

IN-ROOM DINING

Served 7AM–10PM Daily



PLEASE DIAL 8306 TO PLACE YOUR ORDER A 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.

BREAKFAST MENU

SERVED 7AM-10:30AM DAILY

NOURISH BOWL 14 (24 HOURS A DAY)

quinoa salad, arugula, roasted bell peppers, crispy chickpeas, poached egg, Manchego

AVOCADO TOAST 25

*toasted sourdough, avocado spread, two eggs any style, watermelon radish, heirloom tomatoes, fresno chili**

LEMON RICOTTA WAFFLE 24

double cream, macerated red fruit

CORN MEAL PANCAKES 21

caramel apple, pecans, salted butter
add blueberries or chocolate chips +3

LOCAL FARM FRITATTA 27

asparagus, roasted tomato, roasted bell pepper, cippolini onion, mushroom, goat cheese leafy green salad or breakfast potatoes

THREE EGG OMELET 25

choose (3) ingredients: onions, peppers, spinach, tomatoes, mushrooms, Virginia ham, bacon, pork sausage, cheddar or American cheese
served with breakfast potatoes
additional toppings available for +3 each

EGGS BENEDICT 26

poached eggs, spinach or Virginia ham on English muffin with hollandaise sauce served with breakfast potatoes
substitute protein for a Maryland crab cake +20

WHIFFLETREE FARMS STEAK & EGGS* 40

NY strip, two eggs any style, breakfast potatoes salsa verde

THE CONTINENTAL 22

two assorted freshly baked pastries, yogurt parfait & fresh berries
choice of (1) beverage: freshly brewed regular coffee, decaffeinated coffee, hot tea, or milk (whole, 2 % reduced fat, skim, soy, oat or almond)
choice of (1) juice: orange, grapefruit, cranberry, apple, or pineapple

THE AMERICAN 36

two eggs any style, breakfast potatoes, & 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)
choice of (1) juice: orange, grapefruit, cranberry, apple, or pineapple

SIDES

ORGANIC AVOCADO 8

sliced, organic

FRESH FRUIT & BERRIES 12

assorted seasonal fruit & berries

BAKERY BASKET 13

*choice of three assorted breakfast pastries
individual pastries 7*

BREAKFAST POTATOES 9

freshly prepared breakfast potatoes, onions, & peppers

CHOICE OF MEATS 10

smoked bacon, pork sausage, chicken sausage, or Virginia ham

TOAST 5

choice of white, wheat, multi-grain, gluten-free, rye, sourdough, or English muffin

SIDE ARCADIAN SALAD 8

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

BEVERAGES

STILL OR SPARKLING WATER

small 7 or large 12

JUICE 8

orange, cranberry, apple, grapefruit, pineapple

MILK 5

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

COFFEE (ILLY) OR HOT TEA 7

DOUBLE ESPRESSO, CAPPUCINO, OR LATTE 8

MATCHA TEA OR LATTE 7/8

SEASONAL DETOX JUICE 8

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ALL DAY DINING

SERVED 10:30AM - 10PM DAILY

STARTERS

CHEESE & CHARCUTERIE 25

domestic & imported cheeses, cured meats, baguette, jam

CRISPY PRAWN & CALAMARI 26

zucchini, fennel, bell pepper, diavola, aioli

MEATBALLS 20

ricotta, piperade olive salad, grill bread, extra virgin olive oil

BRUSSEL SPROUTS 15

garlic, anchovy, lemon, basil, capers, grill bread

PARMESAN TRUFFLE FRIES 14

roasted garlic aioli, parsley

BROWN BUTTER CHARRED SUMMER BEANS 16

white bean garlic puree, parmesan, chili, lemon, pine nuts

CHICKEN WINGS 18

*choice of: garlic, bbq, spicy
served with buttermilk ranch dressing*

ON THE LIGHTER SIDE

chicken +10, shrimp +15, salmon +18

NOURISH BOWL 14 (24 HOURS A DAY)

*quinoa salad, arugula, roasted bell peppers, crispy chickpeas,
poached egg, Manchego*

