



## 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

### 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 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