     |
|-----------------------------|-----|
| FRESH SQUEEZED ORANGE JUICE | \$3 |
| RUBY GRAPEFRUIT JUICE       | \$3 |
| APPLE JUICE                 | \$3 |
| WHITE GRAPE JUICE           | \$3 |
| TOMATO JUICE                | \$3 |
| PINEAPPLE JUICE             | \$3 |
| CRANBERRY JUICE             | \$3 |
| PAPAYA JUICE                | \$3 |
| MANGO JUICE                 | \$3 |
| PEPSI                       | \$3 |
| DIET PEPSI                  | \$3 |
| SIERRA MIST                 | \$3 |
| SCHWEPES GINGER ALE         | \$3 |
| STILL / SPARKLING           | \$3 |

**\*LOCAL ARTISAN CHEESES**

\$6 EACH SELECTION/ FLIGHT \$24

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|                                         |                 |
|-----------------------------------------|-----------------|
| GREAT HILL BLUE / WHIPPED HONEY         | MARION, MA      |
| BOGGY MEADOW SWISS / SPICED PECANS      | WALPOLE, NH     |
| CABOT CHEDDAR / APPLE BUTTER            | MONTPELIER, VT  |
| BLYTHEDALE CAMEMBERT / APRICOT PRESERVE | CORINTH, VT     |
| WESTFIELD FARM GOAT / ROASTED PEPPER    | HUBBARDSTON, MA |

**DELECTABLES**

“CHIPS AND DIP” \$10

*HOUSE MADE POTATO CHIPS*

*ROASTED SHALLOT, GORGONZOLA, WHITE BEAN AND SPICY EGGPLANT*

\*HOUSE SMOKED MAPLE CURED SALMON \$12

*SPICED AND SEEDED LAVASH*

DEVILED EGGS \$8

*GREEN ONION AND HERBS*

JAMON SERRANO \$14

*DRIED CURED SPANISH HAM*

*MADEIRA FIGS*

CHILLED COLOSSAL SHRIMP \$18

*CLASSIC TOMATO CHILI SAUCE*

**DESSERTS**

FROZEN KEY LIME SOUFFLÉ, RASPBERRY GELÉE \$6

FLOURLESS MANJARI CHOCOLATE CAKE \$6

TAHITIAN VANILLA CRÈME BRULÉE \$6

DAILY ICE CREAM AND SORBET \$6

THE SERVICE CHARGE IS DISTRIBUTED AMONG SERVICE EMPLOYEES. NO PART OF THE  
ADMINISTRATIVE FEE IS DISTRIBUTED AMONG SERVERS.

CONSUMING RAW OR UNDERCOOKED MEALS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER PLEASE  
INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

THE RESERVE \$18

CHOICE OF SOUP OR SALAD WITH ENTRÉE, ACCOMPANIMENT AND BEVERAGE

THE LANGHAM \$22

CHOICE OF SOUP OR SALAD WITH ENTRÉE, ACCOMPANIMENT, DESSERT AND BEVERAGE

SOUPS AND SALADS

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NEW ENGLAND CLAM CHOWDER

*SMOKY BACON AND THYME*

TOMATO SOUP

*ALLSPICE AND CRÈME FRAICHE*

MOZZARELLA PEARLS AND ORGANIC TOMATOES

*VIRGIN OLIVE OIL AND BASIL*

MESCLUN GREENS

*DIJON VINAIGRETTE*

HEARTS OF ROMAINE “CAESAR”

*BLACK OLIVE CROSTINI*

ENTREES

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MAINE LOBSTER SALAD “SLIDERS”

