

## SOUPS

### FRENCH ONION

CARAMELIZED ONIONS, GRUYERE

10

### CLAM & CORN CHOWDER "EN-CROUTE"

PUFF PASTRY, BLACK TRUFFLE

12

### DU JOUR

PREPARED DAILY

10

## SALADS

### BBG

ORGANIC BABY GREENS, KALAMATA OLIVES  
CANDIED WALNUTS, OVEN ROASTED TOMATOES  
PARMESAN, ORGANIC WHITE BALSAMIC VINEGAR  
LEMON OLIVE OIL

14

### CAESAR

ROMAINE LETTUCE, HOUSE DRESSING  
MARINATED ANCHOVIES, PARMESAN SHAVINGS  
BRIOCHE CROUTONS

16

#### ENHANCE YOUR SALAD:

GRILLED ORGANIC FREE RANGE CHICKEN 20  
GRILLED SHRIMP 22

### COBB

ROMAINE LETTUCE, ORGANIC FARMED HARD BOILED EGG  
TOMATOES, APPLE WOODSMOKED BACON, HASS AVOCADO  
NEW YORK STATE BLUE CHEESE, GRILLED FREE RANGE CHICKEN  
GRUYERE, SMOKED NATURAL HAM

22

### ARUGULA

SPANISH SERRANO HAM, MANCHEGO  
ROASTED PINE NUTS  
ORGANIC FIG VINAIGRETTE

15

## APPETIZERS

### CRAB & AVOCADO NAPOLEON

JUMBO LUMP CRAB MEAT, AVOCADO, CRISPY FOCACCIA  
LIME, WASABI AIOLI

16

### PRINCE EDWARD ISLAND MUSSELS

SHALLOTS, WHITE WINE, PARSLEY, PARMESAN FRIES

18

### CHARCUTERIE PLATTER

SELECTION OF LOCAL AND EUROPEAN CURED MEATS  
FRENCH COUNTRY PATE  
DIJON MUSTARD, CORNICHONS, OLIVES

18

### NEW YORK FARM CHEESE SELECTION

ASSORTED SOFT AND HARD LOCAL CHEESES  
JOSEPHINE'S FEAST ORGANIC PLUM PRESERVES SCENTED WITH ROSEMARY

**\$20 FOR 3 CHEESES AND \$32 FOR 5 CHEESES**



# BARCLAY

BAR & GRILL

## MIDTOWN EXPRESS

FOR WHEN YOU ARE ON-THE-GO  
FOUR-COURSES IN ONE

### SOUP

FRENCH ONION  
OR  
DU JOUR

### SALAD OR APPETIZER

BBG  
OR  
CAESAR  
OR  
DUET OF CHEESE  
OR  
FRENCH COUNTRY PATE  
OR  
CRAB & AVOCADO NAPOLEON

### ENTREE

CROQUE MONSIEUR  
OR  
GRILLED CHICKEN PANINI  
OR  
GRILLED CAMBRIDGE ATLANTIC SALMON

### DESSERT

CHEF SELECTION

**\$24.99**

### SIDE DISHES

8

SAUTÉED ASPARAGUS  
BUTTERMILK MASHED POTATOES, PARMESAN FRIES  
JASMINE STEAMED RICE, SPINACH WITH GARLIC AND BUTTER  
SAUTÉED FINGERLING POTATOES

**3 FOR \$20**

## SANDWICHES

SERVED WITH SALAD OR PARMESAN FRIES

### CAMBRIDGE ATLANTIC

POACHED & SMOKED SALMON CLUB  
PUMPERNICKEL BREAD, CILANTRO AND LIME CREAM CHEESE

23

### GRILLED ORGANIC CHICKEN PANINI

HERB CHICKEN BREAST, ROMA TOMATO, PESTO AIOLI, BRIE

18

### CROQUE MONSIEUR

GRUYERE, NATURAL SMOKED HAM, SAUCE MORNAY

16

## ENTRÉE

### ROASTED HALF AMISH CHICKEN

WILD MUSHROOMS, GRAPES, TARRAGON JUS

22

### LONG ISLAND DUCK LEG CONFIT

POMME SARLADAISE, TRUFFLE, MIXED GREENS

27

### PAINTED HILLS BLACK ANGUS

#### "STEAK FRITES"

12 OZ, SHALLOT CONFIT, BORDELAISE SAUCE, PARMESAN FRIES

28

### PAINTED HILLS

#### BLACK ANGUS BEEF BURGER

8 OZ, SERVED ON BRIOCHE SESAME BUN, SHELBURNE CHEDDAR  
BRAY BURN APPLE SPICY CHUTNEY, PARMESAN FRIES

24

### CAMBRIDGE ATLANTIC SALMON

GRILLED, ASPARAGUS, SAFFRON RISOTTO, LOBSTER CREAM

26

### SAUTÉED SEA SCALLOPS

FOIE GRAS, TRUFFLE MASHED POTATOES, CABERNET REDUCTION

29

### TAGLIATELLE CARBONARA

PANCETTA, PARMESAN, CREAM

19

### PAINTED HILLS

#### BRAISED BEEF SHORT RIB WITH PAPPARDELLE

WHOLE WHEAT PASTA, FRESH CHANTERELLE MUSHROOM RAGOUT  
PEARL ONION

24

## VEGETARIAN

### ORGANIC GRILLED VEGETABLES

TZATZIKI, PITA BREAD

19

### PASTA PRIMAVERA

WHOLE WHEAT PASTA, ASPARAGUS, OVEN ROASTED TOMATOES  
MUSHROOMS, CARROTS, ROASTED GARLIC  
BASIL, PARMESAN

21