

THE PARLOUR

SALAD

ESCAROLE CAESAR | 28
Avocado, Radish, White Anchovy,
Shaved Parmesan, Country Croustade

CITRUS WATERMELON | 29 *GF V*
Organic Feta, Baby Watercress,
Yuzu Vinaigrette, Basil Infused Oil

COBB | 32
Bacon, Sliced Hardboiled Egg, Gorgonzola,
Heirloom Cherry Tomato, Avocado,
Herbed Buttermilk Ranch

FAROE ISLAND
SALMON CRUDO | 32
Cilantro Coconut Mandarin Sauce,
Salsa Macha Petite Salad

NOURISH BOWL | 31 *V*
Roasted Kyoto Carrot, Spinach, Falafel,
Tri Color Cauliflower, Red Cabbage,
Pistachio, Tahini Lemon Honey Dressing

+ PROTEIN
Grilled Chicken 11, Sautéed Shrimp 17,
Pan Roasted Salmon 17

SOUP | 18

TOMATO CAPRESE BISQUE *GF V*
Mozzarella, Basil Oil

FRENCH ONION AU GRATIN
Gruyère, Sourdough Croustade

SOUP OF THE DAY
Chef's Daily Featured Soup

SMALL

CROQUETAS DE PATATAS | 30 *V*
White Truffle Potato Croquette, Manchego,
Saffron Aioli

YUCCA FRIES | 23 *GF DF V*
Smoked Paprika, Cilantro Aioli

REGIONAL CHEESE SELECTION | 37
Small Production Farms Featuring:

KUNICK - Past Goat's Milk and Jersey Cream
Nettle Meadow Farm | Lake Luzerne, NY
SHEPSOG - Raw Sheep and Cow's Milk
Grafton Village Farm | Grafton, VT
MIDDLEBURY BLUE - Raw Cow's Milk
Blue Ledge Farm | Leicester, VT
Includes Fruit Chutney, Marcona Almonds,
Grape Cluster, Cranberry Walnut Croustade,
and Barclay Rooftop Honey

WHITE PIZZA | 29 *V*
Stracciatella, Caciocavallo, Pear, Honey, Truffle
[Cauliflower Crust Available Upon Request]

YANGNYEOM CHICKEN WINGS | 26
Sweet and Spicy Sauce, Sesame Seed, Scallion

SPANISH QUIPES | 29
Bulgur Wheat, Grass Fed Beef, Mint, Lime Crema

MINI GRILLED CHEESE | 23 *V*
Small Batch Vermont Cheese Blend, Brioche

BARCLAY BEEF SLIDERS | 28
Cheddar Cheese, Chipotle Mayo,
Silver Dollar Brioche Buns

FRESHLY SHUCKED OYSTERS | 4 EACH
Bluepoint | Long Island Sound

LARGE

À LA DIABLE CHICKEN | 49
Mustard Marinated Chicken, Parsley Bread Crumb,
Soubise Sauce, Seasonal Vegetables

NIMAN RANCH LAMB CUTLET | 58
Garlic Confit Mashed Potatoes, Shiso Coulis,
Za'atar Brown Butter Kyoto Carrots

MONTAUK BLACK BASS | 56 *DF*
Tomato Confit, Fermented Tomato Water,
Cucumber, Basil Oil, Sourdough Crisp

FILET MIGNON | 57 *GF*
7 oz. Filet, Fondant Potato, Florentino Cauliflower,
Broccolini, Organic Kyoto Baby Carrots,
Kimchi Butter

JERSEY ASPARAGUS AND
SPINACH RISOTTO | 39 *GF V*
Kale, 24-Month Parmigiano Reggiano,
Oven Roasted Tomatoes

EGG GARGANELLI POMODORO | 34 *V*
Brooklyn Ricotta, Pecorino Cheese, Herb Oil
[Gluten Free Pasta Available Upon Request]

SIDES

POTATO PURÉE | 10
BROWN RICE | 10
FRENCH FRIES | 12
GRILLED ASPARAGUS | 12

BREAD

ROASTED CHICKEN CLUB | 33
Bacon, Boston Bibb, Tomato, Mayo,
Toasted Whole Wheat Bread

BARCLAY BLEND BURGER | 40
Pennsylvania Black Angus Beef,
Jalapeño Aioli, Pepper Jack,
Bibb Lettuce, Tomato, Red Onion
[Veggie Burger Available Upon Request | 30]

MONTAUK LOBSTER ROLL | 46
Tarragon Aioli, Preserved Lemon,
Celery Leaves, Brioche Roll

CHEF RUBEN'S REUBEN | 40
Marble Rye Bread, Pastrami,
Thousand Island Dressing,
Sauerkraut, Emmental Cheese,
Dill Pickle Spear

LOUISIANA-STYLE
FRIED CHICKEN SANDWICH | 33
Boom Boom Sauce, Red Onion,
Red Cabbage, Carrot Slaw,
Jersey Pickles

Includes Choice of Fries or Side
Salad



OYSTER HOUR

4:00pm-6:00pm, DAILY

\$3 oysters freshly shucked
with any beverage purchase.

Suggested pairing:
La Crema Sauvignon Blanc | 18

DESSERT

NY CHEESECAKE | 18
Berry Compôte

APPLE TART | 18
Served with Vanilla Ice Cream

WARM COOKIES | 18
Assortment of Daily Home Baked
Cookies

CRÈME BRÛLÉE | 18 *GF*
Vanilla Custard with Caramelized Sugar

SEASONAL DESSERT | 18

3 SCOOPS | 18 *GF*
Ice Cream Flavors: Vanilla, Chocolate,
Strawberry

Sorbet Flavors: Coconut, Nutmeg, Guava

An 18% service charge, and 8.875% local sales tax will be added to each check.

