

IN-ROOM DINING MENU

BREAKFAST

Available daily from 7-11am

BEVERAGES

- THORN & ROOTS GREEN JUICE 7
apple, celery, cucumber & ginger
- MIXED BERRY SMOOTHIE 7
mixed berries, carrot, ginger
- FRESH SQUEEZED JUICE 7
- SARATOGA TEA & HONEY 5
- SARATOGA BOTTLED WATER 5
- ESPRESSO 4
- AMERICANO 4
- CAPPUCCINO 5
- CAFÉ LATTE 5

LITE & SWEET

- COFFEE CAKE 7
cinnamon crumb
- OATMEAL 12
steel-cut oats, apples, brown sugar, cinnamon
- GREEK YOGURT PARFAIT 12
fresh berries & house-made granola
- CITRUS GLAZED DONUTS 11
rhubarb, lemon curd, berries, hazelnuts

CREPES

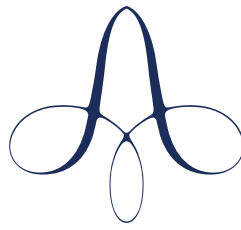
- BANANA & NUTELLA 14
bananas, pastry cream, nutella, candied pecans
- CRAB 20
crab, mushrooms, brussel sprouts, béarnaise
- MIXED BERRY 14
lemon curd, whipped cream, shaved chocolate
- WILD MUSHROOM 16
wild mushrooms, chèvre, arugula

MAIN COURSE

- THE BREAKFAST SANDO 12
croissant, pork sausage, fried egg, cheddar cheese
- BUCKWHEAT WAFFLE 14
brown butter, maple syrup
- AVOCADO TOAST 12
pastrami salmon, herb salad
- ADELPHI OMELETTE 16
*bourssin cheese, herb salad
add ham, bacon, sausage +MP*
- BREAD PUDDING FRENCH TOAST 14
salted caramel, streusel, zabaglione, berries
- CLASSIC BENEDICT 17
*english muffin, canadian bacon, poached eggs, hollandaise,
substitute potato rösti for english muffin +\$5*
- THE ADELPHI BREAKFAST 18
*two farm fresh eggs, with your choice of bacon or sausage;
choice of sourdough, seeded wheat or english muffin;
with potato rosti or avocado & tomato*
- SHAKSHUKA 14
*baked eggs, harissa spiced tomato, cotija cheese,
crispy chickpeas*

ADDITIONS

- CANADIAN BACON 8
- POTATO RÖSTI 7
- ENGLISH MUFFIN 6
- SEEDED WHEAT BREAD 6
- SOURDOUGH 6
- EVERYTHING BAGEL 6
- BACON OR SAUSAGE 8
- FRESH SEASONAL BERRIES 7



LUNCH

Available Daily from 11am-4pm

APPETIZERS

- STEAK TARTARE TACOS 20
arugula, chipotle mayo
- MAPLE GLAZED CLOTHESLINE BACON 22
- HEIRLOOM TOMATO GAZPACHO 14
watermelon, crab, peppadew
- HIPSTER FRIES 11
chili oil, parmesan, bacon, peppadew
- BURRATA 17
asparagus, watermelon, heirloom tomato
- LOBSTER DUMPLINGS 20
miso, sesame, nori
- KALE CAESAR 15
romaine, pecorino, crouton, anchovy
- ZUCCHINI CUCUMBER SALAD 15
smoked salmon, dehydrated olives, ricotta salada, pesto vinaigrette
- LOBSTER COBB SALAD 20
bacon, asparagus, grape tomato, avocado, quail egg, scallions, feta
- CRAB STUFFED ARTICHOKE 21
citrus aioli, chili oil, tomato jam
- CHARRED OCTOPUS 21
endive, white bean, snow pea, olives
- WILD MUSHROOM CREPE 16
wild mushrooms, chèvre, arugula