*BRIOCHE AND CORNICHONS*

CURRIED CHICKEN SALAD WITH GOLDEN RAISINS AND ALMONDS

*MAJOR GREY'S MANGO CHUTNEY AND BUTTER CROISSANT*

CROQUE MONSIEUR

*GRIDDLED HAM AND GRUYERE CHEESE, APRICOT CONFITURE*

JONAH CRAB CAKE

*PANKO, MALT VINEGAR AND CHILI TARTAR*

VIDALIA ONION AND GOAT CHEESE TART

*ROASTED PEPPERS AGRO E DOLCE*

ACCOMPANIMENTS

HOUSE MADE POTATO CHIPS

SWEET AND SOUR VEGETABLE SLAW

SPRING ONION AND HARISSA COUS COUS

DILL GREEN BEANS

DESSERTS

FROZEN KEY LIME SOUFFLÉ

FLOURLESS CHOCOLATE CAKE

TAHITIAN VANILLA CRÈME BRULÉE

DAILY ICE CREAM AND SORBET



## *Local Artisan Cheese Tasting*

*\$6 each Selection / Flight \$24*

*Great Hill Blue, Marion MA*

*Boggy Meadow Swiss, Walpole NH*

*Cabot Cheddar, Montpelier VT*

*Blythedale Camembert, Corinth VT*

*Westfield Farm Goat, Hubbardston MA*

*Whipped Honey*

*Spiced Pecans*

*Apple Butter*

*Apricot Preserve*

*Roasted Pepper Agro e Dolce*

### **Delectables**

**“Chips and Dip”**

**House Made Potato Chips**

**Roasted Shallot, Gorgonzola White Bean and Spicy Eggplant**

**\$10**

**House Smoked Maple Cured Salmon**

**Spiced and Seeded Lavash**

**\$12**

**Deviled Eggs**

**Green Onion and Herbs**

**\$8**

**Jamon Serrano**

**Dried Cured Spanish Ham**

**Madeira Plumped Figs**

**\$14**

**Chilled Colossal Shrimp**

**Classic Tomato Chili Sauce**

**\$18**

**\$18 Combination**  
**(Soup or Salad, Entree or Sandwich, Accompaniment and Soft Drink)**  
**( add Dessert \$22)**

**Soups and Salads**

New England Clam Chowder  
Smoky Bacon and Thyme

Tomato Soup  
Allspice and Crème Fraiche

Mozzarella Pearls and Organic Tomatoes  
Virgin Olive Oil and Basil

Mesclun Greens  
Dijon Vinaigrette

Hearts of Romaine “Caesar”  
Black Olive Crostini

**Light Entrees and Sandwiches**

Maine Lobster Salad “Sliders”  
Brioche and Cornichons

Curried Chicken Salad with Golden Raisins and Almonds  
Major Grey’s Mango Chutney and Butter Croissant

Croque Monsieur  
Griddled Ham and Gruyere Cheese  
Apricot Confiture

Jonah Crab Cake  
Panko, Malt Vinegar and Chili Tartar

Vidalia Onion and Goat Cheese Tart  
Roasted Peppers Agro e Dolce

**Accompaniments**

House Made Potato Chip  
Smoked Sea Salt

Sweet and Sour Vegetable Slaw

Spring Onion and Harissa Cous Cous

Dill Green Beans

**Dessert**  
**( a la Carte \$6 )**

Frozen Key Lime Soufflé  
Raspberry Geleé

Flourless Manjari Chocolate Cake

Tahitian Vanilla Crème Brulée

Daily Ice Cream and Sorbet

## **Reserve Tea**

### ***Boston Tea Party Lunch (12pm to 3pm)***

**\$25**

New England Clam Chowder  
Smoky Bacon and Thyme

Maine Lobster Salad  
Brioche and Cornichons

Boston Cream Pie

Cranberry Ginger Scones

Hot or Iced Tea Selections

### ***Tiffin***

**\$30**

***(3pm-5pm)***

Ouefs Mimosa  
House Smoked Salmon on Boston Brown Bread, Crème Fraiche  
English Cucumber and Sprouts with White Pepper and Dill  
Coronation Chicken Salad en Vol-au-vent

Assorted Cream Scones  
Devonshire Cream, Strawberry Jam and Lemon Curd

Boston Cream Pie  
Marmalade Fruit Tart  
Lemon Poppy Seed Tea Cake  
Raspberry Linzer

### ***Champagne/ Chocolate Tea***

**\$45**

***(5pm-8pm)***

Maine Lobster Salad Mary Rose

Ouefs Mimosa

House Smoked Maple Salmon on Boston Brown Bread, Lemon Cream

Cucumber with White Pepper and Dill

Coronation Chicken Salad en Vol-au-vent

Cream Scones

Devonshire Cream, Strawberry Jam and Lemon Curd

Boston Cream Pie

Marmalade Fruit Tart

Lemon Poppy Seed Tea Cake

Raspberry Linzer

Chocolate Dipped Strawberries