

## 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*

#### 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

#### 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*

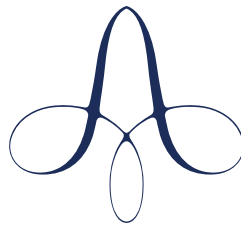
ADELPHI OMELETTE 16  
*bourssin cheese, herb salad  
add ham, bacon, sausage +MP*

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*



## 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*

### 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 25  
*tarragon aioli, fennel, scallions*
- CARNEGIE DELI HOT CORNED BEEF 20  
*rye bread, brown mustard*
- CARNEGIE DELI HOT PASTRAMI 20  
*rye bread, brown mustard*

### PASTA

---

- SWEET PEA RAVIOLI 28  
*arugula pesto, olive, pecorino, summer truffle*
- PAPPARDELLE BOLOGNESE 26  
*arugula, parmesan*

### MAIN COURSE

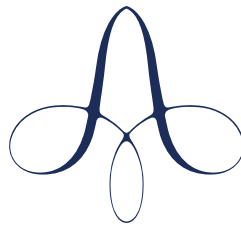
---

- STEAK FRITES 27  
*hanger, chimichurri, parm fries*
- SOURDOUGH CRUSTED HALIBUT 36  
*artichoke, cipolini 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*

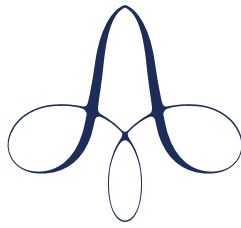
ADELPHI MAKI\* 22  
*crispy spicy tuna & cucumber, avocado, topped with seared mixed sashimi & tobiko, tempura flakes, micro greens & teriyaki sauce, spicy mayo, wasabi mayo*

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

---

- 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

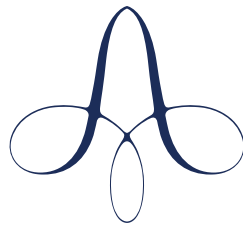
---

- 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*

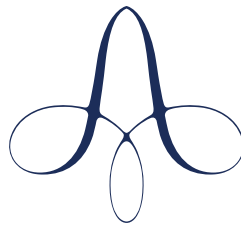
BANANA CREAM PIE 12  
*oat crumble, spiced pecans, milk chocolate rum glaze \*4" pie*

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, amarena 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*

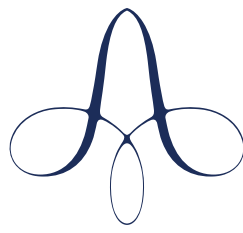
NOT MY TAI (N/A) 10

*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