

BREAKFAST

SERVED DAILY FROM 6:00 AM – 11:30 AM

HANDHELD

Broken Yolk Sandwich

Crisp bacon, *Grafton Village cheddar*, tomato, toasted sourdough 10

Scrambled Egg Burrito

Amaral chorizo sausage, pepper jack cheese, hash browns, fire-roasted tomato salsa 11

Providence Bagel Company Bagel Sandwich

Fried egg, turkey sausage, spinach, *Cabot cheddar*, avocado, wheat bagel 11

Egg White + Spinach Sandwich

Tomato, mushroom, goat cheese, whole wheat English muffin 10

SKILLETS

Cast Iron Frittata GF

Fingerling potatoes, artichoke, asparagus, three cheese blend, eggs 10

Housemade Corned Beef Hash Egg Skillet GF

Onions, scallions, potatoes 12

We proudly serve eggs sourced from cage-free hens.

HOUSEMADE PASTRIES + MORE

Daily Muffins

Wild Blueberry | Bran Raisin | Banana Nut | Corn 3
Blueberry Crumb GF 3

Fresh Bakery Items

Croissant | Raspberry Danish 3

Providence Bagel Company Bagel + Cream Cheese

Plain | Whole Wheat | Cinnamon-Raisin | Sesame 4

Housemade Banana Walnut Bread by Mikaela 3

Ripe Whole Fruit GF

Banana | Apple | Orange 2

Steel Cut Oatmeal

Full Bloom Apiary honey, strawberry, sliced almonds 6

Yogurt GF

Chobani Greek | Dannon Vanilla | Dannon Strawberry 3

Chobani Greek Yogurt Parfait

Almond apple flaxseed granola, mixed berries 5

GF: Items can be made Gluten Friendly.

Locally sourced. Regional flavor. Housemade ingredients.

Delivery is available only for orders charged to the room, and a \$5 F&B House Charge included. The F&B House Charge is not a tip or gratuity and it is retained by the hotel for administrative/non-labor expenses.

Pickup is available for orders paid by cash or credit card.

We use containers made with recycled materials.

A FRESH TAKE ON DINING

Fresh Bites is our fresh take on in-room dining. No carts, no fuss. Just fresh local flavor packaged to enjoy in your room or on the go.

READY TO ORDER? HERE'S HOW:

- Review our Fresh Bites all-day menu to find the local flavor you crave.
- Call "At Your Service" from your room.
- Tell us what you'd like to order.
- Pick up your order at the restaurant, or wait in your room and we'll deliver it. No signature required.
- Enjoy fresh, delicious food handcrafted and conveniently packaged for you.

PREORDER NOW, EAT LATER:

Order breakfast the night before or place a dinner order before you leave for the day. *To place a preorder, call "At Your Service" from your room phone.*



FRESH BITES

FRESH. LOCAL INGREDIENTS.
DELIVERED FAST. NO CARTS. NO FUSS.



PROVIDENCE MARRIOTT DOWNTOWN
1 Orms Street
Providence, RI 02904
Phone: 401.272.2400



1/2018

ALL DAY

SERVED DAILY FROM 11:30 AM – MIDNIGHT

SOUP + SALADS

New England Clam Chowder 7

Baby Kale + Ancient Grain Salad

Avocado, *Cape Cod dried cranberries*, lemon vinaigrette 9

Grilled *Springer Mountain Farm Chicken Cobb Salad* GF

Applewood smoked bacon, blue cheese, tomato, hard cooked egg, red wine dressing 11

Caesar Salad

Romaine, torn sourdough croutons, parmesan 8

Add grilled *Springer Mountain Farm chicken* 5

Add grilled sustainable salmon 9

HANDHELD

All handhelds come with pickles and crinkle cut fries or *housemade chips*

House Roasted All-Natural Turkey B.L.T.

Applewood smoked bacon, tomato, herb mayonnaise, arugula, *Tribeca Bakery toasted sourdough bread* 11

Grilled Three Cheese

Grafton Village cheddar, fontina, swiss, roasted jalapeño tomato jam, *Turano Bakery Vienna loaf* 8

Strauss Family Grass-Fed Burger

Applewood smoked bacon, *Grafton Village cheddar*, lettuce, tomato, brioche bun 13

Edamame + Quinoa Burger

Pickled red cabbage, horseradish aioli, spinach 11

Albacore Tuna Salad

La Ronga Bakery toasted marble rye, vine ripe tomato, iceberg 11

THE CHEF'S PERFECT SANDWICH

Housemade Calabrese smoked sausage, broccoli rabe, fontina cheese, cherry pepper relish, ciabatta roll 11

Growing up in Southern Italy, making sausage was, and is still today, an annual ritual for me. Some of my fondest memories growing up involved roasting the homemade sausage over an open fire in our olive groves. We would make a sandwich with the sausage, toasted country bread, along with broccoli rabe and local cheese. The aroma was unforgettable, and that sandwich has remained one of my favorites all of these years later.