✈️ **JET LAGGED? WE'VE GOT YOU COVERED.**
Made-to-Order eggs available all day. Ask your server for details.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

(GF) Gluten Free - (DF) Dairy Free - (V) Vegetarian

THE BEVERAGE SELECTION

SUMMER 2025

CLASSIC COCKTAILS

PALOMA ON FIRE | 23
Maestro Dobel, Illegal Mezcal,
Grapefruit Juice, Lime Juice,
Jalapeño Simple Syrup

JUNGLE BIRD | 23
Ron Zacapa, Sage Campari,
Pineapple, Lime Juice, Sugar

BEE’S KNEES | 21
Hendrick’s Gin, Barclay Honey,
Fresh Lemon Juice

THE ROYAL FIZZ | 23
Tito’s, Crème De Violette,
Fresh Lemon Juice, Simple Syrup,
Campo Viejo Cava

POMEGRANATE + PASSION | 24
Codigo Blanco, Passion Fruit,
Pomegranate, Lime Juice, Agave

VIEUX CARRÉ | 23
Jefferson Small Batch Bourbon,
Martell VS, Bénédictine, Vermouth, Bitters

PENICILLIN | 23
Jura 10yr, Talisker, Lemon Juice,
Barclay Honey Syrup

ESPRESSO MARTINIS
Made with illy® Espresso

CLASSIC | 24
Stoli Vanilla, Grind Espresso Liqueur

LAVENDER | 25
Stoli Vanilla, Grind Espresso Liqueur,
Lavender Simple Syrup

AGAVE | 25
Cantera Negra Reposado, Agave Syrup,
Cantera Negra Cafe

WINE | BY THE GLASS

WHITE

ALBARIÑO | 19
Pazo das Bruxas | Rías Baixas, SP

CHARDONNAY | 21
Albert Bichot | Mâcon-Villages, FR

CHARDONNAY | 26
Hartford Court | Russian River, CA

GRÜNER VELTLINER | 18
Pratsch | Niederösterreich, AT

PINOT GRIGIO | 23
Santa Margherita | Valdadige, IT

SAUVIGNON BLANC | 18
La Crema | Sonoma, CA

SAUVIGNON BLANC | 20
Stoneleigh | Marlborough, NZ

SANCERRE | 24
Maison Chantal | Loire, FR

SPARKLING

CHAMPAGNE | 38
Duval-Leroy Brut | FR

CHAMPAGNE | 36
Collet Brut | FR

CHAMPAGNE | 38
Piper-Heidsieck Cuvée Brut | FR

ROSÉ PROSECCO | 17
Lunetta | IT

CAVA | 17
Campo Viejo | SP

PROSECCO | 18
Luca Paretti | IT

RED

CABERNET SAUVIGNON | 19
Ghost Pines | Sonoma, CA

CHIANTI CLASSICO | 22
Peppoli | Tuscany, IT

MALBEC | 21
Antigal Uno | Mendoza, AR

MERLOT | 21
Decoy | Sonoma County, CA

RED BLEND | 18
E. Guigal Côtes du Rhône | Rhône Valley, FR

RED BLEND | 21
Tornatore Etna Rosso | Sicily, IT

RIOJA RESERVA | 18
Campo Viejo | Rioja, SP

PINOT NOIR | 37
Belle Glos Balade | Sta. Rita Hills, CA

PINOT NOIR | 22
Böen | Tri-County, CA

BORDEAUX | 20
Mouton Cadet Héritage | Bordeaux, FR

ROSÉ

MINUTY PRESTIGE | 24
Provence, FR

LA FÊTE DU ROSÉ | 20
Provence, FR



PERLE’S BLACK RUSSIAN

Belvedere Vodka, Grand Brulot,
Cinnamon Syrup, Lemon Twist,
Roasted Coffee Beans

26

Perle Mesta was a well known socialite in the twentieth century who resided on an entire floor within The Barclay. She was known for her lavish parties throughout the 1950’s and inspired the phrase “Hostess With The Mostess”.

BEER

BY THE BOTTLE | 11

BUD LIGHT
STELLA ARTOIS
CORONA EXTRA
HEINEKEN
HEINEKEN 0.0% NON-ALCOHOLIC
LAGUNITAS IPA
PERONI - NASTRO AZZURRO
SAM ADAMS SEASONAL

COCKTAIL CANS | 16

HIGH NOON BLACK CHERRY
HIGH NOON LIME

ZERO PROOF | 16

CRANBERRY REFRESHER
Cranberry Juice, Lime Juice,
Orange Juice, Cranberry Syrup,
Fever Tree Ginger Beer

GINGER + GARDEN
Seedlip Garden 108,
Ginger Beer, Rosemary

ILLY® COFFEE

REGULAR / DECAFFEINATED | 10
CAPPUCCINO / LATTE | 11
ESPRESSO | 10
DOUBLE ESPRESSO | 13

DAMMANN FRÈRES TEA | 10

CHAMOMILE, CITRUS ROOIBOS,
DARJEELING, EARL GREY,
YIN ZHEN, ENGLISH BREAKFAST,
JASMINE GREEN, PEPPERMINT

OTHER | 10

ICED TEA
MILK
CHOCOLATE MILK

WATER STILL + SPARKLING

EVIAN SMALL (330ML) | 10
EVIAN LARGE (750ML) | 16

SOFT DRINKS | 11

COCA-COLA
DIET COKE
COKE ZERO
SPRITE
GINGER ALE
ASSORTED JUICES
RED BULL