

# IN-ROOM DINING

Served 7AM–10PM Daily



*PLEASE DIAL 8306 TO PLACE YOUR ORDER A \$6 Delivery Fee and 18% Service Charge will be added to all orders.*

*Our In Room Dining team would be delighted to provide you with plates, glassware and other dining supplies should you need. Kindly dial 8306 to place your request. Please note there will be a charge towards this order with applicable delivery fee, tax and gratuity.*



INTERCONTINENTAL®  
WASHINGTON D.C. - THE WHARF

# BREAKFAST MENU

**SERVED 7AM-10:30AM DAILY**

## **AVOCADO TOAST 21**

*toasted rustic country bread, guacamole, two eggs any style, & mixed green salad*

## **WHOLE GRAIN OATMEAL 14**

*served with brown sugar & raisins*

**(GLUTEN-FREE / DAIRY-FREE)**

## **FRENCH TOAST 18**

*cinnamon brioche served with maple syrup, raisins, powdered sugar, & whipped cream*

## **PANCAKES 18**

*traditional buttermilk, served with maple syrup, powdered sugar, & whipped cream*

*add blueberries or chocolate chips for +3*

## **THREE EGG OMELET 23**

*choose ( 3 ) ingredients: onions, peppers, spinach, tomatoes, mushrooms,*

*virginia ham, bacon, pork sausage, cheddar or american cheese*

*served with home fries*

*additional toppings available for +3 each*

## **EGGS BENEDICT 21**

*poached eggs, spinach or canadian bacon on english muffin with hollandaise sauce*

*served with home fries*

*substitute protein for a maryland crab cake +20*

## **THE CONTINENTAL 26**

*three assorted freshly baked pastries served with fresh fruit*

*choice of ( 1 ) beverage: freshly brewed regular coffee, decaffeinated coffee, hot tea,*

*or milk (whole, 2 % reduced fat, skim, soy, oat or almond)*

*substitute coffee for a specialty coffee +3*

*choice of ( 1 ) juice: orange, grapefruit, cranberry, apple, or pineapple*

## **THE AMERICAN 41**

*two eggs any style, home fries, & choice of toast*

*choice of ( 1 ) meat: smoked bacon, pork sausage, chicken sausage, or virginia ham*

*choice of ( 1 ) beverage: freshly brewed regular coffee, decaffeinated coffee, hot tea,*

*or milk (whole, 2 % reduced fat, skim, soy, oat or almond)*

*substitute coffee for a specialty coffee +3*

*choice of ( 1 ) juice: orange, grapefruit, cranberry, apple, or pineapple*

## **STEAK & EGGS 38**

*skirt steak, choice of eggs, served with home fries*



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## SIDES

### AVOCADO 6

*sliced, organic*

### FRESH FRUIT & BERRIES 14

*assorted seasonal fruit & berries* CEREAL 8

*please ask about our cereal selection choice of milk: whole, 2 %  
reduced fat, skim, soy, oat, or almond*

