LENOX
HOTEL

Dining In Comfort

Willow&Ivy
BACK BAY BOSTON

Breakfast
Mon-Fri
7am - 11pm

Brunch
Sat & Sun
7am - 3pm

Dinner

Sun-Thurs
4:30pm - 11pm

Fri & Sat
4:30pm - 11pm

SWEENEY'S
ON BOYLSTON

Daily, 11AM - 2AM

THE IRVING
AT THE LENOX

Sun-Fri, 4PM - 2AM
Sat, 2PM - 2AM

Satisfying Every Palate

At The Lenox, we have three incredible and distinct dining options. We'd love to welcome you to dine-in with us on our lobby level, but should you wish to dine in comfort up in your room, please see our 24/7 in-room dining options in this book.

In-Room Dining

Daily, 24/7
Simply dial 3710 to order!

Breakfast

6AM-11AM

Dial 3710 to Order

Breakfast

6AM-11AM

The Lenox Breakfast* **24**
Two Cage Free Eggs Your Way, Chicken Apple Sausage, Smoked Bacon or Maple Pork Sausage, Maine Breakfast Potatoes, Choice of Bakery Selection

Hand Made Tortillas & Eggs* **26**
Portuguese Chorizo, Two Farm Eggs Dusted with Citrus Chili, Black Beans, Queso Fresco, Jalapeños, Pico de Gallo, Cilantro

Eggs Benedict* **25**
Poached Cage Free Eggs, Country Ham, Griddled English Muffin,Lemon Chive Hollandaise, Maine Breakfast Potatoes

Options:
- Avocado and Tomato 28
- Smoked Atlantic Salmon 29
- Wilted Baby Spinach 25

Our Morning B.E.L.T.* **24**
Fresh Sourdough, Fried Farm Eggs, Smoked Bacon, Avocado, Vine Ripe Tomato, VT Cheddar, Boston Lettuce, Maine Breakfast Potatoes

Your Style Omelette **25**
Three Cage Free Eggs or Egg Whites with Maine Breakfast Potatoes

Options:
- Protein: Country Ham, Bacon Sausage
- Veggies: Wilted Baby Spinach, Shitake Mushrooms, Roasted Peppers, Sauteed Onion, Tomato, Fresh Jalapeños, Pico de Gallo,
- Cheese: Local Goat Cheese, VT Cheddar, Crumbled Feta
- Smashed Avocado 4
- Smoked Atlantic Salmon 8

Belgian Waffle **18**
Vanilla Scented Chantilly Cream, Fresh Berries, Whipped Honey Butter, VT Maple Syrup

Cinnamon Brioche French Toast **19**
Toasted Hazelnuts, Nutella, Banana, VT Maple Syrup, Whipped Honey Butter

Buttermilk Pancakes **18**
Fresh Berries, Whipped Honey Butter, VT Maple Syrup

BAKERY SECTION

Just Baked Pastries **6**
Blueberry Muffin, Butter Croissant, Brown Sugar Banana Bread

Toasts **6**
Sourdough, Multi Grain, English Muffin, Strawberry Jam & Whipped Honey Butter

Freshly Baked Bagels **6**
Plain, Everything Bagel, Whipped Cream Cheese

ON THE LIGHTER SIDE

The Season's Best Fruits & Berries **17**
Toasted Organic Coconut with Lime, Mint Agave

Ava's Avocado "Toast" **19**
Griddled Croissant, Baby Tomatoes, Everything Bagel Spice, Sunny Side Eggs, Pickled Red Onion, Sprouts

Organic Oats, Nuts + Dried Fruit Granola with Local Greek Yogurt **17**
Sliced Banana, Wildflower Honey, Berries

Steel Cut Oatmeal **17**
Dried Cape Cranberries, Fresh Blueberries, Brown Sugar, Candy Walnuts, Your Choice of Milk

Breakfast

6AM-11AM

SIDES

Maine Breakfast Potatoes With Onions	8
Cilantro Lime Pico de Gallo With Fresh Jalapenos	5
Two Eggs Your Way*	8
Smoked Bacon	8
Maple Pork Sausage	8
Chicken Apple Sausage	7
Smoked Atlantic Salmon*	14
Sliced Avocado	7
Bowl of Seasonal Berries	12
Fresh Fruit	14

BEVERAGES

Drip Coffee	5
Americano	6
Espresso	6
Tea	5
Hot Cocoa	7
Cappuccino	7
Latte	8
Espresso Tonic	7
Hot Cocoa	7
Juice Orange, Apple, Grapefruit, Cranberry, Pomegranate +3	7
Milk	6
Saratoga Still or Sparkling Water Bottle	9
Freshly Brewed Iced Tea	6

*These items may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. A 21% gratuity will be added to all orders.

Lunch

11AM-4:30PM

Dial 3710 to Order

Lunch

11AM-4:30PM

APPETIZERS

Guinness Short Rib Sliders **21**
Kerrygold Aged Cheddar, Brioche, Cornichons

Dry Rubbed Chicken Wings **17**
Your Choice Of Buffalo With Blue Cheese, Whiskey BBQ, Korean Kimchi, Or Honey Soy

Crispy Sea Salt Pub Fries **11**
Choice Of Chip Shop Curry Or Herb Buttermilk Ranch

Maine Potato Skins **15**
Dubliner Cheddar, Green Onion, Crispy Pork Belly, Sour Cream

Hand Battered Chicken Tenders **17**
Choice Of Dipping Sauce: Whiskey BBQ, Buffalo, Korean Kimchi Crema, Herb Ranch, Chip Shop Curry, House Honey Mustard

Warm Pretzels With Duxbury Sea Salt **15**
Irish Beer Cheese

Cast Iron Roasted Brussel Sprouts **15**
Honeycrisp Apples, Smoked Pork Belly, Charred Lemon, Parmesan Black Pepper Aioli

SOUPS / SALADS / WRAPS

New England Clam Chowder **15**
Duxbury Clams, Celery Root, Smoked Bacon, Grilled Sourdough

Chopped Ceasar **18**
Hearts Of Romaine, Shaved Grana Padano, Country Croutons, Baby Heirloom Tomatoes, Cured Olives, Avocado, Caesar Peppercorn Dressing

Organic Greens **17**
Hubbardston Goat Cheese, Aged Sherry Vinaigrette, Fresh Orange, Cucumber Toasted Hazelnuts, Cape Cod Cranberries

Options:
- Herb Roasted East Coast Salmon 14
- Grilled Free-Range Chicken 10

Hummus Wrap **17**
Curry Grilled Cauliflower, Narragansett Feta, Olive Tapenade, Pickled Onion, Baby Arugula, Toasted Naan, Charred Lemon, Petite Greens Salad

IRISH CLASSICS

Shaved Cured Ham & Dubliner Cheddar Toastie **21**
Roasted Tomato Soup For Dipping

Slow Roasted Tukey And Smoked Bacon Toastie **18**
Vine Ripe Tomato, Iceberg, Mayo, Country Bread, Pub Friess

Corned Beef And Cabbage Sando **19**
Slow Cooked Corned Beef, Quick Pickled Cabbage, Two Mustards, New Hampshire Baby Swiss, Pub Fries

Beer Batter Fish And Chips **30**
Georges Bank Haddock, Pub Fries, Tartar Sauce, Green Cabbage Slaw, Malt Vinegar

Guinness Braised Short Rib **33**
Slow Cooked Short Rib Of Pineland Farms Beef, Maine Potatoes, Carrots, Turnips, Jus

Lunch

11AM-4:30PM

Chicken Curry Rice Bowl **27**
English Peas, Baby Carrots, Garlic Naan

Artisan Mac & Cheese **19**
Buttery Crumbs, Local Cheeses

ENTREES

The Sweeney's Smash Burger **22**
Two Ribeye Blend Patties, Cabot American, Caramelized Onion Mayo, Tomato, Lettuce. Fresh Baked Bun, Pub Fries

Options:
- Smoked Bacon 4
- Fried Farm Egg 2
- Fresh Avocado 4

The Lenox **19**
Buttery Brioche, Cast Iron Blackened Chicken, Whipped Peanut Butter, Cabot American, Vine Ripe Tomato, Iceberg, Shaved Red Onion, Pub Fries

Hand Battered Crispy Chicken Sandwich **19**
Buttery Brioche, Mayo, Pub Fries, Your Choice Of The Following:

