

Hotel Restaurant

THE COMMON HOUSE

Bar/Lobby Lounge Open Daily from 11:00 AM to 11:00 PM

Restaurant 6:00 AM to 11:00 PM, Monday thru Friday 6:30 AM to 11:00 PM Saturday and Sunday



BREAKFAST

6:00 AM - 11:00 AM DIAL 0 TO PLACE YOUR ORDER

ENERGIZE YOUR DAY

Berry and Yogurt Parfait Layered with flaxseeds and all natural granola 7.00

Steel-cut Oatmeal

Green tea poached pear, blueberries, and almonds 7.00

Cereal Favorites

Choose from an array of classics or crunchy granola with seasonal berries and warm maple syrup 6.00

Banana Strawberry Pineapple Smoothie Blended with honey, orange and apple juice 6.00

EARLY FAVORITES

Hot Iron Grilled Belfian Waffle Golden malted Belgian waffle served with fresh berries and warm maple syrup 10.00

Golden Buttermilk Blueberry Pancakes Warm maple syrup and whipped butter 10.00

Chef's Omelet

Three eggs packed with cured ham, sauteed sweet onions, aged swiss cheddar served with crisp golden hash brown potatoes and choice of toast 13.00

Eggs Benedict

Two poached eggs and New Hampshire cobbacon on a English muffin served with hash brown potatoes 13.00

Eggs Your Way

Eggs cooked to your style along with a choice of Maine triple smoked bacon, chicken apple sausage or New Hampshire pork sausage served with hash brown potatoes and toast, a bagel, or a muffin 11.00

POWERUP

Egg White and Spinach Omelet Folded with cheddar cheese and grilled tomatoes with a choice of fresh fruit or golden brown potatoes, wheat toast 13.00

Egg Beater French Toast Wheat bread coated in corn flakes, served with banana and strawberries 11.00

 $^{^*}$ Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs or unpasteurized milk may increase your risk of food-borne illness.



THE SIDE PLATE

A Big Bowl of Berries A bright mix of seasonal favorites 6.00

Triple Smoked Main Bacon, New Hampshire Pork Sausage, Chicken Apple Sausage, or Grilled Ham 4.00

A Cup of Low-Fat Yogurt Berries, fruit or plain yogurt 4.00

Crispy Hashbrown Potatoes 4.00

Toasted Bagel with Philadelphia Cream Cheese Low-Fat or Regular 4.00

BEVERAGES

Juice

Orange, grapefruit, V8, apple, or cranberry 4.00

Starbucks Coffee

Freshly brewed regular or decaffinated 4.00

Milk

Non-fat, 2%, whole, chocolate, or soy 4.00

Forte Tea

Choose from a selection of hot teas 5.00



ALL-DAY LONG

11:00 AM - 11:00 PM DIAL 0 TO PLACE YOUR ORDER

JUST TO START

Barbecue Jumbo Shrimp

Spicy barbecue sauce, blue cheese dressing and gorgonzola crumbles 16.00

Barbecue Chicken Wings Honey bourbon barbecue 10.00

Quesadilla

Choose vegetarian with spinach, wild mushroom, asparagus, yellow and red tomato, monterey and gorgonzola cheeses, with a spinach tortilla 9.00

Add chicken, shrimp, or steak +4.00

Common House Salad

Mixed greens, cucumber, fried red onion, spiced walnuts, tomato, balsamic vinaigrette 7.00

New England Clam Chowder

Classic recipe with whole clam garnish 9.00

Classic French Onion Soup

Thomas Hooker Hartford beer, melted gruyere 9.00

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 14.00

Grilled Chicken Panini

Chicken breast, artisinal bread, gruyere cheese, tomato, basil, dijon 12.00

The Sheraton Club Wrap

Smoked turkey, New Hampshire bacon, lettuce, tomato, tomato tortilla 12.00

Rueben Sandwich

Braised short rib, apple beer sauerkraut, swiss cheese 13.00

Grilled Turkey Burger

Guacamole, gruyere cheese, turkey bacon, lettuce and tomato, brioche roll 13.00

SIGNATURE SALADS

Grilled Steak Salad

Tomato, red onion, New Hampshire bacon, gorgonzola cheese, blue cheese, pepper, cream dressing 17.00

Chicken Caesar Salad

Romaine lettuce, grilled chicken, parmesan crisps and homemade croutons 16.00

Mystic Pear Salad

Mixed greens, sliced pears, grapes, gorgonzola crumble, spiced pecans, apple walnut vinaigrette 12.00

ENTREES

Seared Salmon Lemon, olive oil 22.00

Filet Mignon

Simply grilled, Bordelaise sauce, bone marrow 36.00

Roasted Half Chicken

Cranberry, pear, sage bread stuffing, roasted chicken gravy 19.00

SIGNATURE IDEAS

Sauteed Spinach and Wild Mushroom 5.00 Steamed Vegetables 4.00

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Any guest consuming alcohol must be of legal drinking age.

