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### 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

**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, Ay, 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**

**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

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March 2023