



INTERCONTINENTAL®

WASHINGTON D.C. – THE WHARF

BREAKFAST MENU

SERVED 7 AM – 10:30 AM DAILY

AVOCADO TOAST \$21

Toasted Rustic Country Bread, Guacamole, Two Eggs Any Style, Arugula & Tomato Salad

STEEL CUT OATMEAL \$14

Served with Brown Sugar and Raisins
(GLUTEN FREE / DAIRY FREE)

FRENCH TOAST \$18

Cinnamon Brioche Served with Maple Syrup, Raisins, and Whipped Cream

PANCAKES \$18

Traditional Buttermilk, Served with Maple Syrup and Whipped Cream

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
(GLUTEN FREE)

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

THE AMERICAN \$41

Two Eggs Any Style, Home Fries, and 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

Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illness



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SIDES

AVOCADO \$6

Sliced, Organic

FRESH FRUIT & BERRIES \$14

Assorted Seasonal Fruit and 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

BAKERY BASKET \$18

Choice of Three Assorted Breakfast Pastries

Individual Pastries \$7

BREAKFAST POTATOES \$8

Freshly Prepared Breakfast Potatoes, Onions, and Peppers

CHOICE OF MEATS \$8

Smoked Bacon, Pork Sausage, Chicken Sausage, or Virginia Ham

BEVERAGES

STILL OR SPARKLING WATER

Small \$ 8 or Large \$15

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

DOCKSIDE RESTAURANT & BAR

STARTERS

- WARM OLIVES** | citrus & herb marinated olives 12
HUMMUS | olive oil, paprika, pita 18
CHEESE & CHARCUTERIE | domestic & imported cheeses, cured meats, baguette, jam 25
SPANISH OCTOPUS | pee wee potato, bacon, onion, paprika oil 26
FRIED CALAMARI | remoulade sauce, lemon 18
MARYLAND CRAB CAKE | citrus aioli, lemon 23
BUFFALO WINGS | ranch, carrots, celery 16
SWEET MUSTARD GLAZED MEATBALLS 16
PARMESAN TRUFFLE FRIES | roasted garlic aioli, parsley 14
CRISPY ONION RINGS | chipotle sauce 12

ON THE LIGHTER SIDE

- shrimp +15, salmon +18, crab cake +20, chicken +10
MARKET SALAD | mesclun greens, cherry tomato, cucumber, carrot, balsamic vinaigrette 14
CAESAR SALAD | romaine, croutons, parmesan cheese 15
TOMATO & BURRATA | basil, olive oil, balsamic 20

BETWEEN BREADS

- with fries or petit salad, onion rings +3
VEGGIE SANDWICH | sourdough, butter lettuce, heirloom tomato, alfalfa sprouts, pesto aioli 19
ROASTED TURKEY SANDWICH | sourdough, butter lettuce, heirloom tomato, bacon, cranberry aioli 22
CRAB CAKE SANDWICH | lump crab meat, brioche bun, butter lettuce, heirloom tomato, citrus aioli 32
DOUBLE WHARF BURGER | beef patty, cheddar, brioche bun, butter lettuce, heirloom tomato, caramelized onion 25

ENTREES

- SEAFOOD SPAGHETTI AL OLIO** | jumbo shrimp, lump crab, heirloom cherry tomato, capers, garlic, EVOO 38
CRISPY SKIN SALMON | orzo salad, zucchini, squash, tomato, capers, red wine vinegar, & sundried tomato chimichurri 38
Substitute salmon with Tofu
PAN-SEARED AIRLINE CHICKEN BREAST | crushed potatoes, grilled asparagus, pan-jus 32
STEAK FRITES | skirt steak, french fries, roasted garlic aioli & herb butter 39
add shrimp +15

SIDES

- SIDE SALAD** | mesclun lettuce, balsamic vinaigrette 8
ASPARAGUS | sea salt, EVOO 10
FARMERS ORZO | warm vegetable orzo salad, zucchini, squash, tomato, capers, fresh herbs, red wine vinegar, EVOO 10
CRUSHED POTATOES | sea salt roasted potato, fried 10
FRENCH FRIES 10