WOOD FIRED PIZZAS

- MARGHERITA 16
tomato, mozzarella, basil
- SAUSAGE 17
tomato, sweet peppers, mozzarella
- WHITE 17
mushrooms, prosciutto, caciocavallo

BETWEEN THE BREAD

- DB BURGER 18
caramelized onion, white cheddar, B-1 mayo | add wild mushroom broschetto cheese or thick cut bacon +\$7
- LOBSTER ROLL 20
tarragon aioli, fennel, scallions
- CARNEGIE DELI HOT CORNED BEEF 18
rye bread, brown mustard
- CARNEGIE DELI HOT PASTRAMI 18
rye bread, brown mustard

PASTA

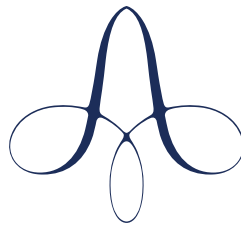
- DAILY PASTA FEATURE MP
chefs seasonal selection
- SWEET PEA RAVIOLI 28
arugula pesto, olive, pecorino, summer truffle
- PAPPARDELLE BOLOGNESE 26
arugula, parmesan
- LOBSTER RAVIOLI 36
maine lobster, fennel, saffron butter

MAIN COURSE

- STEAK FRITES 27
hanger, chimichurri, parm fries
- SOURDOUGH CRUSTED HALIBUT 36
artichoke, cippolini onion, lemon
- BRICK CHICKEN 30
summer vegetable, chicken jus

ADDITIONS

- CHARRED "ANGRY" BROCCOLI 10
- CRUSHED & CRISPY POTATOES 12
- SUMMER SQUASH 10



SUSHI

Available Daily from 11am-9pm

APPETIZERS

SEAWEED SALAD 10

EDAMAME 10

TUNA TATAKI* 16
seared with house ponzu

YELLOWTAIL SALAD 16
seaweed salad, jalapeno, hot pepper paste sauce

ADELPHI TOWER SALAD 18
tuna, salmon, white fish, avocado, cucumber, crab stick, hot pepper paste sauce, unagi sauce, spicy mayo, tobiko, tempura flakes

NIGIRI & SASHIMI

NIGIRI | 2 pieces of fish draped over rice

SASHIMI | 3 pieces of fish only

TUNA* (MAGURO)
nigiri 8, sashimi 12

SALMON* (SAKE)
nigiri 8, sashimi 12

KOBE BEEF* (WAGYU) | MP

EEL* (UNAGI)
nigiri 8, sashimi 12

YELLOWTAIL* (HAMACHI)
nigiri 8, sashimi 12

SHRIMP* (EBI)
nigiri 7, sashimi 10

WHITE TUNA* (HIRO MAGURO)
nigiri 8, sashimi 12

FLYING FISH ROE* (TOBIKO)
nigiri 8, sashimi 12

NIGIRI SPECIAL* 22
6-piece: tuna, salmon, yellowtail, shrimp & chef's choice

CHIRASHI 27
sashimi assortments with seaweed salad, served on sushi rice

SPECIALTY ROLLS

CALIFORNIA ROLL 14
seasoned crab meat, cucumber, avocado

RAINBOW ROLL* 16
california roll topped with tuna, salmon, yellowtail, shrimp, avocado

ADELPHI VEGETABLE SPICY MAKI 12
seaweed salad, cucumber, topped with avocado & spicy mayo

SHRIMP TEMPURA ROLL 16
shrimp tempura, kanikama, cucumber, avocado, eel sauce, lettuce

ADELPHI VEGETABLE & MANGO MAKI 15
avocado, cucumber, carrot, mango, apple, lettuce, wrapped in soy paper, mango sauce, wasabi mayo

SPICY TUNA MAKI* 14
cucumber, spicy sauce

SPIDER ROLL 18
soft-shell crab, cucumber, avocado, eel sauce, lettuce

DRAGON ROLL 20
shrimp tempura, cucumber, avocado, topped with fresh water eel

VOLCANO ROLL 21
seasoned crab meat, cucumber, avocado, baked scallop, spicy mayo, topped with tempura flakes, eel sauce & tobiko

