



INTERCONTINENTAL®  
NEW YORK BARCLAY



Savor the flavors. Nourish the soul. Delight the senses.

An intimate meal enjoyed in the comfort of your guest room is one of the greatest joys of travel. Encapsulating the spirit of luxury, we invite you to indulge in our celebrated cuisine, crafted from local, seasonal, and sustainable ingredients.

Hours of Operation:  
Breakfast 6:30am - 11:00am  
All Day Dining 11:00am - 10:30pm

Please dial “0” and our Exceptional Service agents will take care of the rest.

IN-ROOM DINING MENU

# BREAKFAST

## 6:30AM TO 11:00AM

### FLEXIBLE DINING

6:30AM TO 10:30PM

Smashed Avocado Croast \$29  
Croissant Bun, Smashed Avocado, Cherry Tomato, Radish, Baby Arugula, Manchego Cheese  
+ Poached Egg \$6, Smoked Salmon \$8, Tofu Scramble \$9  
🌱 7 Grain Bread available upon request

Nourish Bowl 🌱 \$30  
Roasted Kyoto Carrot, Tri Color Cauliflower, Baby Spinach, Red Cabbage, Pistachio, Tahini Lemon Honey Dressing, Falafel  
+ Grilled Chicken \$11, Shrimp \$17, Salmon \$17

White Pizza \$29  
Stracciatella, Caciocavallo, Pear, Honey, Truffle  
🌱 Cauliflower crust available upon request

### PLATES

Continental Breakfast 🍷 \$39  
Bakery Basket Includes Choice of: Croissant, Danish or Toast  
+ Choice of: Coffee, Tea or Juice

Barclay Breakfast \$50  
Two Eggs Any Style  
Choice of: Two Sides  
+ Choice of: Croissant, Danish, Toast, Pastry or Muffin  
+ Choice of: Coffee, Tea or Juice

### SIDES

Applewood Smoked Bacon 🍷 \$13  
Chicken Apple Sausage 🌱 🍷 \$11  
Turkey Bacon \$11  
Herb Roasted Fingerling Potatoes \$9  
Sautéed Portobello Mushrooms \$9  
Bowl of Berries or Sliced Whole Banana \$10 or \$12 for both

### ON BREAD

Bagel + Lox 🍷 \$37  
Upstate Smoked Salmon, Choice of Bagel, Sliced Tomato, Red Onion, Capers, Fine Egg White and Yolk

### FROM AROUND THE WORLD

Baja Breakfast Bowl 🌱 \$39  
Brown Rice, Black Beans, Avocado, Corn, Pickled Red Onion, Pico de Gallo, Queso Fresco, Two Fried Eggs  
Korean Gilgeori Toast \$33  
Milk Bread, Scallion Omelet, Green Cabbage, Carrot, Ham, Cheddar Cheese  
Poached Egg Shakshuka 🍷 \$31  
Tomatoes, Peppers, Cumin, Garlic, Grilled Herb Pita  
Lobster Vol Au Vent 🍷 \$46  
Montauk Lobster, Hollandaise, Chives, Poached Egg

### FROM OUR BAKERY

Pastry Basket (Four Pieces) \$16  
Includes: Danish, Croissant or Chocolate Croissant, Muffins, Toasted Bread and Brioche Dinner Rolls

Toast (Choose One) \$10  
White, Multigrain, English Muffin, Whole Wheat, Everything Bagel, Plain Bagel, Cinnamon Raisin Bagel, Butter Croissant  
🌱 Gluten Free: Toast, Muffin, Bagel

### GRIDDLE

Tres Leches French Toast 🍷 \$27  
Mixed Berries, Upstate Maple Syrup

Barclay Buttermilk Pancakes or Belgian Waffle \$31  
+ Whipped Cream with Fruit Compote \$8  
+ Chocolate Chips, Nutella, Banana \$8

### LIGHT START

Pomegranate Parfait 🌱 \$21  
Labneh, Toasted Coconut, Pistachio, Roof Top Honey Cherie's House-made Granola, and Pomegranate Reduction

