



INTERCONTINENTAL®
BOSTON

IN-ROOM DINING

Breakfast Menu

Monday to Friday: 6:30AM to 11:00AM
Saturday & Sunday: 7:00AM to 11:30AM

Lunch Menu

Monday to Friday: 11:30AM to 2:00PM
Saturday & Sunday: 12:00PM to 2:00PM

Dinner Menu

Daily: 4:00PM to 11:00PM

Dial Extension 5155

INTERCONTINENTAL BREAKFAST

Monday to Friday: 6:30AM to 11:00AM
Saturday & Sunday: 7:00AM to 11:30AM

ALL AMERICAN*

Two Cage-Free Eggs Prepared Your Way
Served with Breakfast Potatoes and Fruit
Choice of Smoked Bacon, Maple Chicken Sausage or
Country Pork Sausage
Choice of White, Wheat or Multigrain Toast
Choice of Croissant, Blueberry Muffin or Danish
Choice of Orange Juice, Apple Juice, Grapefruit Juice, Cranberry Juice
Choice of Regular Coffee, Decaffeinated Coffee or Tea
Upgrade to Specialty Coffee for 3

36

CONTINENTAL BREAKFAST*

Served with Fruit
Choice of White, Wheat, or Multigrain Toast
Choice of Croissant, Blueberry Muffin or Danish
Choice of Orange Juice, Apple Juice, Grapefruit Juice
Cranberry Juice
Choice of Regular Coffee, Decaffeinated Coffee or Tea
Upgrade to Specialty Coffee for 3

22

LIGHT START SELECTION

OATMEAL

Almonds, Craisins, Cinnamon

15

Add Banana 3
Add Mixed Berries 7

OVERNIGHT OATS

Chia Seeds, Cherries, Almond Milk,
Greek Yogurt, Vermont Maple Syrup

12

AÇAÍ BOWL

Bananas, Blueberries, Shredded
Coconut, Dark Chocolate Nibs, Honey
Crunch Granola, Peanut Butter

19

FRUIT & BERRIES

Pineapple, Honey Dew, Cantaloupe,
Mixed Berries

19

FARRO SALAD

Grilled Summer Squash, Roasted
Fennel, Heirloom Cherry Tomatoes,
Orange Pomegranate Vinaigrette

22

AVOCADO TOAST

Multigrain Toast, Smashed Avocado,
Blistered Heirloom Cherry Tomatoes,
Baby Arugula, Red Onions, Feta, EVOO

20

Add Two Eggs Any Style* 8
Add Smoked Salmon* 10

ASSORTED CEREALS

Choice of Corn Flakes, Raisin Bran, Rice Krispies,
Mini Wheats, Cheerios or Frosted Flakes

8

 Introducing versatile and nutritionally balanced dishes

 Vegetarian

18% service charge & \$6.50 delivery fee and applicable sales tax will be added to your bill.
*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

EGGS AND MORE

BREAKFAST SANDWICH*

*Two Fried Cage-Free Eggs, Cheddar Cheese,
Brioche Bun, Breakfast Potatoes
Choice of Maple Chicken Sausage,
Pork Sausage or Smoked Bacon*

23

TWO CAGE-FREE EGGS*

*Prepared Your Way
Choice of Smoked Bacon, Country Pork
Sausage or Maple Chicken Sausage
Served with Breakfast Potatoes
Choice of White, Wheat or Multigrain Toast*

24

EGGS BENEDICT*

*Two Poached Cage-Free Eggs, Spinach,
Canadian Bacon, Hollandaise Sauce,
English Muffin
Served with Breakfast Potatoes*

24

CREATE YOUR OWN OMELET*

*Choice of Onions, Peppers, Mushrooms, Tomatoes,
Spinach, Cheddar, Bacon, Sausage, Ham
Served with Breakfast Potatoes
Choice of White, Wheat or Multigrain Toast*

24

EGG'S ROYALE*

*Two Poached Cage-Free Eggs, Spinach,
Smoked Salmon, Hollandaise Sauce,
English Muffin
Served with Breakfast Potatoes*

34

BREAKFAST CLASSICS

NEW ENGLAND

BUTTERMILK PANCAKES

Choice of Plain, Blueberry or Chocolate Chip

21

VANILLA BRIOCHE

FRENCH TOAST

Mixed Berry Compote

22

SMOKED SALMON & BAGEL*

*Cream Cheese, Red Onions, Cucumbers,
Tomatoes, Capers
Choice of Plain or Everything Bagel*

24

CONGEE

*Rice, Scallions, Cilantro, Crispy
Shallots, Soy Sauce*

18

WAFFLES

Mixed Berries

20

BAKERY BASKET

*3 Assorted Pastries,
Choice of White, Wheat
or Multigrain Toast*

19

SIDES

*Smoked Bacon | Country Pork Sausage
Maple Chicken Sausage | Seasoned Breakfast Potatoes *

8

White, Wheat or Multigrain Toast | Plain or Everything Bagel 

6



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BEVERAGES

HOT BEVERAGES

Regular or Decaf Coffee

Small Pot (2 Cups)
9

Large Pot (4 Cups)
15

Espresso
7

Cappuccino

Latte

Double Espresso


Hot Chocolate
9

WATERS

San Benedetto Natural (750 ml)

San Benedetto Sparkling (750ml)
10

SMOOTHIE

Chocolate Peanut Butter 

Protein Smoothie

14

TEA & BOTANICALS

English Breakfast

Earl Grey

Mint

Chamomile

Green

Traditional Iced Tea
9

JUICE BAR

Fresh Squeezed Orange Juice

Fresh Squeezed Grapefruit Juice
12

Cranberry

Apple

Tomato

Pineapple

9

Orange Beet

Carrot Ginger

Tangerine

12

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ALL DAY DINING

Monday to Friday: 11:30AM to 2:00PM
Saturday & Sunday: 12:00PM to 2:00PM
Daily: 4:00PM to 11:00PM

SOUPS & STARTERS

NEW ENGLAND CLAM CHOWDER

Fresh Clams, Gold Marble Potatoes, Bacon,
Oyster Crackers

16

FARRO SALAD

Grilled Summer Squash, Roasted
Fennel, Heirloom Cherry Tomatoes,
Orange Pomegranate Vinaigrette

22

CAESAR SALAD

Grilled Radicchio, Romaine Lettuce,
Preserved Lemon, Basil, Anchovies,
Chickpea Crumble, Caesar Dressing

15 | 22

MINESTRONE

Seasonal Squash, White Bean,
Pancetta, Hazelnut Pesto,
Focaccia Crostini

14

GARDEN SALAD

Baby Kale, Heirloom Cherry Tomatoes,
Cucumbers, Avocado, Balsamic Dressing

21

AVOCADO TOAST

Multigrain Toast, Smashed Avocado,
Blistered Heirloom Cherry Tomato, Baby
Arugula, Red Onion, Feta, EVOO

20

Add Two Eggs Any Style* 8

Add Smoked Salmon* 10

ADD TO SALAD

Chicken Breast 12 | Grilled Salmon 15 | Lobster 18

SUSHI

Available Daily: 4:00PM to 11:00PM

Roll 6pcs | Nigiri 2pcs

CALIFORNIA ROLL

Kanikama, Avocado, Cucumber

16

SPICY TUNA ROLL*

Tuna, Spicy Mayonnaise Sauce

18

HAMACHI NIGIRI*

Sliced Fresh Yellowtail, Sushi Rice

16



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HOMEMADE PASTA

GNOCCHI ALLA BAVA

Fontina, Parmesan, Black Pepper,
Toasted Hazelnuts

24

MARINARA CAMPANELLE

Tomatoes, Garlic, Fresh Herbs

24

SEAFOOD TAGLIATELLE*

Clams, Mussels, Parsley,
Bottega Breadcrumbs

34

ENTREE

ROASTED CHICKEN

Herb Polenta, Roasted Mushrooms,
Rosemary Chicken Jus

32

PAN-SEARED SALMON*

Grapes, Golden Raisins, Basil, Marble Potatoes,
Lemon Preserve, Pine Nuts

34

FROM THE GRILL

Includes Choice of One Sauce

PIEDMONTESE RIBEYE 16OZ *

65

PIEDMONTESE NEW YORK STRIP 14OZ *

58

ROASTED GRILLED VEGETABLES

Assorted Grilled Vegetables

22

SIDES

Roasted Mushroom, Grilled Broccolini, Mashed Potatoes, French Fries

12

SAUCES

Salsa Verde, Porcini Mushroom, Bagna Cauda, Peppercorn,
Gorgonzola, Green Goddess

5



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BAR BITES

MARGHERITA PIZZA

Marinara, Mozzarella Cheese, Basil

18

PEPPERONI PIZZA

Marinara, Mozzarella Cheese,
Pepperoni

20

CHICKEN TENDERS

Served with French Fries or Side Salad

22

SHORT RIB ARANCINI

Roasted Red Pepper Sauce

22

ITALIAN CURED MEATS & CHEESES

Fig Jam, Calabrian Orange Chili Jam

32

CHEESEBURGER SLIDERS*

Angus Beef, Toasted Bun, Cheddar Cheese

Served with French Fries or Side Salad

24

HONEY SRIRACHA WINGS

Chicken Wings, Honey, Sriracha

20

SANDWICHES

Served with Your Choice of Green Salad or French Fries

CHEESEBURGER*

Grass Fed Beef, Cheddar Cheese, Lettuce,
Tomato, Onion

24

CHICKEN CLUB SANDWICH

Organic Chicken, Lettuce, Tomato,
Onion, Fried Egg, Bacon, Garlic Aioli,
Multigrain Bread

22

LOBSTER ROLL*

Brioche Bun, Fresh Maine Lobster,
Lemon Aioli

40

DESSERT

TIRAMISU*

Whipped Mascarpone, Lady Fingers,
Cocoa Powder

15

FRUITS & BERRIES

Cantaloupe, Honey Dew, Pineapple,
Mixed Berries

19

SUMMER STRAWBERRY

MOUSSE

White Chocolate Mousse, Strawberry Sorbet

15

SORBET / GELATO

3 Scoops

Ask Your Server for Seasonal Flavors

15

CHOCOLATE CAKE

Vanilla Gelato

15

ITALIAN CHEESES

Fig Jam, Calabrian Orange Chili Jam

19



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CHILDREN'S BREAKFAST MENU

Monday to Friday: 6:30AM to 11:00AM
Saturday & Sunday: 7:00AM to 11:30AM

Up to Age 12

ONE EGG & POTATOES* 
Cage-Free Egg, Prepared your Way
14

FRENCH TOAST 
Mixed Berries
14

TWO PANCAKES 
Plain, Blueberry, or Chocolate Chip
14

FRESH FRUIT & BERRIES 
5

CHILDREN'S LUNCH & DINNER MENU

Monday to Friday: 11:30AM to 2:00PM
Saturday & Sunday: 12:00PM to 2:00PM
Daily: 4:00PM to 11:00PM

Up to Age 12

MACARONI & CHEESE 
14

**PASTA WITH BUTTER OR
TOMATO SAUCE** 
14

CHICKEN TENDERS
Served with French Fries or Side Salad
16

GRILLED CHEESE SANDWICH 
Served with French Fries or Side Salad
16

GRILLED BROCCOLINI 
12



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WINE

Glass | Bottle

Sparkling

JEIO

*Brut Prosecco DOC Valdobbiadene
Prosecco, Italy, NV*

20 | 66

TAITTINGER

“BRUT LA FRANÇAISE”

Champagne, France, NV

35 | 175

LAURENT-PERRIER

CUVÉE ROSÉ

Champagne, France, NV

45 | 225

White

COCITO "BEN TURNÒ"

