



INTERCONTINENTAL
NEW YORK BARCLAY

In Room Dining

BREAKFAST

Hours: 6:30am - 11:00am

BARCLAY BREAKFAST 42

Eggs Any Style

Choice of Two Sides, Choice of Toast

Choice of Danish, Pastry or Muffin

Choice of Coffee, Tea or Juice

SIDES 8 Each (GF)

Applewood Smoked Bacon • Chicken Apple Sausage

Turkey Bacon • Herb Roasted Fingerling Potatoes •

Sautéed Portobello Mushrooms

Three Eggs 19 (GF)

Any Style

Whole Egg or Egg White Omelet 25 (GF)

Select from: Ham, Turkey, Onions, Tomato, Peppers, Cheddar Cheese, Feta Cheese, Mushrooms and Spinach

McCann's Steel Cut Irish Oatmeal 14

With Brown Sugar, Dried Fruit and Nuts

FROM OUR BAKERY

Pastry Basket (4 pieces of assorted pastries) 17

To include a Danish, Croissant, Muffin and Breakfast Bread

Toast (choose 1) 9

White, Multi Grain, English Muffin, Plain Bagel,

Whole Wheat Everything Bagel, Cinnamon Raisin Bagel, Pure Butter

Croissant, Gluten Free Toast, Gluten Free Muffin

ON BREAD

Bagel & Lox 29

Red Onion, Capers, Tomato and Dill Cream Cheese

On a Croissant 28

Scrambled Eggs with Bacon, Gruyere and Arugula

Lexington Muffin 28

Sunny Side Up Egg with Canadian Bacon and Cheddar Cheese

LIGHT START

Cereal Selection 12

Organic Kashi, Granola, Shredded Wheat, Cheerios, Raisin Bran, Special K, Frosted Mini-Wheats

Farm Fresh Greek Yogurt 16

Choice of Fruit Compote, Granola or Local Honey

Red Mill Chia Seed Parfait 15

Seasonal Fruit, Granola, Vanilla Yogurt

Overnight Oats 15 (DF)

Rooftop Honey, Almond Milk, Mixed Berries

Sliced Seasonal Fresh Fruit (GF/DF) 22

Add Mixed Berries and Sliced Banana to any of the above 6

GRIDDLE

Belgian Waffles 25

Whipped Cream & Fruit Compote

Barclay Buttermilk Pancakes 25

Upstate Maple Syrup and Whipped Butter

BEVERAGES

COFFEE

Illy Coffee, Decaf Coffee 9.50

Served with Choice of: Milk, 2% Milk, Skim Milk, Half & Half, Cream, Soy Milk, Almond Milk, Steamed Milk, Lactaid

Cappuccino 10 Espresso 10

Latte 10 Double Espresso 12

Pot of Coffee 15

TEA

Dammann Frères Tea 9.50

Choice of: Darjeeling, Chamomile, Citrus Rooibos, Earl Grey, Peppermint, English Breakfast, Green Tea Jasmine

Chocolate Milk, Hot Chocolate, Iced Tea 9.50

NATURAL AND FRESH SQUEEZED JUICES

Orange, Apple, Grapefruit, Pineapple, Cranberry, Tomato Glass 10

Half Carafe 25

Full Carafe 40

WATER

Ferrarelle Sparkling (330 ml) 8.50

Large Ferrarelle Sparkling (750 ml) 12

Evian Still (330 ml) 8.50

Large Evian Still (750 ml) 12

SOFT DRINKS 8

Coca-Cola, Diet Coke, Sprite, Ginger Ale

Please kindly call our Exceptional Services team at extension "0" to place your order.
A 23% service charge, \$7.50 delivery charge, and local sales tax will be added to each order.

10/1/21



INTERCONTINENTAL
NEW YORK BARCLAY

In Room Dining

DINNER

Hours: 5pm - 10:30pm

FOR THE ROOM

Organic Vegetable Crudités 12

Raw and Pickled with Peppadew Pepper Aioli

Regional Cheese Selection 16

New York, Vermont and Pennsylvania Small Production Farms featuring Cow Sheep and Goat's Milk Cheese with Fruit Chutney, Toasted Nuts and Cranberry Walnut Pullman

Charcuterie Platter 18

Selection of Local Cured and Dried Meats, Barclay Pickles, Whole Grain Mustard, Grilled Country Bread

Cheese & Charcuterie Platter 25

Locally sourced Artisanal Cheeses, Cured Meats, The Barclay Rooftop Honey

SALADS, GREENS AND SOUP

Escarole Caesar Salad 25

Avocado, Radish, Country Boule

Green Pulse Salad 23 (GF)

Organic Greens, Quinoa, Chickpeas, Black Lentils, Feta Cheese, Sunflower Seeds and Lemon Thyme Vinaigrette

Cobb Salad 28 (GF)

Local Blue Cheese, Catskills Bacon, Avocado, Egg, Herb Ranch

Add to any Salad (GF)

Grilled Chicken (7), Shrimp Scampi (12), Grilled Vegetables (7), Salmon (14)

Tomato Caprese Bisque 15 (GF)

Ovoloni Mozzarella, Fresh Basil

SIMPLY GRILLED (GF)

10 Ounce Chicken Breast 38

Herb Roasted Salmon 42

12 Ounce Dry Aged NY Strip Steak 48

Grilled Seasonal Vegetables 29

To accompany

French Fries or Mixed Vegetables (GF)

PENNE PASTA with Tomato Basil Sauce 26

Add to your Penne Pasta

Grilled Chicken (7), Shrimp Scampi (12), Grilled Vegetables (7), Salmon (14)

SANDWICHES All served with French Fries

Barclay Blend Burger 32

*Pennsylvania Black Angus Beef, Potato Roll, Special Sauce
Add Sunny Side Up Fried Organic Egg or Smoked Bacon 6*

Club Sandwich 28

*Roasted Chicken, Bacon, Bibb Lettuce, Tomato, Mayonnaise,
Whole Wheat Toast*

Grilled Caprese Panini 24

Mozzarella, Tomato, House Made Herb Pesto

DESSERT

Molten Chocolate Cake 16

Crème Fraîche Ice Cream

MoJo Belgian Chocolate Mouse (1) 9 or (2) 16

Milk 'n Cookies 16

Ice Cream or Sorbet 16

3 Scoops

WINE, BEER, & DRINKS

SPARKLING

Prosecco, La Marca, Veneto, IT 15

California Sparkling, Chandon, Napa Valley, CA 17

Champagne, Collet, Aÿ, FR 25

Champagne, Moët & Chandon FR 33

WHITE

Pinot Grigio, The Seeker, Veneto, IT 16

Sauvignon Blanc, Kim Crawford, Marlborough, NZ 16

Chardonnay, Sonoma Cutrer, Sonoma, CA 21

Rosé, Wölffer Estates, The Hamptons, NY 15

RED

Pinot Noir, Jean Chartron, Burgundy, FR 18

Merlot, Pellegrini Vineyards, North Folk LI, NY 16

Cabernet Sauvignon, Charles Smith, WA 17

BEER 10

Imported

Corona, Stella, Heineken, Peroni

Domestic

Bud Light, Blue Moon, Lagunitas IPA

Non-alcoholic - O' Doul's

WATER

Ferrarelle Sparkling (330 ml) 8.50

Large Ferrarelle Sparkling (750 ml) 12

Evian Still (330 ml) 8.50

Large Evian Still (750 ml) 12

SOFT DRINKS 8

Coca-Cola, Diet Coke, Sprite, Ginger Ale

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