DOCKSIDE RESTAURANT & BAR

COCKTAILS \$19

MANGO SANGRIA / spanish white wine, apple brandy, orange liqueur, mango purée, club soda

CABANA COOLER | tito 's, pamplemousse, passionfruit, fresh lime

JUNGBIRD / appleton rum, cachaça, campari, pineapple, lime

BLANC NEGRONI / bombay sapphire, belvedere, pamplemousse, dry vermouth

CRÈME DE MEZCAL / ilegal mezcal, crème de violette, lemon, fee foam

GEN XY&Z / tres generaciones, all spice dram, apple-cinnamon syrup, absinthe

TRIPLE B / woodford reserve, blackberry, black pepper, citrus

BARREL AGED \$28

801 MANHATTAN / virginia catocin creek rye, antica formula sweet vermouth, peychaud bitters, amarena cherries

DRAFT

PACIFICO 9

Pilsner, MEXICO, 4.5%

BUD LIGHT 8

Lager, MISSOURI, 5.0%

HEINEKEN 8

Lager, NETHERLANDS, 5.0%

FAT TIRE 9

Amber Ale, COLORADO, 5.2%

LAGUNITAS 9

IPA, CHICAGO, 6.4%

CIDER

ANGRY ORCHARD 10

Hard Cider, New York, 5.0%

WHITE

CARL GRAFF 16

Riesling Kabinett, Mosel, Germany 2021

TE AWANGA 16

'Mister' Sauvignon Blanc, New Zealand 2020

ROBERT PRINCIE 18

'Borghi Ad Est', Pinot Grigio, Italy 2020

VINCENT CARÊME 16

Chenin Blanc, 'Spring', Loire Valley, France 2019

LA CREMA 13

Chardonnay, Monterey, California 2021

RED

BENTON LANE 21

Pinot Noir, Willamette Valley, Oregon 2021

LUKE 16

Merlot, Columbia Valley, Washington 2020

ESSAY 14

Syrah/Grenache/Mourvèdre, South Africa 2020

REQUIEM 18

Cabernet Sauvignon, Columbia Valley 2019

CAYMUS SUISUN 18

Zinfandel/Petit Syrah, Suisun Valley, CA 2020

CAN/BOTTLE

DC BRAU CORRUPTION 9

American-style IPA, DC 6.5%

DC BRAU PILS 9

German-style Pilsner, DC 4.5%

DC BRAU TUK TUK 9

International Style Light Lager, DC 4.5%

DC BRAU EL HEFE 9

German Style Wheat, DC 5.2%

DOGFISH HEAD SEAQUENCH 9

Ale Sour, DELAWARE, 4.9%

RIGHT PROPER RAISED BY WOLVES 9

Dry-Hopped Pale-Ale, DC 5%

STELLA ARTOIS 9

Pilsner, BELGIUM 5.2%

PINK

CHATEAU DE BERNE 14

Grenache Noir/Cinsault, Provence, France 2022

EARLY MOUNTAIN VINEYARDS 15

Merlot/Cabernet Franc, Shenandoah, Virginia 2021

CHATEAU LA GORDONNE 18

Grenache/Syrah/Cinsault, Provence, France, 2021

BUBBLES

CLOS AMADOR 13

Rosé Tendre, Cava Rosé, Catalunya, Spain NV

MASCHIO 15

Prosecco, IT NV

PIPER-SONOMA 18

Brut Rosé, Sonoma, California NV

PIPER-HEIDSIECK 25

'Cuvee1785, Champagne, France NV

NON-ALCOHOLIC

OPIA, N/A Chardonnay, **13/60**

GEISEN, N/A Rose **12/55**

LENATUREL, N/A Grenache **15/69**

HEINEKEN 0.0 8

LAGUNITAS, Hop Water 8