Langhe Bianco, Piemonte, Italy, 2021

22 | 86

DUCKHORN

Chardonnay, Napa Valley, USA, 2023

23 | 96

SANTA MARGHERITA

Pinot Grigio, Valdadige, Italy, 2022

20 | 78

DOMAINE REVERDY

DUCROUX

Sancerre, France, 2023

24 | 94

PUNTA CRENA "VIGNETO CA

DA RENA" PIGATO

Liguria, Italy, 2023

24 | 94

BATASIOLO

"GAVI DI DEL COMUNE DI

GAVI GRANÉE"

Piemonte, Italy, 2022

28 | 110

Rosé

CAVES D'ESCLANS "WHISPERING ANGEL"

Côtes de Provence, France, 2023

20 | 58

Red

DAOU

*Cabernet Sauvignon, Paso Robles, USA,
2022*

25 | 98

DOMAINE JOESPH FAIVELEY

Pinot Noir, Bourgogne, France, 2022

22 | 74

PRUNOTTO "FIULOT"

BARBERA D'ASTI

Piemonte, Italy, 2022

21 | 82

VIBERTI LANGHE

Nebbiolo, Piemonte, Italy, 2021

22 | 86

GIACOMO ASCHERI

Dolcetto d'Alba, Piemonte, Italy, 2022

20 | 65

CASTELLARE DI CASTELLINA

Chianti Classico, Toscano, Italy, 2022

24 | 85

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BEER

BUD LIGHT

Lager, Missouri, US

9

BIRRA MORRETTI

Lager, Udine, Italy

9

HEINEKEN

Pale Lager, Amsterdam, Netherlands

10

SAM ADAMS

Lager, Massachusetts, US

12

HARPOON IPA

IPA, Massachusetts, US

12

ANGRY ORCHARD

CRISP APPLE

Cider, New York, US

12

COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Soda

18

CITY OF WOMEN

*Titos, Basil Eau de Vie, Clarified
Strawberry, Lemon Juice, Saline*

19

THE PEDDLER &

THE LADY

*Hendricks Flora Adora, Suze Apéritif,
Carpano Bianco, Prickly Pear Liqueur,
Gentian Extract*

20

TIME & PLACE

*Peloton Muerta Mezcal, Contratto
Aperitif, Brezio Bitters, Pineapple Syrup,
Smoked Chili Bitters, Coconut Water*

20

FLOWERS OF ST FRANCIS

*St George Botanivore, Cocchi Rosa,
Ramazzotti Rosato, Apple Syrup,
Sparkling Water*

18

ZERO PROOF COCKTAILS

ROMANTIC FOLLY

*Fig Dhos Aperitif, Gnista
Sweet Vermouth, Seedlip Grove 42*

17

PENNY FOR YOUR THOUGHTS

*Lyre's Amaretti, Honey Syrup,
Lemon Juice, Egg White*

17

THE TESTIMONY

*Spiritless Kentucky 74, Gnista Sweet
Vermouth, Maple Syrup*

17

BEER

HEINEKEN 0.0

Non-Alcoholic, Amsterdam, Netherlands

10

UPSIDE DAWN GOLDEN

Non-Alcoholic, Connecticut, US

10

BRAUVUS PEANUT BUTTER

DARK STOUT

Non-Alcoholic, California, US

10

OMISSION BRIGHT EYED IPA

Non-Alcoholic, Oregon, US, GF

10

FREE WAVE HAZY IPA

Non-Alcoholic, Connecticut, US

10

WINES

Glass | Bottle

Sparkling

ODDBIRD

Blanc de Blanc, Languedoc-Roussillon, France

20 | 78

White

GIESEN

Sauvignon Blanc, New Zealand

18 | 72

Rosé

WOLFFER ESTATE SPRING IN A BOTTLE

New York, USA

18 | 72

Red

ODDBIRD

Grenache, Syrah, Languedoc-Roussillon, France

18 | 72



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BOSTON

