

IN-ROOM DINING

Breakfast menu is available from 7:30am – 11:00am
Lunch from 12:00pm – 5:00pm,
Dinner from 5:00pm – 10:00pm

To place an order, please dial extension 7478 or call 603.837.0078.
Please inform the phone agent if a person in your party has a food allergy.
Automatic 22% Service Charge and 8.5% sales tax will be added.

BREAKFAST

MVG BREAKFAST — 16.50

*Two Eggs, Choice of Bacon, or Sausage,
Served with Fried Potatoes, and Choice of Toast*

OMELET — 16.50

*Choice of Three Additions: Bacon, Sausage, Spinach,
Tomato, Mushroom, Onion, Bell Pepper, Cheddar, or
Swiss; Served with Fried Potatoes, and Choice of Toast
Egg White Omelet + 2.00*

FRENCH TOAST — 12.50

*Cinnamon French Toast,
Served with Butter and Local Maple Syrup*

DAILY MUFFIN — 4.00

BAGEL & CREAM CHEESE — 5.50

Add Smoked Salmon +4.50

KIDS BREAKFAST — 9.50

One Egg, Bacon or Sausage, Fried Potatoes Choice of Toast

KIDS PANCAKES — 8.50

*Plain, Blueberry, or Chocolate Chip Pancake
Choice of Bacon or Sausage*

COFFEE (SMALL POT) — 10.00

COFFEE (LARGE POT) — 14.00

ALL DAY

KIDS CHICKEN TENDERS — 10.50

KIDS CHEESEBURGER — 10.50

KIDS MAC & CHEESE — 8.75

LUNCH

HARVEST SALAD — 13.50

*Roasted Sweet Potatoes, Clementines, Candied Walnuts,
Goat Cheese, Garden Lettuce, Maple Dijon Vinaigrette*

CAESAR SALAD — 13.75

*Baby Romaine Wedge, Shaved Parmesan,
Garlic Crouton, Classic Caesar Dressing*

ROASTED TURKEY CLUB — 19.25

*North Country Smokehouse Bacon, Lettuce, Tomato, Avocado,
Aioli, Sourdough Bread. Served With Fries*

MVG WAGYU HAMBURGER — 19.75

*Red Onions, Lettuce, Tomatoes, Brioche Bun, French Fries
Add Vermont White Cheddar \$2, Bacon \$2,
Truffle Aioli \$2, Miso Aioli \$2, Tartare Aioli \$2*

DINNER

HARVEST SALAD — 13.50

*Roasted Sweet Potatoes, Clementines, Candied Walnuts, Goat Cheese, Garden
Lettuce, Maple Dijon Vinaigrette Add Chicken +\$8, Add Salmon +\$10*

CAESAR SALAD — 13.75

*Baby Romaine Wedge, Shaved Parmesan, Garlic Crouton,
Classic Caesar Dressing Add Chicken +\$8, Add Salmon +\$10*

MVG WAGYU HAMBURGER — 19.75

*Red Onions, Lettuce, Tomatoes, Brioche Bun, French Fries
Add Vermont White Cheddar \$2, Bacon \$2,
Truffle Aioli \$2, Miso Aioli \$2, Tartare Aioli \$2*

CACCIO E PEPE — 22.50

Pea Tendrils, Black Pepper Pecorino Cream Sauce, Rigatoni

HALF ROASTED CHICKEN — 26.50

*Seasonal Veggies, Wild Mushroom Cream, Au Chablis,
Sweet Potato and Walnut Risotto*

STEAK FRITES — 51.00

*14 oz Seared Ribeye, Roasted Marrow, Bordelaise Butter,
Confit Shallot, French Fries*

ALL BEVERAGES ARE AVAILABLE
FOR IN ROOM DINING

ASK YOUR ROOM SERVICE ATTENDANT
FOR TODAY'S DESSERT SELECTIONS



CONSUMING RAW OR UNDERCOOKED POTENTIALLY HAZARDOUS FOODS MAY INCREASE RISK OF FOOD BORNE ILLNESS.