### YOGURT PARFAIT 12

*greek yogurt, fresh berries, homemade granola, steen' s cane syrup*

### TOAST 5

*please ask about our bread selection*

### BAKERY BASKET 18

*choice of three assorted breakfast pastries individual pastries 7*

### BREAKFAST POTATOES 8

*freshly prepared breakfast potatoes, onions, & peppers*

### CHOICE OF MEATS 8

*smoked bacon, pork sausage, chicken sausage, or virginia ham*

## BEVERAGES

### STILL OR SPARKLING WATER

*small 6 or large 10*

### JUICE 8

*orange, cranberry, apple, grapefruit, pineapple*

### MILK 5

*whole, 2% reduced fat, skim, soy, oat, or almond*

### COFFEE (LAVAZZA) OR HOT TEA 7

### CAPPUCCINO, LATTE, OR ESPRESSO 8

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# ALL DAY DINING

SERVED 10:30AM - 10PM DAILY

## STARTERS

**GUACAMOLE 18**

*tortilla chips*

**HUMMUS 18**

*olive oil, paprika, pita*

**CHEESE & CHARCUTERIE 25**

*domestic & imported cheeses, cured meats, baguette, jam*

**FRIED CALAMARI 18**

*remoulade sauce, lemon*

**MARYLAND CRAB CAKE 23**

*citrus aioli, lemon*

**BUFFALO WINGS 16**

*ranch, carrots, celery*

**CLASSIC SHRIMP COCKTAIL 19**

*cocktail sauce, lemon*

**PARMESAN TRUFFLE FRIES 14**

*roasted garlic aioli, parsley*

**CRISPY ONION RINGS 12**

*chipotle sauce*

## FOR THE KIDS

**BUTTER PASTA 16**

*pasta tossed in butter sauce & topped with parmesan cheese*

**CHICKEN TENDERS 16**

*four homemade chicken tenders served with french fries & honey mustard*

**KID'S BURGER 16**

*brioche bun, burger patty, cheddar cheese, & french fries*



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## ON THE LIGHTER SIDE

**chicken +10, shrimp +15, salmon +18, crab cake +20**

### **ARCADIAN FARMER SALAD 14**

*cherry tomato, cucumber, carrot, balsamic vinaigrette*

### **CLASSIC CAESAR SALAD 15**

*romaine, croutons, parmesan cheese*

### **SUMMER BURRATA 20**

*tomato, avocado, basil, olive oil, balsamic*

## BETWEEN BREADS

**with fries or petit salad, add onion rings +3**

### **VEGGIE SANDWICH 17**

*sourdough bread, avocado, beefsteak tomato, squash, alfalfa sprouts*  
add chicken to veggie sandwich **24**

### **ROASTED TURKEY SANDWICH 22**

*sourdough, butter lettuce, tomato, bacon, cranberry aioli*

### **CRAB CAKE SANDWICH 32**

*lump crab meat, brioche bun, butter lettuce, heirloom tomato, citrus aioli*

### **DOUBLE WHARF BURGER 25**

*beef patty, cheddar, brioche bun, butter lettuce, heirloom tomato, caramelized onion*

## MAINS

### **SEAFOOD SPAGHETTI AL OLIO 38**

*jumbo shrimp, lump crab, heirloom cherry tomato, capers, garlic, EVOO*

### **RIGATONI ESTATE FIORENTINA 29**

*sliced chicken breast, baby spinach, cherry tomato, chicken broth, parmesan*

### **CRISPY SKIN-ON SCOTTISH SALMON 38**

*israeli cous cous & vegetable salad, malaguean lemon & dill vinaigrette*

### **PAN SEARED AIRLINE CHICKEN BREAST 32**

*crushed potatoes, pan jus, cucumber yogurt salad*

### **STEAK FRITES 39**

*skirt steak, french fries, roasted garlic aioli & herb butter*  
add shrimp +15

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## SIDES

### ARCADIAN FARMER SALAD 8

*summer greens, cucumber cherry tomato, carrots, balsamic vinaigrette, EVOO*

### GARLICY SPINACH 10

*sea salt, EVOO*

### ISRAELI COUS COUS SALAD 10

*zucchini, squash, tomato, English peas, parsley, red wine vinegar, EVOO*

### CRUSHED POTATOES 10

*sea salt roasted potato, fried*

### FRENCH FRIES 10

### CUCUMBER SALAD 9

*english cucumber, dill, yogurt*

## DESSERTS

### SEASONAL FRUIT BOWL 14

### ICE CREAM 14

*please ask about our daily selection*

### CHEF' S SPECIAL 14

*please ask about our daily selection*

## BEVERAGES

### STILL OR SPARKLING WATER

*small 6 or large 10*

### SODA 7

*coke, diet coke, sprite, ginger ale*

### MILK 5

*whole, 2 % reduced fat, skim, soy, oat, or almond*

### COFFEE (LAVAZZA) OR HOT TEA 7

### CAPPUCCINO, LATTE, OR ESPRESSO 8

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## WINE (GLASS / BOTTLE) SPARKLING

