



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 Toast 	\$25
Toasted 7 Grain Bread, Smashed Avocado	
+ Poached Egg \$6, Smoked Salmon \$8, Tofu Scramble \$9	
Nourish Bowl 	\$28
Ancient Grains, Okinawa Potato, Chickpeas, Sprouted Cauliflower, Mixed Greens, Avocado, Honey Wheat Grass Dressing	
+ Grilled Chicken \$11, Shrimp \$17, Salmon \$17	
White Pizza	\$26
Ricotta, Mozzarella, Burgundy Truffle, Pistachio Pesto	
 Cauliflower crust available upon request	

PLATES

Continental Breakfast 	\$38
Bakery Basket Includes Choice of: Croissant, Danish or Toast (Plain or Whole Wheat) + Choice of: Coffee, Tea or Juice	
Barclay Breakfast 	\$49
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 	\$12
Chicken Apple Sausage  	\$11
Turkey Bacon	\$11
Herb Roasted Fingerling Potatoes	\$9
Sautéed Portobello Mushrooms	\$9
Bowl of Berries or Sliced Whole Banana	\$9 or \$11 for both

FROM AROUND THE WORLD

Breakfast Tostada 	\$32
Corn Tortillas, Smashed Black Beans, Fried Egg, Cotija Cheese, Cilantro, Pico di Gallo	
Rise + Shine Bao Buns	\$35
Steamed Buns, Char Siu Pork Belly, Spicy Tomato Jam, Scrambled Eggs, Chili Crisp Oil	
Poached Egg Shakshuka 	\$28
Tomatoes, Peppers, Cumin, Garlic, Grilled Herb Pita	
Steak + Eggs Benedict	\$42
Toasted English Muffin, Beef Tenderloins, Poached Egg, Hollandaise Sauce, Smoked Paprika, Chives	

FROM OUR BAKERY

Pastry Basket (Four Pieces of Assorted Pastries)	\$15
Includes: Danish, Croissant or Chocolate Croissant, Muffins, Toasted Bread and Brioche Dinner Rolls	
Toast (Choose One)	
White, Multi Grain, English Muffin, Whole Wheat,	\$10
Everything Bagel, Plain Bagel, Cinnamon Raisin Bagel, Butter Croissant,  Gluten Free: Toast, Muffin, Bagel	

GRIDDLE



Tres Leche French Toast 	\$26
Mixed Berries, Upstate Maple Syrup	
Barclay Buttermilk Pancakes or Belgian Waffle	\$30
+ Whipped Cream with Fruit Compote	\$6
+ Chocolate Chips, Nutella, Banana	\$6

LIGHT START



Pomegranate Parfait 	\$20
Labneh, Toasted Coconut, Pistachio, Cherie's House made Granola, Pomegranate Reduction and Roof Top Honey	
Pick-Me-Up Tiramisu Overnight Oats	\$18
Espresso, Chia, Greek Yogurt, Cream Cheese	
Sliced Fruit Plate 	\$23
Cereal Selection	\$14
Choice of: Corn Flakes, Raisin Bran, Special K, Frosted Flakes, Rice Krispies, All Bran or Homemade Granola	
McCann's Steel Cut Irish Oatmeal 	\$17
+ Poached Egg with Smoked Cheddar	\$8

EGGS

Three Eggs Any Style 	\$23
Whole or White Organic Cage-Free Egg Omelet	\$29
Choice: Ham, Turkey, Onions, Tomatoes, Peppers, Cheddar Cheese, Feta Cheese, Mushrooms, Spinach	

Vegan Omelet  	\$30
Chickpea Flour, Vegan Feta, Tomato Salad	


ON BREAD

Bagel + Lox 	\$36
Upstate Smoked Salmon, Choice of Bagel, Sliced Tomato, Red Onion, Capers, Fine Egg White and Yolk	
Multigrain Everything Flagel Sandwich 	\$26
Egg Any Style, Pepper Jack Cheese, Bacon, Arugula, Hash Brown	

ALL DAY DINING
11:00AM TO 10:30PM

NIBBLES



Yucca Fries   \$22
Smoked Paprika, Cilantro

Buffalo Chicken Wing Lollipops  \$26
Shaker Blue Dipping Sauce, Carrot, Celery

Saxelby Cheese Plate  \$32
Three Seasonal Cheeses, Barclay Rooftop Honey, Marcona Almonds, Cranberry Walnut Crisp, Fruit Compote, Grapes

