

BREAKFAST

available daily from 6:00 am - 11:30 am

COMPLETE BREAKFASTS

each served with coffee or selection of fine fairmont teas and choice of juice

Continental Breakfast 23

three selections from our bakery served with butter and preserves

American Breakfast 27

two eggs any style, fingerling potatoes

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

choice of english muffin, white, wheat, rye, multigrain,

or gluten free toast

BREAKFAST BEVERAGES

Orange or Grapefruit Juice 7

Apple, Cranberry, Pineapple, Prune, V8, Tomato Juice 6

Fine Fairmont Teas 6

Fairmont Wellness Tea Selection 6

energy, tranquility, digestif, equilibrium, high antioxidant

Pot of Coffee 10

regular or decaffeinated

Latte, Cappuccino, Espresso 6

Hot Chocolate with Whipped Cream 6

FROM OUR BAKERY

Croissant 6

plain or chocolate

Honey Bun 6

Blueberry Muffin 6

English Muffin 6

Plain Bagel with Cream Cheese 9

FRUITS AND YOGURTS

Yogurt Parfait 13

cashew oat granola, honey, berries

Cabot Greek Style Plain Yogurt 6

Seasonal Berries 15

Seasonal Fruit Plate 15

CEREALS

Steel Cut Irish Oatmeal 16

milk, brown sugar, golden raisins, berries

Boxed Cereals 6

all-bran[®], cheerios[®], corn flakes[®], raisin bran[®], rice krispies[®], special k[®], frosted flakes[®], fruit loops[®] or cashew oat granola

Please touch the "In-Room Dining" button on your telephone for service.

A charge of \$4.50 per delivery, 18% gratuity and state sales tax will be added to all menu prices.

Before placing your order, please inform your server if anyone in your party has a food allergy.

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

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SPECIALTIES

- Brioche French Toast** **18**
irish cream vanilla custard, vermont maple syrup
- Honey and Buttermilk Pancakes** **18**
vermont maple syrup, vanilla butter, berries
- Smoked Salmon** **19**
red onions, capers, cream cheese, lemon, mixed greens, plain bagel

EGGS

choice of english muffin, white, wheat, rye, multigrain or gluten free toast

- Corned Beef Hash** **18**
poached eggs, hollandaise
- Ham and Cheese Omelet** **17**
three eggs, country ham, monterey jack cheese, fingerling potatoes
- Vegetable Omelet** **17**
three eggs, roasted vegetables, boursin cheese, fingerling potatoes
- Breakfast Sandwich** **18**
fried eggs, country ham, vermont cheddar, croissant
- Eggs Benedict** **18**
poached eggs, country ham, hollandaise, english muffin

SIDES

- Applewood Smoked Bacon, Country Ham, Pork Sausage** **6**
- Chicken Sausage** **6**
- Herb Roasted Fingerling Potatoes** **6**
- Roasted Vegetables** **6**
- Toast** **6**
choice of white, wheat, rye, multigrain, or gluten free

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LUNCH

available daily from 11:30 am - 5:00 pm

STARTERS

- New England Clam Chowder** **12**
littleneck clams, fingerling potatoes, smoked bacon
- Chicken Noodle Soup** **12**
seasonal vegetables, shells, herbs
- Cured Meat & Local Cheese Board** **12**
house pickles, country olives, seasonal fruit jam

SALADS

add chicken - **6** swordfish - **8** shrimp - **9**

- Caesar Salad** **14**
romaine leaves, warm hearth croutons, white anchovies,
parmesan, caesar dressing
- Baby Arugula Salad** **16**
spiced pecans, goat cheese, barrel aged balsamic
- Green Salad** **16**
smoked bacon, grape tomatoes, cucumber, boiled eggs,
red onions, buttermilk dressing

SANDWICHES

served with choice of fries, greens, or vegetable chips

- Burger** **21**
caramelized onions, nueske's bacon, vermont cheddar,
special sauce, brioche
- Smoked Turkey Sandwich** **18**
applewood smoked bacon, spicy mayo, avocado spread, greens
- New England Lobster Roll** **MP**
champagne vinaigrette, coleslaw, old bay fries

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LUNCH

available daily from 11:30 am - 5:00 pm

ENTREES

- Spaghetti** 21
san marzano tomato sauce, basil, parmesan
add meatballs - 5 add chicken - 6
- Steak & Frites** 27
hanger steak, house steak sauce, french fries,
arugula & parmesan salad
- Citrus Crusted Swordfish** 25
fingerling potatoes, leeks, green beans, spinach, butter sauce
- Roasted Chicken** 24
hearth vegetables, fingerling potatoes, onion pan jus

