

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

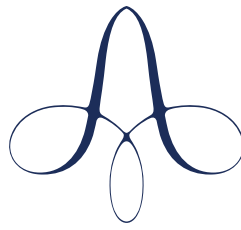
ADELPHI OMELETTE 16
*bourssin cheese, herb salad
add ham, bacon, sausage +MP*

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

- HIPSTER FRIES 11
chili oil, parmesan, bacon, peppadew
- MUSHROOM GRATIN 14
bacon, arugula, goat cheese
- ANGRY CAULIFLOWER 15
hummus, fermented black bean, chili oil, cashew
- POTATO ROSTI 17
smoked salmon, avocado, endive
- SEASONAL SOUP MP
- LOBSTER DUMPLINGS 20
miso, sesame, nori
- STEAK TARTARE TACOS 20
arugula, chipotle mayo
- CRAB STUFFED ARTICHOKE 21
citrus aioli, chili oil, tomato jam
- CHARRED OCTOPUS 21
endive, greek yogurt, snow pea, olives
- MAPLE GLAZED CLOTHESLINE BACON 22

MUSSELS

- GARLICKY MUSSELS 18
white wine, garlic, butter
- PAELLA MUSSELS 21
chorizo, saffron, chicken wings, cous cous

LEAFY GREENS

- ADELPHI HOUSE SALAD 12
gem lettuce, olives, grapes, sherry vinaigrette
- CHOPPED 14
chickpeas, olives, salami, tomato, peppadew, pecorino, scallions, cucumber
- STEAK COBB 20
bacon, asparagus, grape tomato, avocado, quail egg, scallions, feta
- KALE CAESAR 15
romaine, pecorino, crouton, anchovy
- BURRATA 17
butternut squash, pomegranate, pepita
- TOP YOUR SALAD
steak +13 | chicken +9 | lobster +15 | pastrami salmon +14

WOOD FIRED PIZZAS

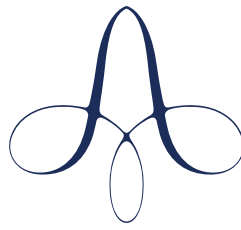
- MARGHERITA 16
tomato, mozzarella, basil
- SAUSAGE 17
tomato, sweet peppers, mozzarella
- WHITE 17
mushrooms, prosciutto, caciocavallo
- BURRATA 17
fig, arugula, prosciutto

BETWEEN THE BREAD

- CAPRESE WRAP 16
cucumber, balsamic, heirloom tomato, mozzarella, greens
- CHICKEN CAESAR WRAP 17
romaine, anchovy, parmesan
- DB BURGER 18
*caramelized onion, white cheddar, B-1 mayo
add wild mushroom broschetto cheese +\$7
or add thick cut bacon +\$7*
- SMOKED SALMON WRAP 18
avocado mousse, arugula, red onion
- CHICKEN CLUB 19
thick cut bacon, heirloom tomato, arugula
- BRUNCH SANDWICH 20
sourdough, pastrami, egg, arugula, b1 mayo
- CARNEGIE DELI HOT PASTRAMI 20
rye bread, brown mustard
- CARNEGIE DELI HOT CORNED BEEF 20
rye bread, brown mustard
- CARNEGIE DELI HOT REUBEN 20
corned beef, rye bread, sauerkraut, gruyère, russian dressing
- LOBSTER ROLL 25
tarragon aioli, fennel, scallions

MAIN COURSE

- CHICKEN PARMESAN 19
tomato, burrata, parmesan
- CHICKEN POT.PIE 22
fall vegetables, onion crust
- STEAK FRITES 27
hanger, chimichurri, parm fries
- SHRIMP KABOB 28
crispy potatoes, brussel sprouts, chowder sauce



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

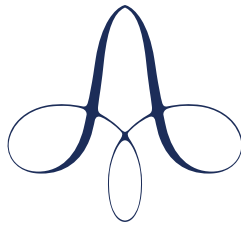
ADELPHI MAKI* 22
crispy spicy tuna & cucumber, avocado, topped with seared mixed sashimi & tobiko, tempura flakes, micro greens & teriyaki sauce, spicy mayo, wasabi mayo

