

## BREAKFAST

**In Room Dining**  
**Hours: 6:30am - 11:00am**

### BARCLAY BREAKFAST 49

#### Eggs Any Style

Choice of Two Sides, Choice of Toast  
 Choice of Danish, Pastry or Muffin  
 Choice of Coffee, Tea or Juice

#### SIDES Each (GF)

Applewood Smoked Bacon 11.5  
 Chicken Apple Sausage 11  
 Turkey Bacon 11  
 Herb Roasted Fingerling Potatoes 9.50  
 Sautéed Portobello Mushrooms 9.50  
 Bowl of Berries or Sliced Whole Banana 9 **OR** Both 11

### Three Eggs 23 (GF)

Any Style

### Whole Egg or Egg White Omelet 28.50 (GF)

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

### McCann's Steel Cut Irish Oatmeal 16.50

With Brown Sugar, Dried Fruit and Nuts

### Eggs Benedict 31

Poached Egg, Canadian Bacon, English Muffin, Hollandaise  
 Enjoy with Spinach 3 or with Smoked Salmon 9

### FROM OUR BAKERY

#### Pastry Basket (4 pieces of assorted pastries) 20

To include a Danish, Croissant, Muffin and Breakfast Bread

#### Toast (choose 1) 10.50

White, Multi Grain, English Muffin, Whole Wheat Everything Bagel,  
 Plain Bagel, Cinnamon Raisin Bagel, Pure Butter Croissant,  
 Gluten Free Toast, Gluten Free Muffin

### ON BREAD

#### Bagel & Lox 36

Red Onion, Capers, Tomato and Dill Cream Cheese

#### Eddie's Breakfast BLT 29

Sourdough, Organic Egg, Bibb, Tomato, with Fingerling Potatoes

#### Sydney's Avocado Toast 25

Toasted 7 Grain Bread, Smashed Avocado

Enjoy with Poached Organic Egg 6 or with Smoked Salmon 9

### LIGHT START

#### Cereal Selection 14

Corn Flakes, Raisin Bran, Special K, Frosted Flakes,  
 Rice Krispies, All Bran, Froot Loops or Granola

#### Farm Fresh Greek Yogurt 19.50

Choice of Fruit Compote, Granola or Local Honey

#### Overnight Oats 17.50 (DF)

Rooftop Honey, Almond Milk, Mixed Berries

#### Sliced Seasonal Fresh Fruit Plate (GF/DF) 23

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

### GRIDDLE

#### Macadamia French Toast 26

Caramelized Bananas

#### Barclay Buttermilk Pancakes or Belgian Waffles 26

Whipped Cream & Fruit Compote

Add: Chocolate Chips, Banana, or Blueberries 6

### Beverages

#### COFFEE

##### illy Coffee, Decaf Coffee

Small Pot 11 - Large Pot 19

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

##### Cappuccino 12 Espresso 11

##### Latte 12 Double Espresso 14

#### TEA

##### Dammann Frères Tea 11

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

##### Chocolate Milk, Hot Chocolate, Iced Tea 11

#### NATURAL AND FRESH SQUEEZED JUICES

Orange, Apple, Grapefruit, Pineapple, Cranberry, Tomato  
 Glass 12  
 Half Carafe 29  
 Full Carafe 42

#### WATER

Ferrarelle Sparkling (330 ml) 10  
 Large Ferrarelle Sparkling (750 ml) 14  
 Evian Still (330 ml) 10  
 Large Evian Still (750 ml) 14

#### SOFT DRINKS 11

Coca-Cola, Diet Coke, Coke Zero, Sprite, Ginger Ale, Q-Tonic,  
 Q Ginger Beer

#### Superfood Smoothies by Realm 14.50

6g Plant Protein / Vegan / Dairy Free / Women-Owned

#### Tropical Greens

Pineapple Lemon, Banana, Spinach, Wheatgrass, Mango, Carrot,  
 Coconut Milk, Sacha Inchi Protein

#### Berry Banana

Strawberry, Banana, Coconut Milk, Lucama, Lemon, Beetroot,  
 Sacha Inchi Protein

18 % of the total food and beverage will be added to your bill and distributed to the hotel service employees.  
 A separate administration fee of 7% of the total food and beverage charge and a \$10 delivery charge  
 will be added to your bill and kept by the hotel and sales tax applies.

