



INTERCONTINENTAL®

WASHINGTON D.C. – THE WHARF



IN-ROOM DINING

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

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, Manchego

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 Reims France Non-Vintage	29	116
Schramsberg Mirabella Brut Rosé North Coast California USA	23	95
Lunetta Prosecco Veneto Italy	17	60
Dom Pérignon Brut Champagne France		803

ROSÉ WINES

Château d'Esclans Whispering Angel Provence France	20	80
Château Minuty Prestige Provence France	17	64

WHITE WINES

Albert Bichot Mâcon-Villages Chardonnay Burgundy France	20	76
La Crema Chardonnay Sonoma Valley California USA	19	58
Stoneleigh Sauvignon Blanc Marlborough New Zealand	17	72
Kettmeir Pinot Grigio Alto Adige Italy	16	56
Alphonse Mellot La Moussiere Sauvignon Blanc Sancerre France		119

RED WINES

Petraiola Sangiovese Brunello Montalcino Italy	22	80
E. Guigal Côtes du Rhône Blend Rhône France	19	70
Decoy Cabernet Sauvignon Sonoma Valley California USA	20	75
Bezel By Cakebread Pinot Noir San Luis Obispo California USA	21	82
Caymus Cabernet Sauvignon Napa Valley California USA		173
Opus One Cabernet Sauvignon Blend Napa Valley California USA		936

CANNED COCKTAILS

ABSOLUT COCKTAIL Pineapple Martini, Berry Vodkarita Mango Mule or Grapefruit Paloma	14
APEROL SPRITZ BOTTLE	16

BEERS 9

IMPORTED

HEINEKEN Lager, Netherlands 5.0%
MODELO ESPECIAL Pilsner, Mexico 4.4%
STELLA ARTOIS European Pale Lager, Belgium 5.2%
CORONA EXTRA Lager, Mexico 4.5%

CANNED

DC BRAU Corruption American-Style IPA 6.5%
DC BRAU El Hefe Speaks Hefeweizen 5.2%

DOMESTIC

SAMUEL ADAMS Boston Lager, Boston 5.0%
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NON-ALCOHOLIC

LAGUNITAS, N/A 8
HEINEKEN 0.0, N/A Beer 8

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.



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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.



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