

Food + Drink

HOTEL RESTAURANTS

THE COMMON HOUSE

Bar-Lobby Lounge

Open from

11:00 AM–11:00 PM, Daily

THE COMMON HOUSE

Restaurant

6:00 AM–11:00 PM, Monday–Friday

6:30 AM–11:00 PM, Saturday–Sunday

BREAKFAST

6:00 AM–11:00 AM, Monday–Friday

6:00 AM–12:00 PM, Saturday–Sunday

Dial 0 to place your order.

ENERGIZE YOUR DAY

Berry And Yogurt Parfait

Layered with flaxseeds, all natural granola 7

Steel-Cut Oatmeal

Green Tea Poached Pear, Blueberries, Almonds 7

Cereal Favorites

Cheerios®, Frosted Flakes®, Froot Loops®, Raisin Bran, or Rice Krispies®, choice of milk 6

Crunchy Granola

Seasonal berries and warm maple syrup 6

Banana Strawberry Pineapple Smoothie

Honey, orange and apple juice 6

EARLY FAVORITES

Hot Iron Griddled Belgian Waffle

Golden malted Belgian waffle, fresh berries, warm maple syrup 10

Golden Buttermilk Blueberry Pancakes

Warm maple syrup, whipped butter 10

Chef's Omelet

Three eggs packed with cured ham, sautéed sweet onions, aged swiss, cheddar, crisp golden hash brown potatoes, choice of toast 13

Eggs Benedict

Two poached eggs and New Hampshire cob bacon on English muffin served with hash brown potatoes 13

Eggs Your Way*

Eggs cooked your style, choice of Maine triple smoked bacon, chicken apple sausage or New Hampshire pork sausage, hash brown potatoes, choice of toast, bagel or muffin 11

Basket of Breakfast Pastries 6

All prices in U.S. dollars. Prices are subject to a 21% service charge, \$2 delivery charge and applicable government taxes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

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POWER UP

Egg White Spinach Omelet

Cheddar cheese, grilled tomatoes, choice of fresh fruit or golden hash brown potatoes, wheat toast 13

Egg Beater French Toast

Wheat bread coated in corn flakes, banana, strawberries 11

THE SIDE PLATE

A Big Bowl of Berries

A bright mix of seasonal favorites 6

Triple Smoked Maine Bacon, New Hampshire Pork Sausage, Chicken Apple Sausage, Or Grilled Ham 4

A Cup Of Low-Fat Yogurt

Berries, fruit or plain 4

Crispy Hash Brown Potatoes 4

Toasted Bagel with Philadelphia® Cream Cheese

Low-Fat or regular 4

BEVERAGES

Juice

Orange, grapefruit, V8®, apple, cranberry, tomato 4

Starbucks® Coffee

Freshly Brewed Regular or decaffeinated 4

Milk

Non-fat, 2%, whole, chocolate, soy 4

Tazo Teas

Awake, Chai, Earl Grey, Refresh Mint 3

ALL-DAY

11:00 AM–11:00 PM, Monday–Friday

12:00 PM–11:00 PM, Saturday–Sunday

Dial 0 to place your order.

JUST TO START

Barbeque Jumbo Shrimp

Spicy barbeque sauce, blue cheese dressing, gorgonzola crumbles 18

Barbeque Chicken Wings

Honey bourbon barbeque glaze 13

Quesadilla

Spinach, wild mushroom, asparagus, yellow and red tomato, monterey and gorgonzola cheeses, tomato tortilla 13

Add chicken, shrimp, or steak 5

Common House Salad

Mixed greens, cucumber, fried red onion, spiced walnuts, tomato, balsamic vinaigrette 9

New England Clam Chowder

Classic recipe with whole clam garnish 10

Classic French Onion Soup

Thomas Hooker Hartford beer, melted gruyere 10

SIGNATURE SANDWICHES

SERVED WITH CHOICE OF FRIES, SWEET POTATO FRIES, FRESH FRUIT

Common House Burger*

New Hampshire smoked cob bacon, Vermont sharp cheddar, toasted brioche roll, house made pickles 15

Grilled Chicken Panini

Chicken breast, artisanal bread, gruyere cheese, tomato, basil, dijon 13

The Sheraton Club Wrap

Smoked turkey, New Hampshire bacon, lettuce, tomato, tomato tortilla 13

Grilled Turkey Burger

Guacamole, gruyere cheese, turkey bacon, lettuce, tomato, brioche roll 15

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SIGNATURE SALADS

Grilled Steak Salad*

Tomato, red onion, New Hampshire bacon, gorgonzola cheese, bleu cheese peppercorn dressing 19

Chicken Caesar Salad

Romaine lettuce, grilled chicken, parmesan crisps, homemade croutons 17

Mystic Pear Salad

Mixed greens, sliced pears, grapes, gorgonzola crumble, spiced pecans, apple walnut vinaigrette 15

ENTREES

Simply Grilled Fish

Lemon, olive oil 22

Flat Iron Steak*

Grilled, Chimichurri sauce 29

Barbeque Chicken

Boneless half chicken, smoked barbeque glaze 20

Seared Scallops* 27

Ravioli

Roasted red pepper, smoked mozzarella, DiFiore local pasta, roasted tomato sauce, fried basil 20

