



DINNER

Your dining experience may be enjoyed a la carte or as a three course pre fixe menu for \$55 excluding signature items.

Appetizers

First Course

SPRING GREENS CAESAR*	15.00
White Anchovy, Brioche Crouton, Shaved Parmesan	
PANZANELLA	22.00
Burratini, Heirloom Tomato, Kale, Caramelized Onion Vinaigrette, Truffle Cashew Butter, Torn Brioche	
BLUE HILL BAY MUSSELS	16.00
Escabeche, Chayote, Smoked Paprika	
SLOW ROASTED CARROTS	12.00
Sumac, Pepitas, Sesame Seeds, Lemon Verbena Yogurt	
HARISSA ROASTED CAULIFLOWER	11.00
Babaganoush, Pomegranate, Pine Nuts, Mint	
CRUDO	19.00
Kona, Leche de Tigre, Green Daikon, Szechuan Oil	

Entrees

Second Course

BRICK CHICKEN	29.00
Charred Carrot Puree, Asparagus, Crispy Yams	
TAGLIATELLE	25.00
Confit Garlic, Smashed English Peas, Fermented Ramps, Dry Vermouth	
GEORGES BANK SCALLOPS	31.00
Farro Risotto, Pearl Onions, Paprika Sauce, Fried Shallots	
GROUPER	30.00
Wax Beans, Snap Peas, Radishes, Yuzu Crème	

Signature Entrees

STEAK FRITES*	47.00
11oz. Ribeye, Black Lava Salt Rub, Hand Cut Fries, Whole Roasted Garlic	
1855 FILET MIGNON*	51.00
Polenta Cake, Smoked Sweetbreads, Tuscan Kale, Corn Nage, Chimichurri	

Desserts

Third Course

CARAIBE CHOCOLATE CREME BRULEE	10.00
Toasted Butter Croissant, Raspberries	
CARROT & PARSNIP CAKE	10.00
Goat Cheese Icing, Toasted Pecan, Blackberry Sauce	
LEMON RICOTTA CHEESECAKE	10.00
Angel Food Cake, Macerated Strawberry, Strawberry Yogurt Sauce	
ICE CREAMS & SORBETS	9.00
Vanilla, Chocolate, Strawberry, Mango, Raspberry, Lemon	
Make it an Affogatto +\$3	

#RCMEMORIES
@THERITZCARLTONBOSTON

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

*THESE ITEMS CONTAIN RAW OR UNDERCOOKED INGREDIENTS AND WILL BE COOKED TO YOUR SPECIFICATIONS. PLEASE BE INFORMED THAT THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS AND MAY POSE CERTAIN HEALTH RISKS.

 THIS ITEMS CAN BE MADE GLUTEN FREE



BRUNCH

Fresh Beginnings

BERRIES	17.00
Maplebrook Farms Ricotta, Lime Zest	
VERMONT YOGURT	14.00
Berries, Honey, House Made Granola	
AVOCADO TOAST	19.00
Serrano Ham, Spring Greens, Sourdough +4 Poached Egg	
BIBB SALAD	16.00
Red Onions, Sweet Peppers, Grapes, Cashews, Chevre, Honey Vinaigrette	
FRESH SQUEEZED JUICE	11.00
Choice of Orange or Grapefruit	

Signatures

EGGS BENEDICT	23.00
Organic Muffin, Canadian Bacon, Jumbo Asparagus, Hollandaise +8 Salmon, Crab Cake or Lobster +5 Avocado	
SUNRISE SANDWICH	19.00
Fried Egg, Pecan Wood Smoked Bacon, Cheddar, Avocado, Brioche, Fruit	
THE HEALTHY START	24.00
Egg White Omelet, Tomatoes, Asparagus, Spinach, Herbs, Fruit	
FOLEY SMOKED SALMON	24.00
Tomato Preserve, Whipped Cream Cheese, Pickled Onion, Bagel	
ARTISAN BURGER*	25.00
8 oz. Prime Beef, Onion Brioche, Smoked Bacon Onion Jam, Fourme d'Ambert +4 Fried Egg	
STEAK FRITES & EGG*	30.00
8 oz. Hanger Steak, Black Lava Salt Rub, House Fries, Pickled Onions, Fried Duck Egg, Hollandaise	
WILD BLUEBERRY COFFEE CAKE	12.00
Vanilla Anglaise, Chantilly Cream	