KOBE MAKI* 21
shrimp tempura, avocado, cucumber, crab meat, topped with lightly torched Kobe beef, scallions, house sweet & spicy sauce

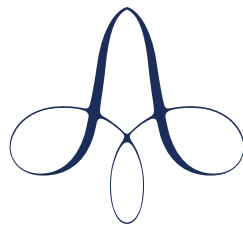
ADELPHI MAKI* 22
crispy spicy tuna & cucumber, avocado, topped with seared mixed sashimi & tobiko, tempura flakes, micro greens & teriyaki sauce, spicy mayo, wasabi mayo

FRENCH CAKE* 18
salmon, avocado, topped with tobiko, yellowtail, tempura flakes, teriyaki sauce, spicy sauce & house special sauce

MANGO SALMON ROLL* 18
salmon, avocado, cucumber, topped with salmon, fresh mango, mango sauce, wasabi mayo, micro greens

SMALL SUSHI BOAT* SERVES 2 70
california roll, shrimp tempura roll, 6-piece sashimi, 6-pc nigiri

LARGE SUSHI BOAT* SERVES 4+ 120
special maki, california roll, spicy tuna roll, salmon press roll, 12-piece sashimi, 12-piece nigiri



DINNER

Available Daily from 4-9pm

APPETIZERS

- POTATO BREAD & BUTTER 7
- STEAK TARTARE TACOS 20
arugula, chipotle mayo
- MAPLE GLAZED CLOTHESLINE BACON 22
- HEIRLOOM TOMATO GAZPACHO 14
watermelon, crab, peppadew
- HIPSTER FRIES 11
chili oil, parmesan, bacon, peppadew
- BURRATA 17
asparagus, watermelon, heirloom tomato
- CRAB CREPE 20
crab, mushrooms, brussel sprouts, béarnaise
- LOBSTER DUMPLINGS 20
miso, sesame, nori
- KALE CAESAR 15
romaine, pecorino, crouton, anchovy
- ZUCCHINI CUCUMBER SALAD 15
smoked salmon, dehydrated olives, ricotta salada, pesto vinaigrette
- LOBSTER COBB SALAD 20
bacon, asparagus, grape tomato, avocado, quail egg, scallions, feta
- CRAB STUFFED ARTICHOKE 21
citrus aoili, chili oil, tomato jam
- CHARRED OCTOPUS 21
endive, white bean, snow pea, olives

WOOD FIRED PIZZAS

- MARGHERITA 16
tomato, mozzarella, basil
- SAUSAGE 17
tomato, sweet peppers, mozzarella
- WHITE 17
mushrooms, prosciutto, caciocavallo

PASTA

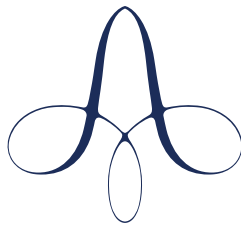
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chefs seasonal selection
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arugula pesto, olive, pecorino, summer truffle
- PAPPARDELLE BOLOGNESE 26
arugula, parmesan
- LOBSTER RAVIOLI 36
maine lobster, fennel, saffron butter

MAIN COURSE

- DB BURGER 18
*caramelized onion, white cheddar, B-1 mayo
add wild mushroom broschetto cheese
or thick cut bacon +\$7*
- STEAK FRITES 27
hanger, chimichurri, parm fries
- SHRIMP & SCALLOPS 36
charred broccoli, romesco, preserved lemon
- SOURDOUGH CRUSTED HALIBUT 36
artichoke, cipollini onion, lemon
- BRICK CHICKEN 30
summer vegetable, chicken jus
- FILET MIGNON 44
spring onion, goat cheese, mushroom tart
- VEAL CHOP MILANESE 49
burrata, tomato, citrus, herbs
- DOVER SOLE 69
green bean herb salad, charred lemon