PIZZAS

- Long Bar** 24
spicy capicola, pickled cherry peppers, mozzarella
- Housemade Sausage** 24
caramelized onions, ricotta, san marzano tomato
- Four Cheese** 23
garlic, blended cheeses, arugula

SIDES

- Sautéed Green Beans** 8
shallots, lemon
- French Fries** 8
old bay sea salt, herbs
- Herb Roasted Fingerling Potatoes** 8
garlic oil
- Three Cheese Mac & Cheese** 8
confit pork shoulder, béchamel, cheese blend

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OAK DINNER FAVORITES

available from 5:00pm - 11:00pm daily

STARTERS

NEW ENGLAND CLAM CHOWDER - 12

littleneck clams, fingerling potatoes, smoked bacon

ROMAINE LEAVES - 14

warm hearth croutons, white anchovies,
parmesan, caesar dressing,

HEARTH BAKED BREAD - 6

rosemary, salt, honey butter

ROASTED CAULIFLOWER - 8

vadouvan spiced, golden raisins, mint, sherry, almonds

FRIED CHICKEN WINGS - 14

chipotle piquillo pepper bbq, saffron dipping sauce

3 CHEESE MAC & CHEESE - 15

confit pork shoulder, béchamel, cheese blend

CHARCUTERIE + CHEESE

house pickles, country olives, seasonal fruit jam

CHARCUTA-ME - 12

OAK - 27 KITCHEN - 36

ENTREES

OAK BURGER - 21

caramelized onions, nueske's bacon,
vermont cheddar, special sauce, brioche

LOBSTER ROLL - MP

champagne vinaigrette, coleslaw, old bay fries

LONG BAR PIZZA - 24

spicy capicola, pickled cherry peppers, mozzarella

STEAK & FRITES* - 48

sirloin, parmesan fries, OLBK steak sauce

ROASTED HALF CHICKEN - 26

hearth vegetables, fingerling potatoes, onion pan jus

OUR MENU ITEMS CHANGE SEASONALLY.
FOR OUR MOST UP-TO-DATE MENU,
PLEASE CHECK YOUR TELEVISION OR
CALL IN-ROOM DINING.

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LATE NIGHT MENU

available daily from 11:00 pm - 6:00 am

SALADS

add chicken - 6 swordfish - 8 shrimp - 9

Caesar Salad 14

romaine leaves, warm hearth croutons, white anchovies, parmesan, caesar dressing

Green Salad 16

smoked bacon, grape tomatoes, cucumber, boiled eggs, red onions, buttermilk dressing

ENTREES

Spaghetti 21

san marzano tomato sauce, basil, parmesan
add meatballs - 5 add chicken - 6

Burger 21

caramelized onions, nueske's bacon, vermont cheddar, special sauce, brioche

Smoked Turkey Sandwich 18

applewood smoked bacon, spicy mayo, avocado spread, greens

Ham and Cheese Omelet 18

three eggs, country ham, monterey jack cheese, french fries

SIDES

Fried Chicken Wings 14

chipotle piquillo pepper bbq, saffron dipping sauce

French Fries 8

old bay sea salt, herbs

DESSERTS

Ice Cream (half pint) 8

vanilla, chocolate

Sorbet (half pint) 8

lemon, pineapple, raspberry

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KIDS CORNER

children 12 and under please

BREAKFAST

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Seasonal Fruit Plate	8
Cashew Oat Granola seasonal berries, choice of milk	7
Steel Cut Irish Oatmeal milk, brown sugar, raisins, berries	7
Buttermilk Pancakes vermont maple syrup, berries	8
Scrambled Eggs fingerling potatoes, choice of white, wheat, rye, multigrain or gluten free toast	8
Applewood Smoked Bacon, Country Ham, Pork Sausage	4
Chicken Sausage	4

UNTIL BEDTIME

available daily from 11:30 am - 11:00 pm

Grilled Cheese swiss cheese, choice of salad, fries, or fruit	8
Chicken Tenderloins honey mustard, choice of salad, fries, or fruit	
Spaghetti choice of butter or tomato sauce, grated parmesan	8
Macaroni and Cheese béchamel, shells, three cheese blend	8
Chicken Noodle Soup seasonal vegetables, shells, herbs	8

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DESSERTS

available daily from 11:30 am - 11:00 pm

Boston Cream Pie	7
vanilla sponge cake, pastry cream, chocolate ganache	
Flourless Chocolate Cake	7
almonds, raspberries	
Seasonal Fruit Crumble	7
brown sugar & oat streusel topping	
Cheesecake	7
seasonal toppings	
Ice Cream (half pint)	8
vanilla, chocolate, caramel	
Sorbet (half pint)	8
lemon, pineapple, raspberry	

BEVERAGES

non-alcoholic

Orange or Grapefruit Juice	7
Apple, Cranberry, Pineapple, Prune, V8, Tomato Juice	6
Snapple Iced Tea	7
New England Apple Cider	6
Fine Fairmont Teas	6
Fairmont Wellness Tea Selection	6
energy, tranquility, digestif, equilibrium, high antioxidant	
Pot of Coffee	10
regular or decaffeinated	
Latte, Cappuccino, Espresso	6
Hot Chocolate with Whipped Cream	6
Hot, Cold, or Soy Milk	4
Perrier or San Pellegrino Sparkling Water	small 5 , large 9
Voss Still Water	small 5 , large 9
Soft Drinks	small 5 , large 9

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WINE LIST

available daily from 11:30 am - midnight

Champagne and Sparkling

			Bottle
Bin 400	Prosecco, LaMarca, Veneto, Italy		42
Bin 407	Louis Roderer Brut, Reims, France		95
Bin 408	Moët & Chandon "Imperial", Epernay, France		85
Bin 410	Veuve Cliquot "Yellow Label", Reims, France	375ml/68	750ml/98
Bin 411	Bollinger "Special Cuvee" Brut, Champagne, France		111

White

		Glass	Bottle
Bin 300	Pinot Grigio, Di Lenardo, Friuli, Italy	12	42
Bin 301	Pinot Grigio, Maso Canali, Trentino, Italy		44
Bin 354	Grüner Veltliner Loimer, "Lois", Austria	12	45
Bin 200	Sauvignon Blanc, White Haven, New Zealand	12	42
Bin 358	Riesling, Saarstein, Mosel, Germany	12	41
Bin 101	Chardonnay, Mac Murray Ranch, Sonoma, CA	14	49
Bin 100	Chardonnay, William Hill, Napa, CA		58

Red

		Glass	Bottle
Bin 907	Pinot Noir, Belle Glos, "Meiomi", Sonoma, CA	16	59
Bin 609	Malbec, Gascon "Riserva", Mendoza, Argentina		44
Bin 906	Merlot, Benziger, Sonoma, CA	14	48
Bin 801	Cabernet Sauvignon, Pozzan, "Annabella", Napa, CA	14	52
Bin 803	Cabernet Sauvignon, Louis Martini, Alexander Valley, CA	18	78
Bin 808	Cabernet Sauvignon, Frog's Leap, Napa, CA		88
Bin 815	Cabernet Sauvignon, Stag's Leap, "Artemis", Napa, CA		105
Bin 708	Zinfandel, Green & Red, "Chiles Canyon Vineyards", CA		44

HALF BOTTLES

White

Bin 2000	Sauvignon Blanc, Duckhorn, Napa Valley, California		34
Bin 2001	Pinot Grigio, Alois Lageder, Italy		26
Bin 2003	Sancerre, Pascal Jolivet, France		32
Bin 2004	Pouilly-Fuisse, J.J. Vincent "Marie Antoinette", France		27
Bin 2006	Chardonnay, Saintsbury, Carneros, CA		29
Bin 2007	Chardonnay, Christian Moreau "Vaillons", 1er Cru, France		45

Red

Bin 3000	Pinot Noir, Saintsbury, Carneros, CA		40
Bin 3003	Malbec, Terrazas "Reserva", Argentina		32
Bin 3006	Zinfandel, Klinker Brick "Old Vine", Lodi, CA		32
Bin 3007	Syrah, Qupe, Bien Nacido Vineyard, Santa Barbara, CA		22
Bin 3005	Cabernet Sauvignon, Stag's Leap Winery "Artemis", California		40

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LOCAL CRAFT BREWS

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Longtrail Ale	8
Bridgewater Cors, VT	
Ipswich I.P.A.	8
Ipswich, MA	
Peak Organic Pale Ale	8
Portland, ME	
Harpoon I.P.A.	8
Boston, MA	
Sam Adams Lager	8
Boston, MA	

BOTTLED BEER

Stella Artois	7
Heineken	7
Corona Extra	7
Bud Light	7
Budweiser	7
Amstel Light	7
Harpoon Cider	7
Becks (N/A)	7

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OAK COCKTAILS

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Old Fashioned

michter's bourbon, angostura, orange, cherry

- 15 -

Pomegranate Paloma

casamigos reposado, cointreau, pomegranate,
grapefruit, lemon, angostura

- 15 -

Basil Cucumber Collins

crop cucumber vodka
basil

- 15 -

OAK Martini Service

served extra large + ice cold

- 22 -



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