



INTERCONTINENTAL
WASHINGTON D.C. – THE WHARF



IN-ROOM DINING

To place an order, dial '8306' from your guest room phone.



INTERCONTINENTAL
WASHINGTON D.C. – THE WHARF

After savoring your in-room dining experience, Discover our Spa at the Wharf, where the serenity of nature meets the sophistication of urban living. Our sanctuary is dedicated to holistic well-being, bespoke treatments and intuitive care designed to meet your every need.



At InterContinental Hotels & Resorts, we want you to be at your best when you travel. Try Timeshifter® on your way home or on your next trip to reduce jet lag. It's on us.



INTERCONTINENTAL WASHINGTON, D.C., THE WHARF
801 Wharf St SW, Washington, DC 20024
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wharfintercontinentaldc.com

MINIBAR

Our Private Bar is equipped with sensors. Removing items may result in automatic charges.

KIND BAR	13
M&M'S	10
PRINGLES	10
CASHEWS	13
SODAS & WATER	8
RED BULL	10
BUD LIGHT	10
STELLA ARTOIS	11
LOUIS JADOT CHARDONNAY	33
DAOU CABERNET SAUVIGNON	33
MAKER'S MARK BOURBON	18
TITO'S HANDMADE VODKA	17
BOMBAY SAPPHIRE GIN	18
BACARDÍ RUM	17
MOËT & CHANDON	50

For your convenience, we are pleased to provide you a fully stocked private bar. Please make your selection carefully; your account will be billed automatically for items removed.

The alcoholic beverages provided in the refreshment center are intended for persons of 21 years of age or older. State law prohibits the consumption of alcohol by persons under the age of 21.

We kindly ask that you avoid storing personal food items or medication in the refreshment center. To enhance your experience and arrange for the complimentary delivery of a refrigerator, please dial "0" from your in-room telephone.

A 20% administrative charge (plus applicable taxes) will be added to your bill for the restocking of the minibar.

BREAKFAST

Served 7:00 a.m. to 10:30 a.m. Daily

SPECIALTIES

AVOCADO TOAST **VEG** 26
Toasted Sourdough, Avocado Spread, Two Eggs Any Style
Watermelon Radish, Heirloom Tomatoes, Fresno Chili

LEMON RICOTTA WAFFLE **VEG** 25
Double-Cream, Macerated Red Fruit

CORNMEAL PANCAKES **VEG** 23
Caramel Apple, Pecans, Salted Butter

Add Blueberries or Chocolate Chips +3

THE CONTINENTAL **VEG** 23
Two Assorted Freshly Baked Pastries
Yogurt Parfait & Fresh Berries

Choice of One (1) Beverage: Freshly Brewed Coffee or Tea

Choice of One (1) Juice: Orange, Grapefruit
Cranberry, Apple or Pineapple

**BREAKFAST SANDWICH
ON ENGLISH MUFFIN** 23
Virginia Ham, Fried Egg, Hash Brown,
Aged Cheddar Sauce, Breakfast Potatoes

LOCAL FARM FRITTATA **VEG** 28
Asparagus, Roasted Tomato
Roasted Bell Pepper, Cipollini Onion, Mushroom
Goat Cheese, Leafy Green Salad or Breakfast Potatoes

THREE-EGG OMELET **GF** 26
Served with Breakfast Potatoes

Choice of Three (3) Ingredients: Onions, Peppers, Spinach
Tomatoes, Mushrooms, Virginia Ham, Bacon, Pork Sausage
Cheddar or American Cheese

Additional Toppings Available for +3 Each

EGGS BENEDICT 27
Poached Eggs, Spinach or Virginia Ham, English Muffin
Hollandaise Sauce, Served with Breakfast Potatoes

Substitute Protein for a Maryland Crab Cake +9

WHIFFLETREE FARMS STEAK & EGGS **GF, DF** 41
NY Strip, Two Eggs Any Style
Breakfast Potatoes, Salsa Verde