ADDITIONS

- CHARRED "ANGRY" BROCCOLI 10
- CRUSHED & CRISPY POTATOES 12
- SUMMER SQUASH 10



DESSERT

Available Daily from 4-9pm

HOUSE-MADE SWEETS

ICE-CREAM & SORBET SCOOP 10
chefs choice of seasonal flavors

BAKED ALASKA 14
salty caramel, shortbread, raspberry meringue

CITRUS GLAZED DONUTS 9
rhubarb, lemon curd, berries, hazelnuts

CARNEGIE NY CHEESECAKE 12
blueberry compote, crumble

CARROT CAKE IN A JAR 10
burnt vanilla cream, candied walnuts

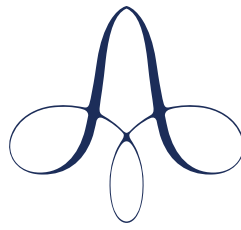
BANANA CREAM PIE 12
*oat crumble, spiced pecans, milk chocolate rum glaze *4" pie*

BLACKBERRY PIE 12
mint ice cream, shaved chocolate, pistachio

BANANA & NUTELLA CREPE 14
bananas, pastry cream, nutella, candied pecans

CHEESECAKE POPS 19
raspberry whip, cotton candy

WHITE & DARK CHOCOLATE CREME BRULEE 13
sugar cookie, candied orange peel



LIBATIONS

Available Daily from 11am-9pm

SUMMER COCKTAILS

SUPER-MOJITO 17

by *Tim Everhardt*

bacardi superior, acai, blueberry, agave, lime, soda

STABILIZER 16

by *Alex Siudy*

earl grey-infused vodka, italicus, ginger, honey, lemon

SPRING WATER MARTINI MP

by *Mike Bohm*

your favorite martini stirred to perfection on hand cut cubes frozen with spring water from the hathorn spring

TEPACHE MULE 17

by *Tim Everhardt*

one with life reposado, tepache, lime

SARATOGA SUMMER SMASH 16

by *Alex Siudy*

woodinville bourbon, peach, mango, lemon, sugar

RUM AWAY WITH ME 16

by *Alex Siudy*

plantation pineapple rum, velvet falernum, creme de noyaux

HUIT CENT ANS (800 YEARS) 18

by *Mike Bohm*

green chartruese, genepi, absinthe

THE BEECHWOOD BLEND 17

by *Tim Everhardt*

tito's, rocky's milk punch, lillet rose, bitters

COVFEFE 17

by *Tim Everhardt*

sagamore rye, grapefruit, lime, raspberry-chianti foam

COUNTRY HOUSE 17

by *Tim Everhardt*

belvedere, cold brew iced tea, st. germain, lemon, peach

UNITED 17

by *tim everhardt*

salcombe rose gin, elderflower, coconut, lime

RUFFIAN 17

recuerdo joven mezcal, aperol, averna, smoke

CLASSIC COCKTAILS

EQUINOX 17

hiatus blanco tequila, habanero-hibiscus syrup, velvet falernum, grapefruit, lime

SUSIE SMITH 15

white rum, strawberry, aperol, campari, lime, cucumber, egg white

STING LIKE A BEE 15

bourbon, lillet blanc, orange, honey clove

DAVID'S MAI TAI 16

morrissey's rum blend, orgeat, lime

SMOOTH SAILING 15

white rum, lime, orgeat, egg white

NOTHING IS REAL 17

vodka, aperol, strawberry, orgeat, lime, mint, bubbles

ADELPHI MANHATTAN 16

bottled in bond rye whiskey, carpano antica, angostura bitters, amerena toshi cherries

FARMER'S ALMANAC 16

tanqueray 10, chambord, tobasco, lime, sugar

OLD SMOKE 17

blended scotch, ancho reyes, lemon, islay scotch, maple

REBORN OLD FASHIONED MP

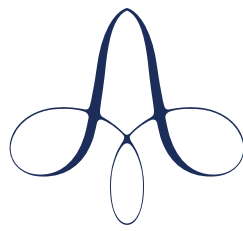
pick your favorite whiskey to pour over our handcrafted infused ice spheres

NOT MY TAI (N/A) 10

non-alcoholic, pineapple, orgeat, lime

FRENCH 37 (N/A) 15

seedlip grove 42, lemon, orange, champagne yeast acid, club



LIBATIONS

Available Daily from 11am-9pm

BEER

DRAFT

- OMMEGANG WITT 7
- GUINNESS 7
- PERONI 7
- TWO ROADS SEASONAL 8
- FIDDLEHEAD IPA 7
- SULLIVAN'S IRISH RED 8
- DRUTHER'S STRAWBERRY DARE 8
- BROOKLYN SUMMER ALE 8

BOTTLES & CANS

- HEINEKEN 6
- MILLER LITE 6
- MODELO 7
- STELLA ARTOIS 7
- WHITE CLAW MANGO 7
- WHITE CLAW BLACK CHERRY 7
- LONE PINE OH-J DIPA 10
- STOWE TUNED UP CRANBERRY-ORANGE CIDER 8
- COMMON ROOTS GOOD FORTUNE 9
- COMMON ROOTS BEERMOSA WILD ALE 9
- PARADOX PALE ALE 8
- SINGLECUT WEIRD & GILLY 8
- FROG ALLEY VIENNA LAGER 8
- FROG ALLEY CHARLEY BROWN 8
- FROG ALLEY SKULL FROG DIPA 9
- ALEXANDER CZECH PILSNER 8
- GREAT LAKES CRUSHWORTHY LO CAL WHEAT 7
- GREAT LAKES HAZE CRAFT IPA 7
- HEINEKEN 0.0 6

WINE BY THE GLASS

SPARKLING

- Prosecco, Moletto, Treviso, Italy* 13 | 55
- Prosecco Rose, Brilla, 2020, Veneto, Italy* 13 | 55
- Cava, Raventós i Blanc, Rosé de Nit, 2014, Catalonia, Spain* 16 | 60
- Adelphi Special Cuvee, Etienne Oudart, Champagne Brut, Champagne, France* 22 | 90

ROSÉ

- Domaine Petroni, 2018, Corsica, France* 14 | 58
- Blaufrankisch, Prieler, Vom Stein, 2019, Burgenland, Austria* 15 | 62

WHITE

- Pinot Grigio, Scarpetta, 2019, Friuli, Italy* 13 | 52
- Pinot Grigio, Santa Margherita, 2019, Atlo Adige, Italy* 19 | 70
- Sauvignon Blanc, Domaine David Maudry 2019, Loire Valley, France* 13 | 55
- Sauvignon Blanc, Marlborough Vines 2019, New Zealand* 13 | 55
- Chardonnay, Macon Solutre-Pouilly, Nadine Ferrand, 2019, Burgundy, France* 14 | 52
- Vinho Verde, Muros Antigos Escolha, 2019, Portugal* 9 | 36
- Riesling, Dautel Estate, 2015, Wurremberg, Germany* 15 | 60
- Chardonnay, Hartford Court, 2018, Russian River Valley, California* 20 | 80

RED

- Grenache-Syrah-Mourvedre, Cotes du Rhone Jean-Luc Colombo, Rhone, France* 10 | 40
- Cabernet Sauvignon, Delta, 2019, Sonoma, California* 14 | 59
- Pinot Noir, Lucien Muzard et Fils, Bourgogne Rouge, 2019, Burgundy, France* 15 | 60
- montepulciano d'abruzzo, Duca Di Villamagna, 2015, Abruzzo, Italy* 15 | 60
- Cabernet Blend, Les Hauts de Lynch Moussas, 2016, Haut Medoc, Bordeaux, France* 22 | 86
- Cabernet Franc, Chinon Les Truffières, 2018, Loire, France* 14 | 56