

BAR 10 BREAKFAST

Breakfast Entrées

- AMERICAN BREAKFAST *GF*** 25.00
Two cage free eggs cooked to order, house cut potatoes, toast, choice of: pork sausage, crispy bacon, grilled ham, or apple chicken sausage. Choice of: Starbucks coffee or tea
- THREE EGG OMELETTE** 23.00
French brie cheese, mushroom, cured tomato, arugula, breakfast potatoes, toast
- BACK BAY CHORIZO *GF*** 24.00
Sunny side egg, cotija cheese, pico de gallo, cilantro, oven cured tomato, breakfast potatoes
- B+E SANDWICH** 17.00
Fried egg, ham, tomato, arugula, aged cheddar, onion jam, brioche bun, breakfast potatoes
- BASIL SCRAMBLED EGGS *GF*** 22.00
Cage free scrambled eggs, fresh basil, parmesan cheese, oven-cured tomato, bacon, breakfast potatoes, cilantro
- EGGS BENEDICT** 24.00
Toasted English muffin, two poached eggs, Canadian bacon, pink peppercorn hollandaise sauce, cured tomato, breakfast potatoes
- AVOCADO TARTINE** 18.00
Multi-grain bread, sunny egg, pickled onion, banana pepper, radishes, chia hemp flax seed medley, petit salad
- “NOSH” NEW YORKER** 27.00
Everything bagel, smoked salmon, scallion cream cheese, pink onions, arugula, capers, cucumber, petite salad
- HOUSE MADE BELGIAN WAFFLE** 20.00
Mascarpone whipped cream, seasonal berries, strawberry compote, maple syrup
- LEMON RICOTTA BUTTERMILK PANCAKES** 19.00
Orange poppy seed gastrique, sugar dust
- CHIA BOWL *GF, VG*** 15.00
Hemp hearts, strawberry, coconut flakes, banana, apricot, agave
- STEEL CUT OATS *V*** 14.00
Golden raisin, walnut, roasted apple, pumpkin seeds, maple syrup

Breads + Pastries

Served with butter and fruit preserves

- FRESH PASTRY BASKET** 9.00
Choice of Four: Danishes, croissants, muffins

Cereals

Raisin Bran, Corn Flakes, Rice Krispies, Froot Loops, Frosted Flakes, Cheerios, Wheaties, Granola 8.00

Fruits, Juices + Yogurts

- STRAWBERRY BANANA SMOOTHIE** 14.00
Fresh strawberries, banana, Greek yogurt, apple juice, chia seeds, banana bread
- FRUITS + BERRIES *VG*** 13.00
Seasonal selection of local fruit and berries
- BREAKFAST BOWL *GF, V*** 15.00
Granola, coconut yogurt, poached pear, fresh berries, agave
- FRUIT BOWL + DAIRY** 14.00
Seasonal selection of local fruits, berries, Greek yogurt, banana bread

Juices

- Freshly squeezed orange 10.00
- Grapefruit, cranberry, orange or apple 7.00
- Tomato, V8 or pineapple juice 7.00

Side Orders

- Country Pork Sausage 8.00
- Maple Apple Chicken Sausage 8.00
- North Country Smoked Ham 8.00
- Cage Free Eggs 8.00
- House Cut Potatoes 8.00
- Fruit Cup 8.00
- Crispy Applewood Bacon 9.00
- Avocado 8.00

Westin Fresh by The Juicery

- Westin Fresh by The Juicery offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery.
- SPICY DANDELION JUICE**
Pineapple, Lime, Jalapeno, Coconut Water 12.00
- MELON TUMERIC JUICE**
Honeydew, Pear, Lemon, Tumeric 12.00
- SPICY CUCUMBER JUICE**
Cucumber, Cilantro, Lime, Spinach 12.00

Beverages

- FRESHLY BREWED STARBUCKS® BLEND COFFEE**
Regular or decaffeinated 9.00
- ASSORTED IMPORTED TEAS**
Earl Grey, Mint Medley, English Teatime 8.00
- SODA**
Pepsi, Diet Pepsi, Starry, Schweppes 7.00

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

MORNING BREAKFAST OVERNIGHT OATS

Half 8.00 | Full 16.00
Greek yogurt, grapes, granny smith apple, rolled oats, raisins, walnuts, cinnamon

“LOX” OMELET

Half 13.00 | Full 25.00
Cage free eggs, red onion, capers, smoked salmon, dill labneh, blistered tomatoes, breakfast potatoes

SHIITAKE + ASPARAGUS FRITTATA

Half 12.00 | Full 24.00
Free range egg whites, Shiitake mushroom, asparagus, blistered tomatoes, arugula

FRENCH TOAST

Half 10.00 | Full 19.00
Brioche loaf, maple syrup, lemon labneh, seasonal berries, sugar dust, mint

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



GF - Gluten Free
V - Vegetarian
VG - Vegan

Before placing your order, please inform your server if a person in your party has a food allergy.
Cooked to order Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of food-borne illness.
An 18% gratuity, which is distributed entirely to the wait staff, will be added to parties of 6 or more.

BAR 10 LUNCH

Appetizers

NEW ENGLAND CLAM CHOWDER

GF 15.00

Smoked bacon, new potatoes, westminster crackers

ROASTED BUTTERNUT BISQUE

14.00

Roasted apple, pumpkin seeds, sage

AHI TUNA TOSTADA 25.00

White corn tortilla, purple cabbage, avocado, spicy mayo, pink onion, cilantro, togarashi

WINGS FOR DAYS

6/18.00 12/34.00 24/46.00

Hand tossed house-made chicken wings

Flavors: Chipotle Buffalo, Bourbon BBQ, Thai Chili, Dry Rubbed

Served with bleu cheese emulsion, celery curls

Flatbreads

TRUFFLE MUSHROOM 20.00

Mozzarella, parmesan dust, lemon zest, charred onion, shimeji mushrooms, baby arugula, truffle oil

MARGARITA 17.00

San Marzano, cured tomatoes, fresh mozzarella, basil, parmesan dust

SOPPRESSATA 19.00

Local soppressata, provolone, zucchini, ricotta, srirachi hot honey, oregano, parmesan dust

Salads

SWEET GEM CAESAR 18.00

Crisp baby romaine, garlic crostini, cured tomato, pink onions, grana padano crumble, creamy lemon dressing

BEET + BURRATA 22.00

Roasted beet, sorrel, chioggia, artisan greens, vincotto, pistachio, pesto, foccacia bread

WESTIN COBB GF 24.00

Artisan greens, grilled chicken, heirloom tomato, boiled egg, mushrooms, cured tomato, avocado, blue cheese, pink onion, green goddess dressing

ADD PROTEIN TO YOUR SALAD

5oz Grilled Chicken 10.00

5oz Seared Shrimp 15.00

4oz Seared Salmon 13.00

Sandwiches + Entrees

LOBSTER ROLL 39.00

Classic lobster salad, old bay, celery, scallions, bibb lettuce, brioche roll

CRISPY FREE RANGE CHICKEN SANDWICH 25.00

Buttermilk brined chicken thigh, ranch dressing, shaved fennel, red onion, arugula, pickles, basil, sriracha aioli, brioche bun, rosemary fries

CHICKEN QUESADILLA 24.00

Pulled achiote chicken, scallion, peppers, avocado, tortilla, cheddar, Monterey jack, pink onion, cotija, salsa roja

USDA PRIME DRY AGED BURGER 25.50

8oz sirloin + brisket burger, caramelized onions, truffle aioli, portabella mushrooms, gruyere cheese, oven cured tomato, arugula, brioche roll, rosemary fries

SPAGHETTI FILETTO DI POMODORO 27.00

San Marzano tomato ragout, cipollini, Grana Padano, parsley, fresh basil, cured tomato, crispy fennel