SCHRAMSBERG, *Mirabella Brut, North Coast, CA* 21/85  
SCHRAMSBERG, *Mirabella Brut Rosé North Coast, CA* 23/95  
LUNETTA, *Prosecco, Veneto Italy* 15/60

## WHITE

ALBERT BICHOT “MACON-VILLAGES, *Chardonnay, France* 19/76  
LA CREMA, *Chardonnay, Sonoma Valley California* 14/58  
HEINZ EIFEL, *Riesling, Mosel, Germany 2021* 18/72  
SANTA MARGHERITA, *Valdadige, Pinot Grigio, Italy* 18/72

## ROSÉ

CHÂTEAU DE BERNE, *Grenache Noir/Cinsault, Provence, France* 14/62  
CHÂTEAU MIRAVAL, *Côtes de Provence, France* 17/72

## RED

LUIGI BOSCA, *Malbec, Mendoza, Argentina* 15/65  
LUKE, *Merlot, Wahluke Slope, Washington State* 16/75  
BELLE GLOS BALADE, *Pinot Noir, Russian River Valley, California* 21/91  
CAYMUS SUISUN, *Zinfandel/Petit Syrah, Suisun Valley, California* 18/82  
AUSTIN HOPE, *Cabernet Sauvignon, Columbia Valley, Washington* 21/98

## WINE BY THE BOTTLE

### SPARKLING / CHAMPAGNE

<b>CHARLES ORBAN CHAMPAGNE, Brut</b>	60
<i>Champagne, France 375ML</i>	
<b>CHARLES ORBAN CHAMPAGNE, Brut</b>	115
<i>Champagne, France</i>	
<b>CHARLES ORBAN CHAMPAGNE, Brut Rosé</b>	130
<i>Champagne, France</i>	
<b>DOMAINE CHANDON, "Brut Classic"</b>	120
<i>California, NV</i>	
<b>LANSON LE BLACK LABEL, Brut</b>	210
<i>Champagne, France</i>	
<b>VEUVE CLICQUOT, Brut, "Yellow Label"</b>	250
<i>Champagne, France</i>	
<b>RUINART, Blanc De Blancs</b>	320
<i>Champagne, France</i>	
<b>VEUVE CLICQUOT, 'La Grande Dame'</b>	650
<i>Champagne, France</i>	
<b>DOM PERIGNON, Brut</b>	920
<i>Champagne, France</i>	
<b>DOM PERIGNON, Brut Rosé</b>	1250
<i>Champagne, France</i>	
<b>ARMAND DE BRIGNAC, Brut Rosé</b>	1200
<i>Champagne, France</i>	

### ROSÉ

<b>ULTIMATE PROVENCE ROSÉ, Grenache/Syrah/Cinsault</b>	65
<i>Côtes de Provence, France</i>	
<b>CHATEAU LA GORDONNE LA CHAPELLE GORDONNE, Grenache/Syrah/Cinsault</b>	70
<i>Côtes de Provence, France</i>	
<b>DOMAINE DE SAINT SER CUVÉE PRESTIGE, Grenache/Syrah/Cinsault</b>	65
<i>Côtes de Provence, France</i>	
<b>YETTI &amp; KOKONUT, Gewurztraminer/Grenache/Syrah/Cinsault</b>	65
<i>Côtes de Provence, France</i>	