- Buffalo With Irish Blue Cheese Dressing
- Korean Bbq With Kimchi Slaw And Gochujang Aioli
- Whiskey BBQ, Spicy Pickles, Smoked Bacon

Duxbury Bay Clams **27**
Portuguese Chorizo, White Wine, Garlic, Herbs, Kerrygold Butter, Grilled Sourdough

Cedar Plank Grilled East Coast Salmon* **30**
Brown Butter, Roasted Root Vegetables, Lemon Whipped Maine Potatoes

DESSERTS

Sweeney's "99 Flake" **15**
Our Take On An Irish Classic: Fresh Waffle Cone, Baileys Ice Cream, Baileys Caramel, Cookie Crumble

Local Honeycrisp Apple Crisp **13**
Baileys Ice Cream, Irish Oats, Tahitian Vanilla

Warm Triple Chocolate Chip Cookies **15**
Mint Chocolate Chip Ice Cream

Pint of Ben & Jerry's Ice Cream **12**
Assorted flavors from Vermont's finest

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Dinner

4:30PM-10PM

Dial 3710 to Order

Dinner

4:30PM-10PM

APPETIZERS

Guinness Short Rib Sliders **21**
Kerrygold Aged Cheddar, Brioche, Cornichons

Dry Rubbed Chicken Wings **17**
Your Choice Of Buffalo With Blue Cheese, Whiskey BBQ, Korean Kimchi, Or Honey Soy

Crispy Sea Salt Pub Fries **11**
Choice Of Chip Shop Curry Or Herb Buttermilk Ranch

Maine Potato Skins **15**
Dubliner Cheddar, Green Onion, Crispy Pork Belly, Sour Cream

Hand Battered Chicken Tenders **17**
Choice Of Dipping Sauce: Whiskey BBQ, Buffalo, Korean Kimchi Crema, Herb Ranch, Chip Shop Curry, House Honey Mustard

Warm Pretzels With Duxbury Sea Salt **15**
Irish Beer Cheese

Cast Iron Roasted Brussel Sprouts **15**
Honeycrisp Apples, Smoked Pork Belly, Charred Lemon, Parmesan Black Pepper Aioli

Poached Jumbo Shrimp Cocktail **29**
Lemon, House Hot Sauce, Horseradish Cocktail

Chili Rubbed Yellow Fin Tuna* **23**
Ponzu, Crunchy Chili Oil, Soy Beans, Wakame Aioli

SOUPS / SALADS / WRAPS

New England Clam Chowder **15**
Duxbury Clams, Celery Root, Smoked Bacon, Grilled Sourdough

Chopped Ceasar **17**
Hearts Of Romaine, Shaved Grana Padano, Country Croutons, Baby Heirloom Tomatoes, Cured Olives, Avocado, Caesar Peppercorn Dressing

Baby Iceberg Wedge with Two Blues* **18**
Shropshire Blue Cheese, Pickled Red Onion, Cracked Pepper Brown Sugar Pork Belly, Vine Ripe Tomatoes, Great Hill Dairy Blue Dressing

Organic Greens **17**
Hubbardston Goat Cheese, Aged Sherry Vinaigrette, Fresh Orange, Cucumber Toasted Hazelnuts, Cape Cod Cranberries

Options:
- Herb Roasted East Coast Salmon 14
- Grilled Free-Range Chicken 10

Hummus Wrap **17**
Curry Grilled Cauliflower, Narragansett Feta, Olive Tapenade, Pickled Onion, Baby Arugula, Toasted Naan, Charred Lemon, Petite Greens Salad

IRISH CLASSICS

Shaved Cured Ham & Dubliner Cheddar Toastie **21**
Roasted Tomato Soup For Dipping

Slow Roasted Tukey And Smoked Bacon Toastie **18**
Vine Ripe Tomato, Iceberg, Mayo, Country Bread, Pub Friess

Corned Beef And Cabbage Sando **19**
Slow Cooked Corned Beef, Quick Pickled Cabbage, Two Mustards, New Hampshire Baby Swiss, Pub Fries

Dinner

4:30PM-10PM

Beer Batter Fish And Chips **30**
Georges Bank Haddock, Pub Fries, Tartar Sauce, Green Cabbage Slaw, Malt Vinegar

Guinness Braised Short Rib **33**
Slow Cooked Short Rib Of Pineland Farms Beef, Maine Potatoes, Carrots, Turnips, Jus