SOUP + SALAD

Escarole Caesar Salad \$26
Avocado, Anchovy, Radish, Shaved Parmesan, Country Boule


Cobb Salad   \$30
Boiled Organic Egg, Bacon, Heirloom Cherry Tomato, Avocado, Gorgonzola Cheese, Herb Buttermilk Ranch + Grilled Chicken \$11, Shrimp \$17, Salmon \$17

Tomato Bisque   \$17
Basil Oil, Mozzarella

French Onion Soup  \$18
Gruyère, Sourdough Croûton, Short Rib Broth



Soup of the Day \$17

BETWEEN THE BREAD

Barclay Blend Burger  \$36
Pennsylvania Black Angus Beef, Brioche Bun, Choice of: Cheese, Bibb Lettuce, Tomato, Chipotle Mayo + Sunny Side Up Fried Organic Egg or Smoked Bacon \$7

Lobster Roll  \$44
Tarragon Aioli, Montauk Lobster, Celery



Club Sandwich \$32
Roasted Chicken Breast, Bacon, Bibb Lettuce, Tomato, Kewpie Mayo, Whole Wheat Toast

Grilled Cheese  \$24
American, Cheddar, Swiss, Butter Sourdough  Vegan cheddar available upon request.

LARGE PLATES

NY Strip Steak  \$55
Garlic Potato Puree, Roasted Heirloom Carrots, Parsnips, Fennel, Barolo Sauce

Garganelli Pomodoro   \$29
Choice of: Semolina, GF or Whole Wheat Pasta

Margarita Pizza  \$23
Mozzarella, Tomato, Basil + Pepperoni \$8
 Cauliflower crust available upon request

SIMPLY GRILLED

Mini Local Lamb Racks \$50

Beef Tenderloins  \$52

Cauliflower Steak  \$45


Chilean Seabass \$55

Half Dozen Marinated Shrimp \$50

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

Choice of Sauce:
Truffle Jus, Café de Paris Butter

DESSERT

New York Cheesecake, Berry Compote  \$18

Crème Brûlée \$17

Sliced Fruit Plate \$23

SEASONAL SPECIALS

Scan the code for seasonal + sustainable selections designed to embrace the reason for the season.



CHILDREN'S ALL DAY MENU

For guests under the age of 10 years old

One Egg + Potatoes \$15
Cage-Free Egg Cooked your Way

Kid's Mac + Cheese \$15

Two Silver Dollar Pancakes \$15
Plain, Blueberry or Chocolate Chip

Chicken Fingers \$17
Served with French Fries or Seasonal Greens



Gluten Free



Vegan



Locally Sourced

BEVERAGES
11:00AM TO 10:30PM

WHITE + ROSÉ

Sauvignon Blanc
Stoneleigh, Marlborough, NZ \$20/78

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

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

Rosé
Miraval, Provence, FR \$24/94

RED

Merlot
Decoy, Sonoma, CA \$21/82

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

Cabernet Sauvignon
Starmont, North Coast, CA \$23/90

BEER

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

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

SPARKLING

Prosecco Rosé
Luca Piretti, IT \$22/86

California Brut
Schramsberg Mirabelle, North Coast, CA \$28/112

Champagne
Collet, Brut, FR \$30/120

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

Veuve Clicquot, Yellow Label, FR \$195

WATER

Evian Sparkling (330ml)/(750ml) \$9/13

Evian Still (330ml)/(750ml) \$9/13

SOFT DRINKS

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

ALL DAY BEVERAGES

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

Chocolate Milk, Hot Chocolate, Iced Tea \$11

Coffee Pot
Small/Large \$11/18

Served with Choice of: 2%, Skim, Half & Half, Cream, Soy, Almond, Steamed, Lactaid Milk

Cappuccino \$11 Espresso \$7
Latte \$11 Double Espresso \$10

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

Superfood Smoothies (Women-Owned)
Tropical Greens or Berry Banana \$13
Includes: Coconut Milk, Sacha Inchi 6g Plant Protein