



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 | 26

House Smoked Turkey, Turkey Bacon, Roasted Tomatoes, Pesto, Cow Tipper Gouda, Rosemary Focaccia

BDT REUBEN | 28

Rye Bread, Pastrami, House Sauerkraut, Swiss, Thousand Island Dressing

desserts

SELECTION OF ICE CREAM (★ V-GF) AND SEASONAL SORBET (★ VG-GF) | 8 / 16

One Scoop / Two Scoops

BDT CHOCOLATE CHIPS COOKIES (★ V) | 20

early risers

QUICHE | 16

Spotted Trotters Ham, Mountaineer Cheese

PASTRIES | 20

Seasonal Muffin, Croissant, Pain au Chocolat

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 10% city tax and 20% service charge. This service charge is fully distributed to our service staff.

A \$5 (five) 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