Chicken Curry Rice Bowl **27**
English Peas, Baby Carrots, Garlic Naan

Artisan Mac & Cheese **19**
Buttery Crumbs, Local Cheeses

ENTREES

The Lenox **19**
Buttery Brioche, Cast Iron Blackened Chicken, Whipped Peanut Butter, Cabot American, Vine Ripe Tomato, Iceberg, Shaved Red Onion, Pub Fries

The Sweeney's Smash Burger **22**
Two Ribeye Blend Patties, Cabot American, Caramelized Onion Mayo, Tomato, Lettuce. Fresh Baked Bun, Pub Fries

Options:
- Smoked Bacon 4
- Fried Farm Egg 2
- Fresh Avocado 4

Hand Battered Crispy Chicken Sandwich **19**
Buttery Brioche, Mayo, Pub Fries, Your Choice Of The Following:

- Buffalo With Irish Blue Cheese Dressing
- Korean Bbq With Kimchi Slaw And Gochujang Aioli
- Whiskey BBQ, Spicy Pickles, Smoked Bacon

Duxbury Bay Clams **27**
Portuguese Chorizo, White Wine, Garlic, Herbs, Kerrygold Butter, Grilled Sourdough

Cedar Plank Grilled East Coast Salmon* **30**
Brown Butter, Roasted Root Vegetables, Lemon Whipped Maine Potatoes

Green Apple Brined Free Range Chicken **35**
Whipped Maine Potatoes with Fava Bean, Roasted Sweet Corn Succotash

Pasta Bolognese **36**
Heritage Pork, Fresh Stracciatella, San Marzano Tomatoes, Young Basil, Grana Padano

Pork Loin Chop **33**
Creamy Caramelized Leek Polenta, Grilled Peaches, Pork Belly Apple Jus

Hand Cut Pasta **26**
Forest Mushrooms, Young Spinach, Aged Madeira, Grana Padano

Dinner

4:30PM-10PM

SIDES

Roasted Asparagus 15
Espelette, Sea Salt, Brown Butter, Goat Cheese, Lemon

Smashed Potatoes 9
Shallot, Garlic and Herbs

Peas + Carrots 10

DESSERTS

Roasted Mango & Pineapple Bread Pudding 15
Sea Salt Coconut Caramel, Crunchy Coconut Crumble, Coconut Ice Cream

Raspberry Lime Ricky Créme Brulee 15
Candy Lime Zest, Raspberry Sorbet

Cookies and Cream 13
Warm Triple Chocolate Chip & Sea Salt Cookies, Double Chocolate Ice Cream

Pint of Ben & Jerry's Ice Cream 12
Assorted flavors from Vermont's finest

COFFEE & TEA

Drip Coffee 5
Americano 6
Espresso 6
Tea 5
Hot Cocoa 7
Cappuccino 7
Latte 8

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Late Night

10PM-1AM

Dial 3710 to Order

Late Night

10PM-1AM

HEARTH BAKED PIZZAS

Margherita 24
Oven Rosted Tomatoes, Maplebrook Farm Mozzarella, Basil

'Nduja 24
Castelvetrano Olives, Caramelized Onion, Fire Roasted Pepper

Street Corn 25
Grilled Local Corn, Cojita Cheese, Jalapeno, Ancho Chili, Cilantro, Crema, Charred Lime

Forest Mushroom 25
Grana Padano, Torn Basil

Spicy Pepperoni 25
Crushed Pepper Honey, Grana Padano

Simply Cheese 19
Hand-Tossd Sourdough, San Marzano Tomatoes, Maplebrook Farm Mozzarella

LATE NIGHT BITES

Dry Rubbed Chicken Wings 17
Your Choice Of Buffalo With Blue Cheese, Whiskey BBQ, Korean Kimchi, Or Honey Soy

New England Clam Chowder 15
Duxbury Clams, Celery Root, Smoked Bacon, Grilled Sourdough

Crispy Sea Salt Pub Fries 11
Choice Of Chip Shop Curry Or Herb Buttermilk Ranch

The Sweeney's Smash Burger 22
Two Ribeye Blend Patties, Cabot American, Caramelized Onion Mayo, Tomato, Lettuce. Fresh Baked Bun, Pub Fries

Hand Battered Chicken Tenders 17
Choice Of Dipping Sauce: Whiskey BBQ, Buffalo, Korean Kimchi Crema, Herb Ranch, Chip Shop Curry, House Honey Mustard

Warm Pretzels With Duxbury Sea Salt 15
Irish Beer Cheese

Guinness Short Rib Sliders 21
Kerrygold Aged Cheddar, Brioche, Cornichons

DESSERT

Warm Triple Chocolate Chip Cookies 15
Mint Chocolate Chip Ice Cream

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Overnight

1AM-6AM

Dial 3710 to Order

Overnight

1AM-6AM

HEARTH BAKED PIZZAS

Margherita 24
Oven Rosted Tomatoes, Maplebrook Farm Mozzarella, Basil Leaves

'Nduja 23
Castelvetrano Olives, Caramelized Onion, Fire Roasted Pepper

Street Corn 24
Grilled Local Corn, Queso Fresco, Pickled Chilies, Cilantro, Crema, Charred Lime

Spicy Pepperoni 24
Calabrian Chili Pepper Honey, Grana Padano

Simply Cheese 19
Hand Stretched Dough, California Tomatoes, Mozzarella, Grana Padano

LATE NIGHT BITES

Poached Jumbo Shrimp Cocktail* 24
Lemon, House Hot Sauce, Horseradish Cocktail

Caprese Grilled Cheese 21
Sourdough, Fresh Mozzarella, Pesto, Arugula, Tomato, Aged Balsamic, Hand Cut Fries

Pineland Farms Ribeye Grind Burger* 28
Crisp Prosciutto, Brioche, Caramelized Onion Aioli, Aged VT Cheddar, Boston Lettuce, Tomato, Hand Cut Fries

Truffle Fries 18
Hand Cut Maine Russets & Roasted Shallot Aioli

DESSERTS

Pint of Ben & Jerry's Ice Cream 12
Assorted flavors from Vermont's finest

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Drinks

Dial 3710 to Order

Drinks

WINES BY THE GLASS - SPARKLING

Veuve Clicquot Yellow Label 39
Champagne, FR, Brut

Gonet-Medeville 25
Champagne, FR, Brut Tradition 1er Cru

Avissi 15
Veneto, IT, Prosecco

Gratien & Meyer Crémant de Loire 16
Loire Valley, FR, Brut Rosé

WINES BY THE GLASS - WHITE

Alois Lageder Terra Alpina 15
Trentino-Alto, Adige, IT, Pinot Grigio

Raeburn 16
Sonoma County, CA, Chardonnay

Jordan 26
Russian River, CA, Chardonnay

Louis Jadot 24
Burgundy, FR, Chablis

Rombauer Vineyards 19
Sonoma County, CA, Sauvignon Blanc

St. Clair Family Estate 18
Marlborough, NZ, Sauvignon Blanc

Domaine Thomas & Fils 24
Le Pierrier, Loire, FR, Sancerre

WINES BY THE GLASS - ROSÉ

Bravium 17
Anderson Valley, CA, Rosé

Forever Young 16
Cotes de Provence, FR, Rosé

WINES BY THE GLASS - RED

Domaine Drouhin 32
Dundee Hills, OR, Pinot Noir

Roco Gravel Road 18
Williamette Valley, OR, Pinot Noir

Truchard Vineyards 18
Carneros, CA, Cabernet Sauvignon

Caymus 36
Napa Valley, CA, Cabernet Sauvignon

Faust 30
Napa Valley, CA, Cabernet Sauvignon

Martis 20
Alexander Valley, CA, Cabernet Sauvignon

Chateau de Pez 26
Saint-Estephe 2nd Pez, FR, Bordeaux

Toscano Rosso 2021 19
Villa Antinori, Tuscany, IT, Super Tuscan

Bodega Norton "Privada" 16
Mendoza, ARG, Red Blend

BEER - BOTTLED

Corona Extra 9
Bud Light 9
Michelob Ultra 9
Coors Light 9
High Noon Seltzer 12
Miller Lite 9
Heineken 9
Equilibrium MC Squared 15
Equilibrium String Theory 16
Jack's Abby Bohemian Dawn 14
Exhibit 'A' Goody Two Shoes 15
Widowmaker Blue Comet 14
Alchemist Focal Banger 16