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SWEET ENDINGS

Fresh Blueberries and Strawberries Served with tropical fruit sorbet 7.00

Premium Ice Cream

Dutch chocolate, vanilla bean and whole strawberry

Cherry Cheesecake White chocolate drizzles 8.00

BEVERAGES

Juice

Orange, grapefruit, V8, apple, or cranberry 4.00

Starbucks Coffee

Freshly brewed regular or decaffinated 4.00

Milk

Non-fat, 2%, whole, chocolate, or soy 4.00

Coke, Diet Coke, Sprite, Ginger Ale 4.00

Forte Tea

Choose from a selection of hot teas 5.00

Cappuccino or Espresso 5.00

KIDS

BRIGHT EYED BREAKFAST 6:00 AM - 11:00 AM

Your Favorite Cereals or Oatmeal Seasonal berries or sliced banana 5.00

Low-fat Vanilla or Berry Yogurt 5.00

Golden Buttermilk Pancakes

With whipped cream, butter, and warm maple syrup

All Scrambled Up Slider

Scrambled eggs, shaved ham, cheddar cheese on a brioche bun 8.00

Ham and Cheese Omelet

Diced breakfast ham, cheddar cheese, hash brown potatoes, choice of toast 9.00

DIG IN FOR LUNCH AND DINNER 11:00 AM - 11:00 PM

Act Like Caesar

Toasted romaine with classic Caesar dressing spinkled with croutons 6.00

That's Using Your Noodle

Our pasta with parmesan cheese and tomato sauce on the side 8.00

Build Your Own

Grilled chicken breast with choice of pasta with tomato sauce, Caesar salad, or vegetable with potatos 9.00

Pizza

Tomato and cheese 9.00

Mini Burgers

Have them plain or add cheddar cheese and bacon 9.00 +2.50 for cucumber sticks

Gooey Grilled Cheese

Hot, tasty and crammed with cheese 8.00

Crispy Chicken Bites

All white meat nuggest with BBQ or sweet and sour sauce 9.00

AND NOW FOR DESSERT 11:00 AM - 11:00 PM

A Scoop of Ice Cream Chocolate, vanilla, or strawberry 4.00

Chocolate Chip Cookies with Strawberries 4.00

Low-fat Vanilla or Berry Yogurt 4.00

Bowl of Seasonal Berries 5.00

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Beverages

DIAL 0 TO PLACE YOUR ORDER 4:00 PM - 12:00 AM

WHITE WINE

Chateau Ste. Michelle Riesling 10 / 36 Columbia Valley, Washington

Bollini, Pinot Grigio 11 / 42 Tretino, Italy

Chateau Ste. Michelle Sauvignon Blanc 10 / 38

Columbia Valley, Washington

Magnolia Grove, Chardonnay 9 / 30 California

Sonoma Cutrer, Chardonnay "Russian River Ranches" 14 / 48

Sonoma Coast, California

Stag's Leap Winery, Chardonnay 54 Napa Valley, California

Cakebread Cellars, Chardonnay 78 Napa Valley, California

RED WINE

Markwest 10 / 36

Wildhorse, Pinot Nior 12 / 44 Central Coast, California

Magnolia Grove, Cabernet Sauvignon 9 / 30

California

14 Hands, Merlot 11 / 38 Columbia Valley, Washington

Vistalba Corte. C. Malbec 10 / 36 Mendoza, Argentina

Chateau Ste. Michelle Cabernet Sauvignon 12 / 44 Columbia Valley, Washington

Casillero Del Diablo, Carmenere 10 / 36 Rapel Valley, Chile

Groth, Cabernet Sauvignon 120 Rapel Valley, Chile

CHAMPAGNE & SPARKLING WINES

Charles De Fere, Blanc De Blancs, "CuvveeJean-Louis" 38 France, NV

Dom Perignon, Brut 220 Champagne, France

Moet & Chandon, Brut "Grand Vintage 110 Champagne, France

Louis Reoderer, Brut, "Premier" 88 Champagne, France, NV

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Beverages

DIAL 0 TO PLACE YOUR ORDER 4:00 PM - 12:00 AM

CRAFT BEER

Workman's Comp Saison, ABV 4.8% Stratford, CT, Farmhouse ale of tropical fruit, spice, and aromatic flavors 6

Thomas Hooker Blonde Ale, ABV 4.6% Bloomfield, CT - Golden colored ale featuring sweet malt and a subtle hop aroma 6

Ten Penny Ale, ABV 4.6% East Hartford, CT - Malty with caramel notes and a slight smokiness 6

City Steam Innocence IPA, ABV 4.6% Hartford, CT - An abundance of bitter hops and sweet malt with pine and fruit aromas 6

Road 2 Ruin Double IPA, ABV 8% Stratford, CT - Double IPA with plenty of citrus and bitterness from the hops 6

Stony Creek Dock Time, ABV 4.8% Branford, CT - Fresh sterling hops offers subtle herbal and citrus notes 6

DRAFT BEER

DOMESTIC 6 Samuel Adams Boston Lager Samual Adams Seasonal Selection Yuengling Lager Michelob Ultra

BOTTLED BEER

DOMESTIC 5
Budweiser
Bud Light
Miller Lite

IMPORTED 6
Corona Extra
Heineken
Heineken Light
Guinness Draught Can

NON-ALCOHOLIC 5 St. Pauli Girl NA

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