



IN ROOM DINING OVERNIGHT MENU

(AVAILABLE FROM 11 PM – 6 AM)

starters

CHARCUTERIE BOARD | 30
Artisanal Cured Meats, Mustard, House Pickles, Toasted Sourdough

CHEESE SELECTION | 27
Chef's Selection Of Artisanal Cheeses, Accoutrements, Crackers

MARKET SALAD * GF-VG | 18
Market Greens, Shaved Radishes, Mustard Vinaigrette

sandwiches and more

All sandwiches are served with a choice of Chips or mixed greens

WARM TURKEY SANDWICH | 16
House Smoked Turkey, Turkey Bacon, Roasted Tomatoes, Pesto, Cow Tipper Gouda, Rosemary Focaccia

BDT REUBEN | 26
Rye Bread, Pastrami, House Sauerkraut, Swiss, Thousand Island Dressing

DUCK MEATBALLS | 26
Tarbais Beans, Toasted Sour Dough

desserts

SELECTION OF ICE CREAM (* V-GF) AND SEASONAL SORBET (* VG-GF) | 8 / 15
One Scoop / Three Scoops

BDT CHOCOLATE CHIPS COOKIES (* V) | 15

early risers

QUICHE | 16
Spotted Trotters Ham, Mountaineer Cheese

PASTRIES | 20
Seasonal Muffin, Croissant, Chocolate Croissant

SEASONAL FRUIT PLATE * VG-GF | 24

YOGURT PARFAIT * VG | 18
Plain Greek Yogurt, Chia Seeds, Granola, Berries

* V– Vegetarian

* VG– Vegan

* GF– Gluten Free

All prices are subject to 20% service charge and 10% city tax. \$5.00 delivery fee is applied to every delivery

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS