

BREAKFAST

6:30am - 11am

EGGS & SPECIALTIES

FRESH FARM EGGS, ANY STYLE 12

field greens with country toast

THE ADELPHI OMLETE 14

finest herbs, roasted mushrooms, farmer's cheese

** egg white omelette available **

BELGIAN WAFFLE 11

almond butter, strawberries

BREAD PUDDING FRENCH TOAST 14

maple whipped cream, bananas

CONTINENTAL 15

choice of two pastries, coffee & oj or grapefruit juice

STEELCUT OATMEAL 10

raisins, brown sugar

FRESH SEASONAL FRUIT PLATE 10

with local greek yogurt & mint

BAKERY & BEVERAGES

CROISSANT 4

PAIN AU CHOCOLAT 4

STREUSEL MUFFIN 3

PASTRY BASKET 13

freshly baked assortment

LOCAL ROASTED COFFEE 3

LOOSE LEAF TEA 4

ESPRESSO 4

CAFFÈ MOCHA 6

MACCHIATO 4.50

CAPPUCCINO OR LATTE 5

AMERICANO 4

FRESH SQUEEZE JUICE 7

orange or grapefruit

***20% gratuity will be added to your bill*

BENEDICT'S & SANDWICHES

CLASSIC CANADIAN BACON 13

hollandaise, canadian bacon, english muffin

BLUE CRAB BENEDICT 24

gruyère popover, hollandaise, fire roasted potatoes

PASTRAMI SALMON BENEDICT 16

gougère, lemon confit, hollandaise

AVOCADO & FRIED EGG TOAST 15

whole grain, open faced, olive oil, espelette

BRIOCHE EGG SANDWICH 14

*thick cut maple bacon, scrambled eggs & maple
smoked cheddar, mayo*

SIDES

FINGERLING POTATOES, FINE HERBS, ESPELETTE 6

NORTH COUNTRY SMOKEHOUSE MAPLE PORK SAUSAGE 8

NORTH COUNTRY SMOKEHOUSE THICK CUT BACON 7

HOME-MADE GRANOLA 7

BAGELS & TOAST 3

**20% gratuity will be added to your bill

ALL DAY

starting at 11am

SMALL PLATES & SALADS

MAPLE SOY GLAZED PORK BELLY BAO BUNS 14
kohlrabi kimchi, hoisin, cashew butter

HIPSTER FRIES 10
parmesan, shishito peppers, bacon, chili peppers

CLASSIC CAESAR SALAD 14
*torn croutons, grana padano, white anchovies, 64°
duck egg, speck crackling*

FRESH TAKE FARMS "MIREPOIX" SALAD 12
*garlic frites, shaved radish, heirloom carrots, baby
turnips, white fig agrodolce, fennel*

WARM BRUSSEL SPROUT SALAD 14
gjetost cheese, rye croutes, curried chayote squash

MUSTARD GREEN SALAD 14
*smoked cotija cheese, delicata squash, buttered
pepitas, black walnuts, cranberries*

"BUFFALO" CAULIFLOWER 12
bleu cheese, celery, carrots and spicy sauce

CHARCUTERIE & LOCAL UPSTATE NY CHEESES 22
*sliced meats, everything bagel lavash, stone ground
mustard, quince, cornichons*

KABOCHA SQUASH BISQUE 12
*cranberry gelée, crispy sage, maple roasted
pepitas*

BULGOGI WINGS 14
korean BBQ style, gochujang, quick chee

CRISPY CALAMARI 14
thai-ginger sauce

AVOCADO TOAST 16
*pastrami salmon, mustard-cucumber seed
relish, chips*

***20% gratuity will be added to your bill*

FLATBREADS

HARVEST SQUASH 12

*sea salted whipped ricotta, fried sage, pumpkin seeds,
coal roasted sweet onion*

MARGARITA 8

mozzarella, basil, grana padano

WILD MUSHROOM 14

*telaggio cheese, frisee, cider caramelized
salsify, speck, wild mushroom*

CHARCUTERIE 14

chorizo, fennel salami, prosciutto, tomato sauce

SANDWICHES & MAINS

HOUSE MADE PORCHETTA SANDWICH 18

*whole grain bread, butter basted egg, horseradish
aioli, arugula, radish*

DRY AGED BURKE BURGER 17

*B1 mayo, fried duck egg, db candied bacon,
gjetost cheese, smoked tomato jam*

WOOD-FIRED SALMON 27

*carrot puree, adirondack "potato salad," tatsoi,
beech mushrooms*

PASTURE RAISED CHICKEN 26

*asparagus, locally foraged mushroom beurre blanc,
preserved tomato*

STRIP STEAK 36

*hazelnut bone marrow crumb, chimichurri,
pommes purée, artichoke*

SARATOGA "CAESAR" CLUB 16

chicken, chips, salad, bacon, parmesan bread

***20% gratuity will be added to your bill*

SUSHI

11am - 9pm

CALIFORNIA ROLL 11

seasoned crab meat, cucumber, avocado

ADELPHI VEGETABLE MAKI 11

seaweed salad, cucumber, topped with avocado & spicy mayo

SHRIMP TEMPURA ROLL 15

shrimp tempura, kanikama, cucumber, avocado, eel sauce

SPICY TUNA MAKI* 13

cucumber, spicy sauce

ADELPHI VEGETABLE & MANGO MAKI 13 *avocado, cucumber, carrot, mango, apple, lettuce, wrapped in soy paper*

SPICY TUNA MAKI* 13

cucumber, spicy sauce

SPIDER ROLL 18

soft-shell crab, cucumber, avocado, eel sauce

DRAGON ROLL 19

shrimp tempura, cucumber, avocado, topped with fresh water eel

VOLCANO ROLL 20

seasoned crab meat, cucumber, avocado, baked scallop, shrimp, scallions, spicy mayo, topped with tempura flakes & micro greens

KOBE MAKI* 20

shrimp tempura, avocado, cucumber, crab meat, topped with lightly torched Kobe beef sashimi, scallions, house sweet & spicy sauce

ADELPHI MAKI* 21

crispy spicy tuna & cucumber, topped with seared mixed sashimi & tobiko, tempura flakes, micro greens & teriyaki sauce

FRENCH CAKE* 18

spicy salmon, avocado, topped with tobiko, yellowtail, salmon, tempura flakes, teriyaki sauce, spicy sauce & house special sauce

MANGO SALMON ROLL* 17

salmon, avocado, cucumber, topped with salmon & mango

***20% gratuity will be added to your bill*

DINNER

starting at 5pm

STARTERS

WAGYU BEEF CARPACCIO 18

*caperberry, wild red huckleberries, tarragon
aioli, chili oil, sorrel*

WOOD FIRED OCTOPUS 17

green olives, chorizo, saffron rouille, frisee, peppadew

KABOCHA SQUASH BISQUE 12

*cranberry gelée, crispy sage, maple roasted
pepitas*

CHARCUTERIE & LOCAL UPSTATE NY CHEESES 22

*sliced meats, everything bagel lavash, stone ground
mustard, quince, cornichons*

SALADS

CLASSIC CAESAR SALAD 14

*torn croutons, grana padano, white anchovies, 64°
duck egg, speck crackling*

FRESH TAKE FARMS "MIREPOIX" SALAD 12

*garlic frites, shaved radish, heirloom carrots, baby
turnips, white fig agrodolce, fennel*

WARM BRUSSEL SPROUT SALAD 14

gjetost cheese, rye croutes, curried chayote squash

MUSTARD GREEN SALAD 14

*smoked cotija cheese, delicata squash, buttered
pepitas, black walnuts, cranberries*

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ENTRÉE

PASTURE RAISED CHICKEN 29

*locally foraged mushrooms, asparagus complexities,
preserved tomato, radish*

ROASTED SALMON 29

*adirondack "potato salad," tatsoi, heirloom carrot purée,
beech mushroom*

SPICE LACQUERED LOCAL DUCK BREAST 36

*poached dates, baby fennel, barley croquettes, spiced yam
purée, mizuna*

BEET RISOTTO 26

mint, feta, fava beans, english pea, 64° duck egg

VEAL CHOP 42

*baby turnip, watercress, cauliflower, charred apricot,
malt crumble*

STRIP STEAK 36

*hazelnut bone marrow crumb, chimichurri,
pommes purée, artichoke*

DIVER SCALLOP & PORK BELLY 32

leek, asparagus ragout, sorrel, lemon-caper vinaigrette

ROASTED LAMB LOIN CREPINETTE 44

*cabbage purée, urfa biber roasted baby carrot, curried
eggplant mostarda, butter poached baby turnip*

DESSERT

BROWN BUTTER FINANCIER 14

*financier cake, red currant gelee, pistachio mousse,
candied almonds, honey meringue sticks*

WHITE PEACH BRULEE 10

sable cookie, cardamom pavlova, white peach "gummy"

"TASTE OF SUMMER CITRUS" 14

*kalamansi mousse, lemon verbena bavarian,
amarena cherry espuma, valrhona chocolate*

ICE CREAM OR SORBET 8

chefs choice of seasonal flavors

CHEESECAKE POPS 19

*reeses, coffee toffee crunch, white chocolate pistachio,
raspberry whipped cream*

***20% gratuity will be added to your bill*

LATE NIGHT

served 24 hours a day

SNACKS, SALADS & SANDWICHES

CAESAR SALAD 14

*torn croutons, grana padano, white anchovies, speck
crackling*

CHARCUTERIE PIZZA 14

chorizo, fennel salami, prosciutto, tomato sauce

SARATOGA CAESAR "CLUB" SANDWICH 16

chicken, chips, salad, bacon, parmesan bread

CHARCUTERIE & LOCAL UPSTATE NY CHEESES 22

*sliced meats, everything bagel lavash, stone ground
mustard, quince, cornichons*

MARGARITA PIZZA 8

mozzarella, basil, grana padano

MAPLE SOY GLAZED PORK BELLY BAO BUNS 14

kohlrabi kimchi, hoisin, cashew butter

***20% gratuity will be added to your bill*

BEVERAGES

all day

NON-ALCOHOLIC

BOTTLED SODA 3

coke, diet coke, ginger ale, club soda, tonic, sprite

BOTTLED SARATOGA WATER 12oz, 5 | 28oz, 8
still or sparkling

ESPRESSO 4

twist of lemon on the side

CAFFÈ MOCHA 6

MACCHIATO 4.50

CAPPUCCINO OR LATTE 5

AMERICANO 4

LOCAL COFFEE 3

battenkill dairy cream & sugar

LOOSE LEAF TEA 4

cream & sugar available upon request

FRESHLY SQUEEZED JUICE 7

orange or grapefruit

***20% gratuity will be added to your bill*

ALCOHOLIC BEVERAGES

10am - 4am

OUR CLASSIC COCKTAILS

THE ADELPHI MANHATTAN 14

*bottled-in-bond rye whiskey, carpano antica vermouth,
angostura bitters, toshi amarena cherry*

REBORN OLD FASHIONED MP

*pick your favorite whisk(e)y to pour over our
handcrafted infused ice sphere, we suggest sipping
slowly *while supplies last*