From The Griddle

BUTTERMILK PANCAKES	17.00
Plain, Blueberry, Chocolate Chip or Banana, Local Maple Syrup	
BACON & EGGS	23.00
House Made Bacon, Cornbread, Maple Butter	
TRUFFLE DUCK EGGS	19.00
Wild Mushrooms, Aged Provolone, Green Salad, Sourdough	

Artisan Buffet

ADULT	34.00
Regular coffee and Juices included	
CHILD	21.00
Regular coffee and Juices included	

#RCMEMORIES
@THERITZCARLTONBOSTON

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

*THESE ITEMS CONTAIN RAW OR UNDERCOOKED INGREDIENTS AND WILL BE COOKED TO YOUR SPECIFICATIONS. PLEASE BE INFORMED THAT THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS AND MAY POSE CERTAIN HEALTH RISKS.

THIS ITEMS CAN BE MADE GLUTEN FREE



BREAKFAST

Fresh Beginnings

BERRIES	17.00
Maplebrook Farms Ricotta, Lime Zest	
VERMONT YOGURT	14.00
Berries, Honey, House Made Granola	
SEASONAL FRUIT	17.00
Banana Bread, Vermont Yogurt	
STEEL-CUT OATMEAL	11.00
Brown Sugar, Raisins, Cinnamon	
GREEN MONSTER SMOOTHIE	10.00
Apple, Kale, Cucumber, Ginger, Avocado	
FRESH SQUEEZED JUICE	11.00
Choice of Orange or Grapefruit	
DETOX SHOTS	9.00
Beet & Pomegranate / Carrot & Turmeric	

Signatures

EGGS BENEDICT	23.00
Organic Muffin, Canadian Bacon, Jumbo Asparagus, Hollandaise	
+8 Salmon, Crab Cake or Lobster	
+5 Avocado	
SUNRISE SANDWICH	19.00
Fried Egg, Pecan Wood Smoked Bacon, Cheddar, Avocado, Brioche, Fruit	
THE HEALTHY START	24.00
Egg White Omelet, Tomatoes, Asparagus, Spinach, Herbs, Fruit	
FOLEY SMOKED SALMON	24.00
Tomato Preserve, Whipped Cream Cheese, Pickled Onion, Bagel	
TRUFFLE DUCK EGGS	19.00
Wild Mushroom, Aged Provolone, Green Salad, Sourdough	
THREE-EGG OMELET	23.00
Choice of: Peppers, Onions, Mushroom, Spinach, Tomatoes, Asparagus, Ham, Smoked Salmon, Bacon, Cheddar, Swiss or Goat Cheese, Breakfast Potatoes, Choice of Toast	
TREMONT BREAKFAST	28.00
Two Eggs Any Style	
Bacon, Pork Sausage or Chicken Sausage	
Juice, Coffee or Tea	

From The Griddle

BUTTERMILK PANCAKES	17.00
Plain, Blueberry, Chocolate Chip or Banana, Local Maple Syrup	
BACON & EGGS	23.00
House Made Bacon, Cornbread, Maple Butter	
NUTELLA CREPES	17.00
Banana Cream, Hazelnut, Macerated Berries	
BELGIAN WAFFLE	16.00
Macerated Berries, Cinnamon Butter	
BRIOCHE FRENCH TOAST	18.00
Banana Fosters, Candied Pecan Gremolata	

#RCMEMORIES
@THERITZCARLTONBOSTON