LEAFY GREEN SALAD 15

*champagne vinaigrette, cucumbers, fine herbs,
cherry tomato*

BABY GEM CAESAR 16

torn crouton, parmesan, chive

STRAWBERRY & HEIRLOOM TOMATO SALAD 18

*cucumber, leafy greens, pistachio, goat cheese, white balsamic
yuzu vinaigrette*

SOUP DU JOUR

cup 8 / bowl 12

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PASTA

CRESTO DI GALLO 35

crispy oxtail, garlic mascarpone, broccoli rabe, roasted tomato, pea tendrils

SQUID INK ORECCHIETTE 37

jumbo lump crab, spicy tomato jus herb crumble, citrus olive oil ricotta

VEGGIE LASAGNA 27

herb ricotta, red gravy

MAINS

CURRY CHICKEN SALAD SANDWICH 22

apple, leafy green, marble rye

YELLOWTAIL TACOS 18

shaved red cabbage, harissa aioli, ranch, lime

LOCAL BASS 38

corn tomato & heirloom bean ragu, coffee smoked bacon sauce

ORGANIC NATURAL CHICKEN 35

new potato, chard, sun dried tomato, wild mushroom, lemon verbena jus

RED WINE DRY AGED STRIPLOIN 45

goat cheese potato puree, pea leaves, red wine reduction, crispy cipollini

OVOKA FARMS BURGER 28

smoked cheddar, caramelized onion, leafy greens, heirloom tomato, thousand island

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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SIDES

ARCADIAN FARMER SALAD 8

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

GARLICY PEA LEAVES 10

sea salt, EVOO

HEIRLOOM BEANS AND GRAINS 10

FRENCH FRIES 10

DESSERTS

CHOCOLATE HAZELNUT CRUNCH 15

nutella, almond, dulce de leche ice cream

ICE CREAM 14

please ask about our daily selection

SALTED CARAMEL TART 15

crème fraîche, blueberry

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 (ILLY) OR HOT TEA 7

DOUBLE ESPRESSO, CAPPUCCINO, OR LATTE 8

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WINE (GLASS/ BOTTLE)

SPARKLING

PIPER HEIDSICK, *cuvée nv 1785 brut* 29/116
SCHRAMSBERG, *Mirabella Brut Rosé North Coast, CA* 23/95
LUNETTA, *Prosecco, Veneto Italy* 17/60

WHITE

ALBERT BICHOT “MACON-VILLAGES, *Chardonnay, France* 20/76
LA CREMA, *Chardonnay, Sonoma Valley California* 19/58
HEINZ EIFEL, *Riesling, Mosel, Germany 2021* 17/72
KETTMEIER, *Pinot Grigio, Alto Adige, Italy* 16/56

ROSÉ

CHÂTEAU D’ESCLANS, “*Whispering Angel*” *Côtes de Provence, France* 20/80
MINUTY “*Prestige*”, *Provence, France* 17/64

RED

PETRAIOLA, *Sangiovese, Brunello Di Montalcino, Italy* 22/80
E. GUIGAL, *Red Blend, Cotes Du Rhone, Rhone, France* 19/70
DECOY, *Cabernet Sauvignon, Sonoma Valley, CA* 20/75
BELLE GLOS BALADE, *Pinot Noir, Russian River Valley, California* 21/91

WINE BY THE BOTTLE

SPARKLING/CHAMPAGNE

CHARLES ORBAN CHAMPAGNE, Brut <i>Champagne, France 375ML</i>	60
CHARLES ORBAN CHAMPAGNE, Brut <i>Champagne, France</i>	115
CHARLES ORBAN CHAMPAGNE, Brut Rosé <i>Champagne, France</i>	130
LANSON LE BLACK LABEL, Brut <i>Champagne, France</i>	210
VEUVE CLICQUOT, Brut, "Yellow Label" <i>Champagne, France</i>	200
MOET & CHANDON, Ice Imperial Rosé <i>Champagne, France</i>	300
DOM PERIGNON, Brut <i>Champagne, France</i>	920
DOM PERIGNON, Brut Rosé <i>Champagne, France</i>	1250
ARMAND DE BRIGNAC, Brut Rosé <i>Champagne, France</i>	1200