THE OLD SMOKE 15

blended scotch, ancho reyes, lemon, laphroaig, maple

SUSIE SMITH 14

*white rum, strawberry, cucumber, campari,
egg white, aperol, honey, lime*

STING LIKE A BEE 14

*bourbon, white wine aperatif, orange,
honey clove*

SMOOTH SAILING 14

white rum, lime, orgeat, egg white

B E E R

ARTISANAL BREWERY - SPA PALE ALE | 16oz can 6

HEINEKEN | 12oz bottle 5

RADEBERGER PILSNER | 11.2oz Can 5

COORS LIGHT | 12oz bottle 4

MODELO ESPECIAL | 12oz bottle 6

LAKE PLACID UBU ALE | 12oz bottle 6

SAPPORO | 22oz Can 6

SAM SMITH NUT BROWN ALE | 12oz bottle 6

CITIZEN CIDER UNIFIED PRESS | 16oz can 6

GLUTENBERG | 16oz can 6

N/A BITBURGER | 12oz bottle 6

***20% gratuity will be added to your bill*

WINE

SPARKLING

PROSECCO 12 glass | 52 bottle

Moletto, Treviso, Italy

ROSE

CINSAULT 14 glass | 56 bottle

*Grenache, Syrah, Commanderie de Peyrassol,
2016, France*

WHITE

PINOT GRIGIO 12 glass | 48 bottle

Muri Gries, 2016, Südtirol-Alto Adige, Italy

CHARDONNAY 13 glass | 52 bottle

Folie à Deux, 2015, Russian River Valley, Sonoma, USA

RIESLING 13 glass | 52 bottle

Piesport, 2013, Reinhold Haart, Mosel, Germany

SAUVIGNON BLANC 10 glass | 36 bottle

Heritage Famille Guilhem, 2017, Languedoc, France

RED

CABERNET SAUVIGNON 14 glass | 60 bottle

Slingshot, 2015, Napa Valley, California, USA

PINOT NOIR 14 glass | 59 bottle

Acrobat, 2015, Oregon, USA

GRENACHE 9 glass | 40 bottle

*Château La Croix Pins, 2014, Côtes du Rhone, Les Trois
Villages, France*

MALBEC 14 glass | 58 bottle

*Belasco Ar Guntota, 2011, Lujan De Cuyo, Mendoza,
Argentina*

***20% gratuity will be added to your bill*

SPIRITS

BOURBON

- FOUR ROSES SINGLE BARREL 14
- BOOKERS 19
- HIGH WEST AMERICAN PRAIRIE 15
- WOODFORD 14
- BASIL HAYDEN'S 16
- HUDSON BABY BOURBON 16
- BULLEIT 13
- MAKERS MARK 46 14
- THE ADELPHI BOURBON WHISKEY 10
- W.L. WELLER 107 20
- BLANTONS 16

RYE

- SAZERAC 12
- MICHTERS 13
- BULLEIT 13
- MASTERSON'S 17
- CROWN ROYAL 12
- BASIL HAYDEN'S DARK RYE 16

IRISH

- JAMESON 12
- PRIZEFIGHT 14
- GREEN SPOT 16

BLENDED SCOTCH

- JOHNNIE WALKER BLACK 13
- FAMOUS GROUSE 12

***20% gratuity will be added to your bill*

SPIRITS

COGNAC

M. DUDOGNON, COGNAC 5 YR	8
LOUIS ROQUE, LA VIEILLE PRUNE BRANDY	12
CARDENAL MENDOZA	14
HINE VSOP	15
HINE XO	25
HENNESSY VSOP	24
HENNESSY XO	46

HIGHLAND SINGLE MALT

GLENLIVET 12YR	16
DALMORE 18YR	50
MACALLAN 12YR SHERRY CASK	16
MACALLAN 18YR FINE OAK	60
GLENMORANGIE 'LASANTA' 12YR SHERRY CASK	16
GLENMORANGIE "SIGNET"	52
GLENMORANGIE 18 EXTREMELY RARE	40

ISLAY SINGLE MALT

LAPHROAIG 10YR	17
OBAN 14	20
OBAN DISTILLER'S EDITION	25
BRUICHLADDICH "THE LADDIE"	15
ARBEG 10YR	14
ARBEG UIGEADAIL	18

SPEYSIDE SINGLE MALT

BALVENIE 12YR	16
BALVENIE DOUBLE WOOD 17YR	45

***20% gratuity will be added to your bill*