## WHITE

<b>SAGET LA PETITE PERRIÈRE</b> , <i>Sauvignon Blanc</i> <i>Loire Valley, France</i>	55
<b>FERRARI CARANO</b> , <i>Fume Blanc</i> <i>Sonoma County, California, U.S.A.</i>	65
<b>EMMOLO</b> , <i>Sauvignon Blanc</i> <i>Napa Valley, California, U.S.A.</i>	65
<b>DUCKHORN</b> , <i>Sauvignon Blanc</i> <i>Napa Valley, California, U.S.A.</i>	70
<b>DOMAINE FREDERIC GESCHICKT EDELWICKER</b> , <i>Riesling/Muscat/Pinot Gris, Alsace, Italy</i>	70
<b>FEUDI SAN GREGORIO</b> , <i>Greco Di Tufo</i> , <i>Greco Campania, Italy</i>	75
<b>JORDAN, WINERY</b> , <i>Chardonnay</i> <i>Russian River Valley, California, U.S.A.</i>	125
<b>CAKEBREAD</b> , <i>Chardonnay</i> <i>Napa Valley, U.S.A.</i>	130
<b>LE VIEUX DONJON CHATEAUNEUF-DU-PAPE BLANCE</b> , <i>Clairette/Roussanne, Rhone Valley, France</i>	150
<b>LINGUA FRANCA 'BUNKER HILL'</b> , <i>Chardonnay</i> <i>Willamette Valley, Oregon, U.S.A.</i>	150
<b>DUMOL WESTER REACH CHARDONNAY</b> , <i>Russian River Valley, California, U.S.A.</i>	260
<b>ROBERT WEIL KIDERICH GRAFNBERG</b> , <i>Riesling</i> , <i>Rheingau, Germany.</i>	270

## RED

<b>DOMAINE DE LA MONGESTINE VDF ROUGE 'BOBSINGLAR'</b> , <i>Roussanne/Pinot Noir/Merlot/Marselam, Coteaux d'Aix-en-Provence, France</i>	60
<b>CATENA</b> , <i>Appellation Vista Flores Malbec</i> <i>Mendoza, Argentina</i>	75
<b>LUKE</b> , <i>Merlot</i> <i>Washington, U.S.A.</i>	80
<b>LOUIS M. MARTINI</b> , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	80
<b>J. LOHR VINEYARDS &amp; WINES</b> , <i>"Pure Paso" Proprietary Red</i> <i>Paso Robles, California, U.S.A.</i>	85
<b>LA QUERCE SÉCONDA</b> , <i>Chianti Classico/Sangiovese</i> , <i>Toscana, Italy</i>	95
<b>PAKRAVAN PAPI, CAMPO DEL PARI</b> <i>Super Tuscan, Tuscany, Italy</i>	145
<b>LINGUA FRANCA 'MIMI'S MIND'</b> , <i>Pinot Noir</i> , <i>Willamette Valley, Oregon, U.S.A.</i>	150
<b>PATZ &amp; HALL</b> , <i>Pinot Noir</i> <i>Sonoma, California, U.S.A.</i>	160
<b>BANFI</b> , <i>"Magnum Cum Laude"</i> , <i>Montalcino, Italy</i>	170
<b>MAXIMIN GRÜNHAUS</b> , <i>Pinot Noir</i> , <i>Mosel, Germany</i>	350
<b>CAYMUS</b> , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	360
<b>FORTUNATE SON THE WARRIOR</b> , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	450

## BEERS

### IMPORT

HEINEKEN *Lager, Netherlands, 5% 9*  
MODELO ESPECIAL *Pilsner, Mexico 4.4% 9*  
PACIFICO *Pilsner, Mexico 4.5% 9*  
STELLA ARTOIS *Euro Pale Lager, Belgium 5.2% 9*

### CAN

DC BRAU *Corruption American-style IPA 6.5% 8*  
DC BRAU *El Hefe Speaks Hefeweizen 5.2% 8*  
DC BRAU *The Public American Pale Ale 6.5% 8*  
DC BRAU *Pils German-style Pilsner 4.5% 8*

### DOMESTIC

SAMUEL ADAMS *Boston Lager, Boston 5.0% 9*

### CANNED COCKTAILS

ABSOLUT *Cocktail 14*  
*pineapple martini, berry vodkarita, mango mule, or grapefruit paloma*  
DRIFTER *Spicy Margarita 16*  
*paladar blanco tequila, triple sec, pineapple, orange, chipotle*

### NON-ALCOHOLIC

LENATUREL, *N/A Grenache 15/69*  
LAGUNITAS, *N/A Hop Water 8*  
HEINEKEN 00, *N/A Beer 8*