SIGNATURE IDEAS

Sautéed Spinach and Wild Mushroom 6

Steamed Vegetables 6

Full Seasonal menu available at
commonhousehartford.com/menus

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SWEET ENDINGS

Fruit Sorbet

Served with blueberries and strawberries 7

Premium Ice Cream

Dutch chocolate, vanilla bean, whole strawberry 6

Cherry Cheesecake

Raspberry drizzle 8

BEVERAGES

Juice

Orange, grapefruit, V8®, apple, cranberry, tomato 3

Starbucks® Coffee

Freshly brewed regular or decaffeinated 3

Milk

Non-fat, 2%, whole, chocolate, soy 3

Coke®, Diet Coke®, Sprite®, Ginger Ale 3

Tazo® Teas

Awake, Chai, Earl Grey or Refresh Mint 3

Cappuccino or Espresso 4

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KIDS

BRIGHT EYED BREAKFAST

6:00 AM–11:00 AM

Your Favorite Cereals

Cheerios®, Frosted Flakes®, Froot Loops®, Raisin Bran, or Rice Crispies®, choice of milk 5

Oatmeal

Seasonal berries or sliced banana 5

Low-Fat Vanilla or Berry Yogurt 5

Golden Buttermilk Pancakes

Whipped cream, butter, warm maple syrup 9

All Scrambled Up Slider

Scrambled eggs, shaved ham, cheddar cheese on a brioche bun 8

Ham and Cheese Omelet

Diced breakfast ham, cheddar cheese, hash brown potatoes, choice of toast 9

DIG IN FOR LUNCH AND DINNER

11:00 AM–11:00 PM

Caesar Salad

Tossed romaine with classic Caesar dressing, sprinkled with croutons 6

Chicken Cobb Salad

Mixed greens, grilled chicken, boiled egg, ranch dressing 10

Cheese Quesadilla 8

Pasta and Grilled Chicken

Linguini, grilled chicken, marinara sauce 10

Chicken Fingers

Corn flake crust, fries 10

AND NOW FOR DESSERT

11:00 AM–11:00 PM

A Scoop of Ice Cream

Chocolate, vanilla or strawberry 4

Chocolate Chip Cookies with Strawberries 5

Low-Fat Vanilla or Berry Yogurt 4

Bowl of Seasonal Berries 5

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WINE + BEER

11:00 AM–11:00 PM

Dial 0 to place your order.

SPARKLING WINES AND CHAMPAGNE

Charles De Fère, Blanc De Blancs

Brut, "Cuvee Jean-Louis"
France, NV
bottle 38

Gloria Ferrer Brut

Sonoma, CA
bottle 46

Ruffino Prosecco

Prosecco, Italy
bottle 38

Moët & Chandon

Brut, "Grand Vintage", Champagne, France 750ml
bottle 110

Dom Pérignon

Brut, Champagne, France
bottle 220

WHITE WINES

Magnolia Grove

Chardonnay, California
glass 9 bottle 30

Chateau Ste. Michelle

Riesling, Columbia Valley, Washington
glass 9 bottle 36

Bollini

Pinot Grigio, Trentino, Italy
glass 12 bottle 42

Chateau Ste. Michelle

Sauvignon Blanc, Columbia Valley, Washington
glass 11 bottle 38

Napa Cellars

Chardonnay, Napa Valley, California
glass 12 bottle 44

Kendall-Jackson

Chardonnay, Santa Maria Valley, California
glass 13 bottle 48

Sonoma Cutrer

Chardonnay, "Russian River Ranches"
Sonoma Coast, California
glass 14 bottle 48

Cakebread Cellars

Chardonnay, Napa Valley, California
bottle 78

RED WINES

Magnolia Grove

Cabernet Sauvignon, California
glass 9 bottle 30

J Vineyards

Pinot Noir, Sonoma County, California
glass 14 bottle 48

J. Lohr Vineyards

Merlot, Central Coast, California
glass 10 bottle 36

Dona Paula

Malbec, Mendoza, Argentina
glass 10 bottle 36

Yangarra Estate Vineyards

Shiraz, South Australia, Australia
glass 15 bottle 54

Chateau Ste. Michelle

Cabernet Sauvignon, Columbia Valley, Washington
glass 13 bottle 44

Joel Gott, Cabernet Sauvignon

California
glass 12 bottle 44

Dan Cohn "Bellacosa"

Cabernet Sauvignon, North Coast, California
glass 16 bottle 58

Groth

Cabernet Sauvignon, Napa Valley, California
bottle 120

Must be of legal drinking age to purchase and/or consume alcohol.

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CRAFT BEERS

Workmans Comp Saison

Stratford, CT ABV 4.8%

Farmhouse ale of tropical fruit, spice and aromatic flavors 6

Thomas Hooker Blonde Ale

Bloomfield, CT ABV 4.6%

Golden colored ale featuring sweet malt and a subtle hop aroma 6

Ten Penny Ale

East Hartford, CT ABV 4.6%

Malty with caramel notes and a slight smokiness 6

City Steam Naughty Nurse IPA

Hartford, CT ABV 6.5%

Notes of citrus and grapefruit with pleasing bitterness and a touch of sweet malt 6

Road 2 Ruin Double IPA

Stratford, CT ABV 8%

Double IPA with plenty of citrus and bitterness from the hops 6

Stony Creek Dock Time

Branford, CT ABV 4.8%

Fresh sterling hops offers subtle herbal and citrus notes to this lager 6

DOMESTIC BEERS

Budweiser 5

Bud Light 5

Coors Light 5

Michelob Ultra 5

Miller Lite 5

IMPORTED BEERS

Corona Extra 6

Corona Light 6

Heineken 6

Heineken Light 6

Guinness Draught Can 6

Stella Artois 6



Sheraton®