PARMESAN TRUFFLE FRIES + AIOLI 15.00

Black truffle aioli

Desserts

CHOCOLATE LAVA CAKE GF 15.00

Caramel sauce, chantilly whipped cream, vanilla bean ice cream

BOSTON CREAM PIE 15.00

Seasonal berries, chantilly whipped cream, creme anglaise

BUTTERSCOTCH CREME BRULEE GF 15.00

Burnt sugar, fresh berries, ginger tuille

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SPICY DANDELION JUICE

Pineapple, Lime, Jalapeno, Coconut Water 12.00

MELON TUMERIC JUICE

Honeydew, Pear, Lemon, Tumeric 12.00

SPICY CUCUMBER JUICE

Cucumber, Cilantro, Lime, Spinach 12.00

EAT WELL MENU

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ARUGULA + QUINOA SALAD

Half 9.00 | Full 18.00 GF

Arugula, quinoa, corn, radish, carrots, tomato, pistachios, goat cheese, citrus vinaigrette

GRILLED CHICKEN MEZZE

Half 14.00 | Full 28.00

Marinated grilled chicken, harissa, tabbouleh, roasted garlic yogurt, sumac onions, cilantro, pita bread

ROASTED CREMINI MUSHROOM

Half 9.00 | Full 18.00 GF, V

Cremini mushrooms, chives, lemon vinaigrette, parmesan cheese

BEYOND BURGER

Full 25.00 VG

Vegan brioche bun, Beyond Burger patty, vegan cheese, paprika aioli, lettuce, vine ripe tomato, red onion

ROASTED HEIRLOOM CAULIFLOWER

Half 11.00 | Full 23.00 GF, V

Cauliflower, romanesco broccoli, green goddess dressing

HONEY GARLIC GLAZED SALMON

Half 19.00 | Full 38.00 GF

Salmon filet, roasted vegetables, pink onion, charred lemon, brown rice pilaf

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BAR 10 DINNER

Appetizers

NEW ENGLAND CLAM CHOWDER
GF 15.00
Smoked bacon, new potatoes, westminster crackers

ROASTED BUTTERNUT BISQUE + OXTAIL GRILLED CHEESE 24.00
Multigrain bread, gruyere, braised oxtail, roasted apple, pumpkin seeds, sage

AHI TUNA TOSTADA 25.00
White corn tortilla, purple cabbage, avocado, spicy mayo, togarashi spice

MINI FRIED CHICKEN SLIDERS 22.00
Pickled cabbage, brioche roll, spicy mayo, cilantro

CHICKEN EMPANADA 19.00
Spicy chicken, cheddar, pink onion, sriracha aioli, micro cilantro

CHEESE & CHARCUTERIE BOARD 30.00
Local New England meats & cheeses

MEZZE PLATTER 22.00
Hummus, castelvetrano tapenade, spicy feta, pita bread

ROASTED BRUSSELS SPROUTS
GF, V 19.00
Manchego cheese, almonds, lemon dressing, white balsamic glaze

WINGS FOR DAYS
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Sandwiches + Entrees

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Classic lobster salad, old bay, celery, scallions, bibb lettuce, brioche roll

CRISPY FREE RANGE CHICKEN SANDWICH 25.00
Buttermilk brined chicken thigh, ranch dressing, shaved fennel, red onion, arugula, pickles, basil, sriracha aioli, brioche bun, rosemary fries

STEAK + POTATOES **GF** 58.00
12oz strip steak, purple potatoes, baby carrots, sumac onions, sauteed spinach, micro cilantro, veal demi, parsley

USDA PRIME DRY AGED BURGER 25.50
8oz sirloin + brisket burger, caramelized onions, truffle aioli, portabella mushrooms, gruyere cheese, oven cured tomato, arugula brioche roll, rosemary fries

PAN SEARED BLACK SEA BASS **GF** 38.00
Sweet parsnip, spinach, saffron beurre blanc

SPAGHETTI FILETTO DI POMODORO 27.00
San Marzano tomato ragout, cipollini, Grana Padano parsley, fresh basil, cured tomato, crispy fennel

PARMESAN TRUFFLE FRIES + BLACK TRUFFLE AIOLI 15.00
Black truffle aioli

Salads

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