



## 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