Sliced Fruit Plate 🌱 \$24

Cereal Selection \$14  
Choice of: Corn Flakes, Raisin Bran, Frosted Flakes, Special K, Rice Krispies, All Bran or Homemade Granola

McCann's Steel Cut Irish Oatmeal 🌱 \$17  
+ Poached Egg with Cheddar \$8

### EGGS

Three Eggs Any Style 🍷 \$23

Tofu Scramble \$24

Whole or White Organic Cage-Free Egg Omelet \$29  
Choice of Fillings: Ham, Turkey, Onions, Tomatoes, Peppers, Cheddar Cheese, Feta Cheese, Mushrooms, Spinach

### SMOOTHIE RESOLUTIONS

6:30AM TO 10:30PM

Midnight Beet + Berry 🌱 🌱 \$15  
Red Beet, Blackberry, Blueberry, Strawberry, Banana, Almond Milk, Flax Seed

The Big Apple 🌱 🌱 \$15  
Empire Apple, Spinach, Pineapple, Avocado, Chia Seeds, Cold Pressed Apple Juice

The King Kong 🌱 \$15  
Banana, Cocoa Powder, Cinnamon, Natural Peanut Butter, Rolled Oats, Oat Milk



Gluten Free



Vegan



Locally Sourced



To Go Breakfast






# ALL DAY DINING

## 11:00AM TO 10:30PM


### NIBBLES

|   |      |
|---|------|
| Yucca Fries   | \$23 |
| Smoked Paprika, Cilantro  |      |
| Yangnyeom Chicken Wings    | \$26 |
| Sweet and Spicy Sauce, Sesame Seed, Scallion  |      |
| Saxelby Cheese Plate   | \$37 |
| Three Seasonal Cheeses, Barclay Rooftop Honey, Grapes,<br>Marcona Almonds, Cranberry Walnut Crisp, Fruit Compote  |      |

### SOUP + SALAD

|   |      |
|---|------|
| Escarole Caesar Salad   | \$28 |
| Avocado, Anchovy, Radish, Shaved Parmesan,<br>Country Boule   |      |
| Cobb Salad      | \$32 |
| Boiled Organic Egg, Bacon, Heirloom Cherry Tomato,<br>Avocado, Gorgonzola Cheese, Herb Buttermilk Ranch<br>+ Grilled Chicken \$11, Shrimp \$17, Salmon \$17                       |      |
| Tomato Bisque   | \$18 |
| Basil Oil, Mozzarella   |      |
| French Onion Soup    | \$18 |
| Gruyère, Sourdough Croûton, Short Rib Broth   |      |
| Soup of the Day   | \$18 |

### BETWEEN THE BREAD

|  |      |
|--|------|
| Barclay Blend Burger    | \$40 |
| Pennsylvania Black Angus Beef, Brioche Bun, Choice of:<br>Cheese, Bibb Lettuce, Tomato, Chipotle Mayo<br>+ Sunny Side Up Fried Organic Egg or Smoked Bacon   | \$7  |
| Montauk Lobster Roll    | \$45 |
| Tarragon Aioli, Montauk Lobster, Celery  |      |
| Club Sandwich  | \$33 |
| Roasted Chicken Breast, Bacon, Bibb Lettuce, Tomato,<br>Kewpie Mayo, Whole Wheat Toast   |      |
| Baba Ghanoush Falafel Sandwich   | \$30 |
| Sourdough Roll, Avocado, Pickled Red Onion,<br>Green Tahini Sauce  |      |

### LARGE PLATES

|   |      |
|---|------|
| NY Strip Steak   | \$56 |
| Garlic Potato Purée, Roasted Heirloom Carrots, Parsnips,<br>Fennel, Barolo Sauce  |      |
| Garganelli Pomodoro   | \$30 |
| Choice of: Duram Wheat, GF or Whole Wheat Pasta   |      |
| Organic Chicken Piccata   | \$39 |
| Bucatini, Capers, Lemon Vermont Butter, Parsley   |      |
| Margarita Pizza    | \$24 |
| Mozzarella, Tomato, Basil<br>+ Pepperoni \$8  |      |
|  Cauliflower crust available upon request  |      |


### SIMPLY GRILLED

|  |      |
|--|------|
| Mini Local Lamb Rack  | \$51 |
| Beef Tenderloin       | \$53 |
| Cauliflower Steak     | \$45 |
| Montauk Black Bass    | \$49 |
| Half Dozen Marinated Shrimp  | \$51 |

Choice of Two Sides: Potato Purée, French Fries,  
Brown Rice, Seasonal Greens

Choice of Sauce: Truffle Jus, Kimchi Butter

### DESSERT

|  |      |
|--|------|
| New York Cheesecake, Berry Compote  | \$18 |
| Crème Brûlée   | \$18 |
| Sliced Fruit Plate   | \$24 |
| Apple Pie A La Mode  | \$18 |
| Seasonal Dessert   | \$18 |

### CHILDREN'S ALL DAY MENU

For guests under the age of 10 years old

|                                    |      |   |      |
|------------------------------------|------|---|------|
| One Egg + Potatoes                 | \$15 | Kid's Mac & Cheese                          | \$15 |
| Cage-Free Egg Cooked Your Way      |      |   |      |
| Two Silver Dollar Pancakes         | \$17 | Kid's Silver Dollar Grilled Cheese          | \$15 |
| Plain, Blueberry or Chocolate Chip |      |   |      |
|                                    |      | Chicken Fingers                             | \$17 |
|                                    |      | Served with French Fries or Seasonal Greens |      |



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## BEVERAGES

### 11:00AM TO 10:30PM

#### WHITE + ROSÉ

Sauvignon Blanc \$18/72  
La Crema, Sonoma, CA

Chardonnay \$21/82  
Albert Bichot, Mâcon-Villages, Burgundy, FR

Pinot Grigio \$22/86  
Santa Margherita, Valdadige, IT

Rosé \$20/78  
La Fête du Rosé, Provence, FR

#### RED

Merlot \$21/82  
Decoy, Sonoma, CA

Pinot Noir \$22/86  
Böen, Russian River, CA

Cabernet Sauvignon \$19/76  
Ghost Pines, Sonoma, CA

#### BEER

Imported \$13  
Stella Artois, Peroni, Heineken 0.0%

Domestic \$11  
Bud Light, Blue Moon, Lagunitas IPA

#### SPARKLING

Prosecco \$18/72  
Luca Paretti, IT

Champagne \$36/120  
Collet, Brut, FR

Piper-Heidsieck, Cuvée Brut, FR \$38/160

Veuve Clicquot, Yellow Label, FR \$195

#### WATER

Evian Sparkling (330ml)/(750ml) \$10/16

Evian Still (330ml)/(750ml) \$10/16

#### SOFT DRINKS

\$11  
Coca-Cola, Diet Coke, Coke Zero, Sprite,  
Ginger Ale, Q-Ginger Beer, Q-Tonic, Red Bull

#### ALL DAY BEVERAGES

Tea Selection by Dammann Frères \$11  
Darjeeling, Chamomile, Citrus Rooibos, Earl Grey, Peppermint, English Breakfast,  
or Jasmine Green Tea

Chocolate Milk, Hot Chocolate, Iced Tea \$11

illy® Coffee Pot Small/Large \$11/18  
Served with Choice of: 2%, Skim, Half & Half, Cream, Soy, Almond, Steamed,  
Lactaid Milk

Cappuccino \$11 Espresso \$10  
Latte \$11 Double Espresso \$13

Natural + Fresh Squeezed Juices  
Orange, Apple, Grapefruit, Pineapple, Cranberry or Tomato  
Glass \$12  
Half Carafe/Full Carafe \$28/40

All orders are subject to a 25% service charge, of which 18% will be distributed to hotel service employees, and 7% will serve as an administrative fee. A \$10.00 delivery fee and 8.875% local sales tax will apply.