**In Room Dining**  
**Hours: 11:30am - 10:30pm**

**ALL-DAY**

**FOR THE ROOM**

**Organic Vegetable Crudités 18**

*Raw and Pickled with Peppadew Pepper Aioli*

**Buffalo Chicken Wing Lollipops 24**

*Shaker Blue Dipping Sauce, Celery*

**Cheese & Charcuterie Platter 28.50**

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

**LARGE PLATE**

**Marinated Chicken Breast 44**

*Scallion Wild Basmati Rice, Coriander Chili Sauce*

**NYC Strip 52**

*Garlic Potato Puree, Roasted Heirloom Carrots, Parsnips  
and Baby Fennel, Red Wine Jus*

**Roasted Montauk Bass 46**

*Fennel and Farro, Tarragon and Anchovy Dressing*

**Rigatoni Bolognese 33**

**Spaghetti 28**

*Choice of Sauce: Pomodoro or Alfredo*

**Add: Grilled Chicken 11, Shrimp 17, Salmon 17**

**Margherita Pizza 22**

*Mozzarella, San Marzano, Tomatoes, Basil*

**Mixed Mushroom Flat Bread 26**

*Cured Jamon, Egg, Truffle, Pesto*

**SALADS, GREENS AND SOUP**

**Escarole Caesar Salad 26**

*Avocado, Radish, Country Boule*

**Green Pulse Salad 25 (GF)**

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

**Cobb Salad 29.50 (GF)**

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

**Add: (GF)**

*Grilled Chicken (11), Shrimp Scampi (17), Salmon (17)*

**Tomato Caprese Bisque 18 (GF)**

*Ovoloni Mozzarella, Fresh Basil*

**French Onion Soup 18**

*Gruyère, Sourdough, Short Rib  
Broth*

**SANDWICHES** *All served with French Fries*

**Barclay Blend Burger 37**

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

**Club Sandwich 31**

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

**Lobster Roll 44**

*Tarragon Aioli, Montauk Lobster, Celery*

**Grilled Caprese Panini 25**

*Mozzarella, Tomato, House Made Herb Pesto*

**Grilled Cheese 24**

*American, Cheddar & Swiss Blend*

**DESSERT**

**Molten Chocolate Cake 17**

*Crème Fraîche Ice Cream*

**New York Cheesecake 17**

*Berry Compote*

**Apple Tart à la Mode 17**

*Vanilla Ice Cream*

**Seasonal Sliced Fruit Plate 17**

**SPARKLING**

**Prosecco Rose**, Luca Paretti, IT 19/70

**California Sparkling**, Piper Sonoma, CA 19/70

**Champagne**, Collet, Aÿ, FR 30/120

**Champagne**, Piper-Heidsieck, Cuvée Brut, FR 38/160

**WHITE/ROSE**

**Pinot Grigio**, Santa Margherita, Valdadige, IT 22/86

**Sauvignon Blanc**, Kim Crawford, Marlborough, NZ 20/78

**Chardonnay**, Louis Latour, Mâcon-Villages, Burgundy, FR 21/82

**Rosé**, 'Whispering Angel', Provence, FR 24/95

**RED**

**Pinot Noir**, Love Block, Central Otago, NZ 23/90

**Merlot**, Josh, CA 20/78

**Cabernet Sauvignon**, Ghost Pines, CA 20/76

**BEER 11**

**Imported**

*Stella, Peroni*

Non-alcoholic – Heineken 0.0%

**Domestic**

*Bud Light, Blue Moon, Lagunitas IPA*

**WATER**

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