THE AMERICAN 37
Two Eggs Any Style, Breakfast Potatoes & Choice of Toast

Choice of One (1) Meat: Smoked Bacon, Pork Sausage
Chicken Sausage or Virginia Ham

Choice of One (1) Beverage: Freshly Brewed Coffee or Tea

Choice of One (1) Juice: Orange, Grapefruit
Cranberry, Apple or Pineapple

SIDES

ORGANIC AVOCADO 9
Sliced, Organic

FRESH FRUIT & BERRIES 14
Assorted Seasonal Fruit & Berries

BAKERY BASKET 14
Choice of Two Assorted Breakfast Pastries
Individual Pastry 7

YOGURT PARFAIT **GF** 15
Greek Yogurt, Fresh Berries, Homemade Granola,
Steen's Cane Syrup

CHOICE OF MEAT 11
Smoked Bacon, Pork Sausage
Chicken Sausage or Virginia Ham

TOAST 6
Choice of White, Wheat, Multigrain, Gluten-Free
Rye, Sourdough or English Muffin

SIDE ARCADIAN SALAD **GF, DF** 9
Summer Greens, Cucumber, Cherry Tomato
Carrots, Balsamic Vinaigrette, EVOO

BEVERAGES

Served 7:00 a.m. to 10:00 p.m.

SPARKLING OR STILL WATER 750ML 9 | 1 LTR 12

JUICE 8
Orange, Grapefruit, Cranberry, Apple or Pineapple

MILK 5
Whole, 2% Reduced Fat, Skim, Soy, Oat or Almond

COFFEE (ILLY) OR HOT TEA 7

**DOUBLE ESPRESSO,
CAPPUCCINO OR LATTE** 8

MATCHA TEA OR LATTE 8

SEASONAL DETOX JUICE 8

SODA 7
Coke, Diet Coke, Sprite or Ginger Ale

FLEXIBLE DINING

Available from 7:00 a.m. to 10:00 p.m.

NOURISH BOWL **GF, VEG** 20
Quinoa Salad, Arugula, Roasted Bell Peppers
Crispy Chickpeas, Poached Egg, Mancho

OVERNIGHT OATS **GF, DF, V, VEG** 16
Mixed Farm Berries, Maple Syrup

ALL-DAY DINING

Served 10:30 a.m. to 10:00 p.m. Daily

STARTERS

CHEESE & CHARCUTERIE 26
Domestic & Imported Cheeses, Cured Meats, Baguette, Jam

CRISPY PRAWN & CALAMARI **DF** 27
Zucchini, Fennel, Bell Pepper, Diavola, Aioli

MEATBALLS 21
Ricotta, Piperade Olive Salad, Grilled Bread
Extra Virgin Olive Oil

BRUSSELS SPROUTS 17
Garlic, Anchovy, Lemon, Basil, Capers, Grilled Bread

PARMESAN TRUFFLE FRIES **VEG** 15
Roasted Garlic Aioli, Parsley

CRISPY FARM POTATOES **GF, DF, VEG** 16
Roasted Garlic Aioli, Smoked Paprika, Fried Garlic
Green Onion, Parmesan

CHICKEN WINGS **GF, DF** 19
Served with Buttermilk Ranch Dressing

Choice of: Garlic, BBQ or Spicy

ON THE LIGHTER SIDE

Chicken +10, Shrimp +15 or Salmon +18

LEAFY GREEN SALAD **GF, DF, V, VEG** 16
Champagne Vinaigrette, Cucumbers, Fine Herbs
Cherry Tomato

BABY GEM CAESAR 18
Torn Crouton, Parmesan, Chive

ROASTED STONE FRUIT SALAD **GF, DF, V, VEG** 19
Candied Pecan, Blackberry, Goat Cheese
Balsamic-Tarragon Vinaigrette

SOUP DU JOUR CUP 9 / BOWL 13

PASTA

CRESTO DI GALLO 36
Crispy Oxtail, Garlic Mascarpone, Broccoli Rabe
Roasted Tomato, Pea Tendril