ROSÉ

ULTIMATE PROVENCE ROSÉ, Grenache/Syrah/Cinsault <i>Côtes de Provence, France</i>	65
CHATEAU LA GORDONNE LA CHAPELLE GORDONNE, Grenache/Syrah/Cinsault <i>Côtes de Provence, France</i>	70
DOMAINE DE SAINT SER CUVÉE PRESTIGE, Grenache/Syrah/Cinsault <i>Côtes de Provence, France</i>	65
LA FÊTE DU ROSÉ, Grenache/Mourvèdre, <i>Provence, France</i>	65

WHITE

SAGET LA PETITE PERRIÈRE , <i>Sauvignon Blanc</i> <i>Loire Valley, France</i>	75
FOUR GRACES , <i>Pinot Gris</i> <i>Willamette Valley, Oregon, U.S.A.</i>	60
FERRARI CARANO , <i>Fume Blanc</i> <i>Sonoma County, California, U.S.A..</i>	65
DUCKHORN , <i>Sauvignon Blanc</i> <i>Napa Valley, California, U.S.A.</i>	70
FEUDI SAN GREGORIO , <i>Greco Di Tufo</i> , <i>Greco Campania, Italy</i>	75
JORDAN, WINERY , <i>Chardonnay</i> <i>Russian River Valley, California, U.S.A.</i>	125
CAKEBREAD , <i>Chardonnay</i> <i>Napa Valley, U.S.A.</i>	130
LE VIEUX DONJON CHATEAUNEUF-DU-PAPE BLANCE , <i>Clairette/Roussanne, Rhone Valley, France</i>	150
LINGUA FRANCA 'BUNKER HILL' , <i>Chardonnay</i> <i>Willamette Valley, Oregon, U.S.A.</i>	150
DUMOL WESTER REACH CHARDONNAY , <i>Russian River Valley, California, U.S.A.</i>	260
ROBERT WEIL KIDERICH GRAFNBERG , <i>Riesling</i> , <i>Rheingau, Germany.</i>	270

RED

CATENA , <i>Appellation Vista Flores Malbec</i> <i>Mendoza, Argentina</i>	75
SIERRA CANTABRIA , <i>Tempranillo</i> <i>Rioja, Spain</i>	65
J.LOHR VINEYARDS & WINES , <i>"Pure Paso" Proprietary Red</i> <i>Paso Robles, California, U.S.A.</i>	85
LA QUERCE SECONDA , <i>Chianti Classico/Sangiovese</i> , <i>Toscana, Italy</i>	95
PATZ & HALL , <i>Pinot Noir</i> <i>Sonoma, California, U.S.A.</i>	160
MAXIMIN GRUNHAUS , <i>Pinot Noir</i> , <i>Mosel, Germany</i>	350
CAYMUS , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	360

BEERS 9

IMPORT

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

CAN

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

DOMESTIC

SAMUEL ADAMS *Boston Lager, Boston 5.0%*

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

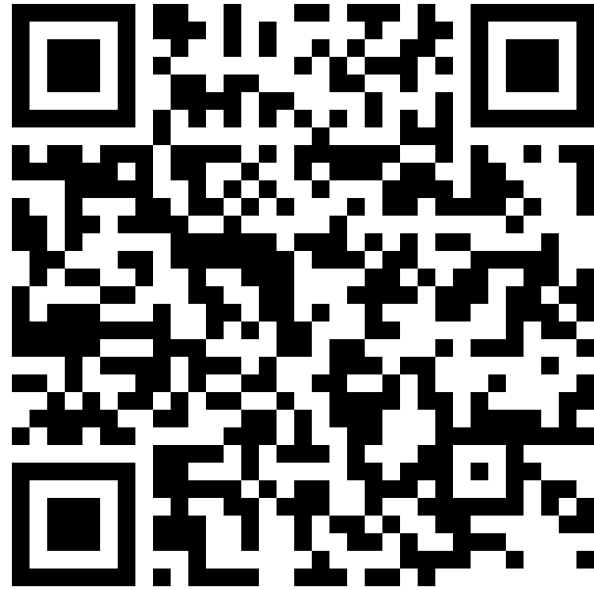
NON-ALCOHOLIC

LAGUNITAS, *N/A Hop Water 8*
HEINEKEN 00, *N/A Beer 8*



INTERCONTINENTAL®

WASHINGTON D.C. – THE WHARF



**DIAL 8306
TO ORDER**