—Executive Chef Franco Paterno

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FORK + KNIFE

Rice Bowl GF

Brown or white rice, pickled carrot, soy marinated mushrooms,

Chi Kitchen vegan kimchi, fried egg, Korean BBQ 12

Add *Springer Mountain Farm chicken* 5

Add tofu 3

Add grilled shrimp 7

Grilled Bay of Fundy Sustainable Salmon GF

Ancient grains, dried fruits, baby kale, pomegranate vinaigrette 18

Roasted *Bafoni Farms Chicken* GF

Confit baby carrots, smashed potatoes 17

Venda Ravioli Fusilli Pasta GF Available

Broccoli rabe, roasted red peppers, cannellini beans, aglio e olio, pepperoncini 13

New England Baked Haddock GF

Horseradish dill crust, buttered fingerlings, citrus butter 19

PIZZA

Gluten friendly crust available upon request

12" Four Cheese + Pepperoni 13

12" Garden Veggies + Mushrooms 12

Individual Grilled Margherita Flatbread 13

SNACKS

SERVED DAILY FROM 11:30 AM - MIDNIGHT

Housemade Corn Tortilla Chips GF

Fire-roasted tomato salsa 5

Crinkle Cut Fries GF 4

Classic Hummus

Carrot, celery, grilled pita 6

Milano's Hot Coppa

Fiore sardo cheese, *Turano Bakery grilled Vienna loaf* 9

Large Double Chocolate Chip Cookie 2

Goey Brownie 2

Salty, Sweet + Spicy Trail Mix 4

SWEETS

SERVED DAILY FROM 11:30 AM - MIDNIGHT

New York Cheesecake

Maine Blueberry sauce 6

Caramelized Apple Tart 5

Mikaela's Warm Cranberry Bread Pudding

Bourbon caramel sauce 5

Warwick Ice Cream Co.

French Vanilla | Chocolate | Coffee 5

Boston Cream Pie Bombe 7

LATE NIGHT

SERVED DAILY FROM MIDNIGHT - 6:00 AM

Grilled Margherita Flatbread 13

Chobani Greek Yogurt Parfait

Almond apple flaxseed granola, mixed berries 5

Caesar Salad Romaine 8

Albacore Tuna Salad

La Ronga Bakery toasted marble rye, vine ripe tomato, iceberg 11

Housemade Potato Chips + Onion Dip 5

Classic Hummus

Carrot, celery, grilled pita 6

BEVERAGES

SERVED 24 HOURS

New England Dark Roast Coffee

Regular | Decaf

16 oz 4

Bigelow Hot Tea 16 oz

English Breakfast | Earl Grey | Green tea 4

Caffeine Free Chamomile | Caffeine Free Mint Medley 4

Pure Leaf Iced Tea 16 oz

Traditional Black Tea | Sweetened with Lemon 4

Evian Water Small 3 | Large 5

Pellegrino Sparkling Water Small 3 | Large 5

Juice

Orange | Apple | Cranberry-Apple 3

Freshly-Squeezed Juice

Carrot + Ginger 5

Soda

Pepsi | Diet Pepsi | Mist Twst | Ginger Ale | Mt. Dew | Diet Mt. Dew 3

Yacht Club Soda

Ginger Beer | Root Beer | Cherry Cola 4

WINE + BEER

SERVED DAILY FROM 11:30 AM - MIDNIGHT

Beer

Revival Brewery Fanny Session IPA 6

Revival Brewery Rocky Point Red Ale 6

Revival Brewery What Cheer Pilsner 6

Bud Light 5

Corona 5

Heineken 6

Sparkling Wine

La Marca Prosecco DOC, Treviso 187ml 11

Domaine Chandon Brut, California 187ml 18

Domaine Chandon Rose, California 187ml 19

Moet & Chandon Imperial Brut, Champagne 750ml 75

Still Wine

The Crossings Sauvignon Blanc, Marlborough 375ml 15

Robert Mondavi Chardonnay, California 375ml 14

Carmel Road Pinot Noir, Monterey 375ml 22

Zolo "Signature Red" Malbec Blend, Mendoza 375ml 14

Clos du Bois Merlot, North Coast 375ml 14

Kenwood Cabernet Sauvignon, Sonoma 375ml 21