SQUID INK ORECCHIETTE 38
Jumbo Lump Crab, Spicy Tomato Jus, Herb Crumble
Citrus Olive Oil, Ricotta

VEGGIE LASAGNA 28
Herb Ricotta, Red Gravy

MAINS

CURRY CHICKEN SALAD SANDWICH **DF** 24
Apple, Leafy Green, Marbled Rye

YELLOWTAIL TACOS **DF** 19
Shaved Red Cabbage, Harissa Aioli, Ranch, Lime

LOCAL BASS 39
Bell Pepper and Eggplant Ragù, Tomato White Wine Jus
Pommes Soufflé, Chive Oil

ORGANIC NATURAL CHICKEN **GF** 39
Brown Butter Squash Purée, Rabe, Wild Mushroom
Lemon & Sage Pan Jus

RED WINE DRY-AGED FAMILY COW STRIPLOIN 46
Cipollini Soubise, Broccolini
Balsamic Rosemary Wine Reduction, Crispy Shallot

OVOKA FARMS BURGER 29
Smoked Cheddar, Caramelized Onion, Leafy Greens
Heirloom Tomato, Thousand Island

SIDES

ARCADIAN FARMER SALAD **V, VEG** 9
Summer Greens, Cucumber, Cherry Tomato
Carrots, Balsamic Vinaigrette, EVOO

GARLICKY BROCCOLINI **V, VEG** 11
Sea Salt, EVOO

CHARD GRATIN **VEG** 11

FRENCH FRIES 11

DESSERTS

CHOCOLATE HAZELNUT CRUNCH 16
Nutella, Almond, Dulce de Leche Ice Cream

ICE CREAM 15
Please Ask About Our Daily Selection

SWEET POTATO PIE 13
Cranberry Compote, Crème Fraîche, Candied Pecan, Thyme

FOR THE KIDS

BUTTER PASTA **VEG** 17
Pasta Tossed in Butter Sauce & Topped with Parmesan Cheese

CHICKEN TENDERS 17
Four Homemade Chicken Tenders
Served with French Fries & Honey Mustard

KID'S BURGER 17
Brioche Bun, Burger Patty, Cheddar Cheese & French Fries

All food & beverage is subject to 18% service charge, applicable DC sales tax and \$6.00 delivery charge per order.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inform your order-taker and server of any food allergies.

GF Gluten-Free **DF** Dairy-Free **v** Vegan **veg** Vegetarian

BEVERAGES

Served 9:00 a.m. to 10:00 p.m. Daily

SPARKLING

Piper-Heidsieck Cuvée 1785 | Champagne 29 116
Reims | France | Non-Vintage

Schransberg | Mirabella Brut Rosé 23 95
North Coast | California | USA

Lunetta | Prosecco 17 60
Veneto | Italy

Dom Pérignon | Brut 803
Champagne | France

ROSÉ WINES

Château d'Esclans Whispering Angel 20 80
Provence | France

Château Minuty Prestige 17 64
Provence | France

WHITE WINES

Albert Bichot | Mâcon-Villages Chardonnay 20 76
Burgundy | France

La Crema | Chardonnay 19 58
Sonoma Valley | California | USA

Stoneleigh | Sauvignon Blanc 17 72
Marlborough | New Zealand

Kettmeir | Pinot Grigio 16 56
Alto Adige | Italy

Alphonse Mellot La Moussiere 119
Sauvignon Blanc
Sancerre | France

RED WINES

Petraiola | Sangiovese Brunello 22 80
Montalcino | Italy

E. Guigal | Côtes du Rhône Blend 19 70
Rhône | France

Decoy | Cabernet Sauvignon 20 75
Sonoma Valley | California | USA

Bezel By Cakebread | Pinot Noir 21 82
San Luis Obispo | California | USA

Caymus | Cabernet Sauvignon 173
Napa Valley | California | USA

Opus One | Cabernet Sauvignon Blend 936
Napa Valley | California | USA