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

SHRIMP & CRAB COCKTAIL MP
avocado mousse, ceviche vinaigrette

HIPSTER FRIES 11
chili oil, parmesan, bacon, peppadew

MUSHROOM GRATIN 14
bacon, arugula, goat cheese

ANGRY CAULIFLOWER 15
hummus, fermented black bean, chili oil, cashew

SEASONAL SOUP MP

STEAK TARTARE TACOS 20
arugula, chipotle mayo

LOBSTER DUMPLINGS 20
miso, sesame, nori

CRAB STUFFED ARTICHOKE 21
citrus aioli, chili oil, tomato jam

CHARRED OCTOPUS 21
endive, greek yogurt, snow pea, olives

MAPLE GLAZED CLOTHESLINE BACON 22

WOOD FIRED PIZZAS

MARGHERITA 16
tomato, mozzarella, basil

SAUSAGE 17
tomato, sweet peppers, mozzarella

WHITE 17
mushrooms, prosciutto, caciocavallo

BURRATA 17
fig, arugula, proscuitto

LEAFY GREENS

ADELPHI HOUSE SALAD 12
gem lettuce, olives, grapes, sherry vinaigrette

CHOPPED 14
chickpeas, olives, salami, tomato, peppadew, pecorino, scallions, cucumber

STEAK COBB 20
bacon, asparagus, grape tomato, avocado, quail egg, scallions, feta

KALE CAESAR 15
romaine, pecorino, crouton, anchovy

BURRATA 17
butternut squash, pomegranate, pepita

MUSSELS

GARLICKY MUSSELS 18
white wine, garlic, butter

PAELLA MUSSELS 21
chorizo, saffron, chicken wings, cous cous

PASTA

DAILY PASTA FEATURE MP

ORECCHIETTE 22
butternut squash, kale pesto, ricotta salata

BEEF CHEEK RAVIOLI 28
kale, parm, truffle

LAMB SHANK GNOCCHI 36
lamb shank ragu, arugula, pecorino

MAIN COURSE

DB BURGER 18
*caramelized onion, white cheddar, B-1 mayo
add wild mushroom broschetto cheese +\$7
or add thick cut bacon +\$7*

STEAK FRITES 27
hanger, chimichurri, parm fries

CHICKEN POT PIE 30
fall vegetables, onion crust

SHRIMP & SCALLOPS 32
crispy potato, brussel sprouts, corn chowder

SOURDOUGH CRUSTED HALIBUT 36
artichoke, cipollini onion, lemon

BISON SHORT RIB 38
tator tots, sunchoke, curry oil

VEAL MEDALLIONS "PICATTA" 38
spinach, capers, kumqot, cippolini

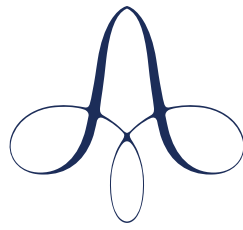
FILET MIGNON 44
leeks, goat cheese, mushroom tart

ADDITIONS

CRISPY BRUSSEL SPROUTS 10
chili oil, kumqot

SUCCOTASH 10

CRUSHED & CRISPY POTATOES 12



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

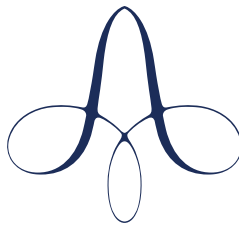
BANANA CREAM PIE 12
*oat crumble, spiced pecans, milk chocolate rum glaze *4" pie*

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

FALL COCKTAILS

FIG-URE IT OUT 16

by Alex Siudy & Co.
house-infused fig vodka, cinnamon syrup, cherry heering, lemon

JACKED UP 16

by Tim Everhardt & Co.
pear-jacked salcombe dry gin, lemon, maple,
house allspice dram, egg white

SLICE OF HOME 15

by Mike Bohm x Alex Siudy
sugar island spice rum, allspice, honey clove, pumpkin puree,
sweetened cream

FRENCH VACATION 15

by Mike Bohm x Alex Siudy
white rum, pineapple, cassis, triple sec, lime, egg white

HERE'S MY CARD 16

by Alex Siudy x Jarod Fields
hiatus reposado, cardamaro, apple, pasubio, pama

BHAKTA BASICS 16

by Tim Everhardt x Jarod Fields
whistlepig piggyback 6yr rye, bhakta 2707, applejack,
honey clove, bitters

ALWAYS MONEY 17

by Mike Bohm x Jarod Fields
woodinville bourbon, banana, allspice, whole egg

MUST CHAI 16

by Tim Everhardt x Alex Siudy
singleton 12yr, sparkling chai tea, honey, lemon

LOVE AND HAPPINESS 16

by Mike Bohm x Jarod Fields
h by hine, ramazotti, drambuie, cointreau, bitters

FORTIFIED COUNTRYSIDE 17

by Mike Bohm x Jarod Fields
casamigos mezcal, escubac, blanc and sweet
vermouths, honey, ginger, orange

CLASSIC COCKTAILS

THE BEECHWOOD BLEND 17

tito's, rocky's botanical liqueur, lillet rose, bitters

SUSIE SMITH 15

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

STING LIKE A BEE 15

bourbon, lillet blanc, orange, honey clove

OLD SMOKE 17

blended scotch, ancho reyes, lemon, maple

SMOOTH SAILING 15

white rum, lime, orgeat, egg white

RUFFIAN 17

recuerdo joven mezcal, aperol, averna, smoke

DAVID'S MAI TAI 16

morrissey's rum blend, orgeat, lime

ADELPHI MANHATTAN 16

harlem standard straight bourbon or sagamore spirits
straight rye, vermuth blend, angostura bitters,
amerena toshi cherries

REBORN OLD FASHIONED MP

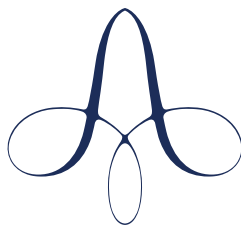
pick your favorite whiskey to pour over our handcrafted
infused ice spheres

NOT MY TAI (N/A) 10

pineapple, orgeat, lime

FRENCH 37 (N/A) 15

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



LIBATIONS

Available Daily from 11am-9pm

BEER

DRAFT

WOLF'S HOLLOW WITT 7
GUINNESS 7
PERONI 7
CHATHAM MANGO BOMBO DIPA 9
FIDDLEHEAD IPA 7
SULLIVAN'S IRISH RED 8
DRUTHER'S STRAWBERRY DARE 8
BROOKLYN OKTOBERFEST 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
CHATHAM OKTOBERFEST 7
HEINEKEN 0.0 6

WINE BY THE GLASS

SPARKLING

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

ROSÉ

Pinot Noir, Elouan, 2020, Willamette Valley, Oregon 14 | 58
Grenache, Syrah, Cinsault, The Seeker, 2020, Vin De France, France 15 | 62

WHITE

Pinot Grigio, Scarpetta, 2019, Friuli, Italy 13 | 52
Pinot Grigio, Santa Margherita, 2020, Atlo Adige, Italy 19 | 70
Sancerre, Domaine Godelu 2019, Loire Valley, France 15 | 62
Sauvignon Blanc, Marlborough Vines 2019, New Zealand 13 | 55
Chardonnay, Macon Solutre-Pouilly, Nadine Ferrand, 2019, Burgundy, France 14 | 58
Verdejo(Alvarinho), Medade, 2020, Spain 14 | 58
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, Burgundy, France 2019 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

SWEET

Moscato d'Asti, Sourgal, 2016, Elio Perrone, Piedmont, Italy 8 | 48
Muscat, Campbells Rutherglen, Victoria, Australia 12 | 43