

THE BLUE HEN BREAKFAST

BY DAVID BURKE

SWEET

CHIA SEED PUDDING 10

*almond milk | wildflower honey | caramelized banana
| raspberry | caramelized almonds*

BELGIAN WAFFLE 12

lemon sour cream | plum | pistachio

MATCHA TEA DONUT HOLES 10

white chocolate | lemon confit | lavender anglaise | pistachio

BREAD PUDDING FRENCH TOAST 14

*roasted peaches | lacto-fermented blueberry
| thyme zabaglione*

BASKET OF FRESHLY BAKED PASTRIES 10

house-made tea breads | pain au chocolat | croissant

SOUR CREAM BLACKBERRY COFFEE CAKE 13

kumquat & vanilla jam

R&G FARMS LOCAL GREEK YOGURT PARFAIT 12

house made granola | blood orange syrup | pistachio

SAVORY

PASTRAMI SALMON 16

*everything bagel macaroon | wild ramp cream cheese
| caperberry | salmon roe | pickled red onion | mache
vegan pastrami salmon available

AVOCADO "SCOTCH" EGG 16

romesco aioli | peppadew | summer citrus | frisee | radish

EGGS BENEDICT 13

*hollandaise | canadian bacon | griddled english
muffin*

ADELPHI OMELETTE 14 | *egg whites available.
fines herbs | roasted mushrooms | goat cheese*

BRIOCHE EGG SANDWICH 14

*cipollini onion confit | prosciutto cotto | smoked
mozzarella | basil aioli | charred poblano*

CRAB CAKE BENEDICT 22

*charred pineapple | chipotle hollandaise | pickled
spring vegetable salad | sorrel*

LOBSTER SCRAMBLE 24

*breakfast radish | arugula | tomato confit | scallion |
avocado*

THOMAS POULTRY FARM FRESH EGGS 12
served any style | field greens | country toast

BAKED EGGS 14

cipollini onion | smoked cotija cheese | nduja sausage | tomatillo | chili oil | griddled bread

SIDES

**NORTH COUNTRY SMOKEHOUSE
THICK CUT BACON 7**

HOME MADE GRANOLA 7
dried fruits | toasted nuts & grains

FRESH COUNTRY TOAST 3

**NORTH COUNTRY SMOKEHOUSE
MAPLE PORK SAUSAGE 8**
**vegan maple sausage available*

BOWL OF SEASONAL BERRIES 10

FRESHLY BAKED BAGEL 6

TATER "TACHOES" 10

fried egg | yukon gold potato | chipotle hollandaise | dry spanish chorizo | tomatillo | cheddar cheese

THE ADELPHI HOTEL OFFERS EXCLUSIVE PRIVATE DINING, CATERING & SPECIAL EVENT MENUS!

*For more information on in-house or off-premise events, please contact us at:
(518) 678 - 6000 or visit www.TheAdelphiHotel.com/gather/*