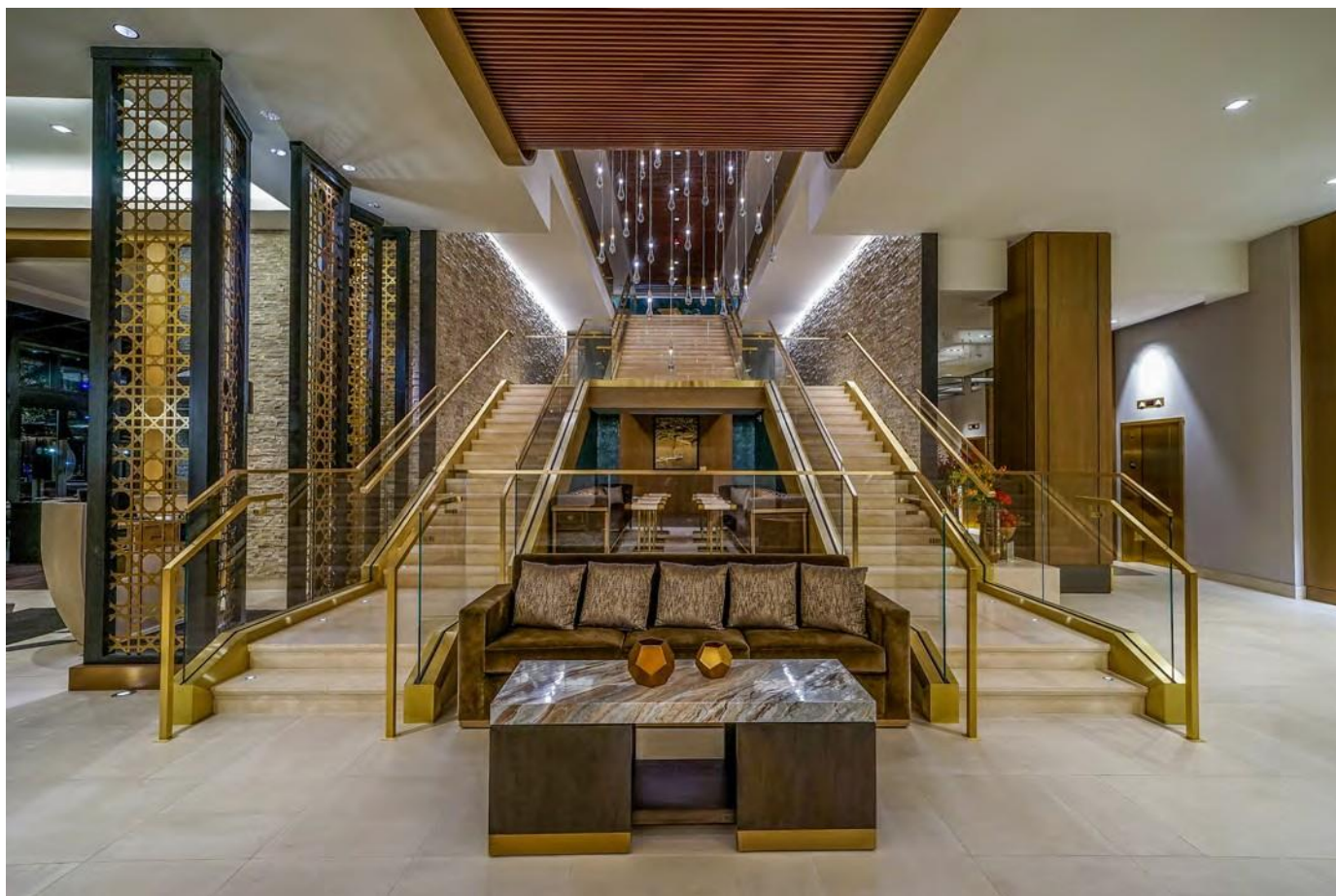




INTERCONTINENTAL.

WASHINGTON D.C. – THE WHARF



ROOM SERVICE MENU

Please dial x 8306 to place your order. We are offering a choice of delivery style to best serve you:

“Knock & Drop”: Your order will be assembled in a bag with single use packaging and flatware. The server will knock on your door, present the food on a table for your retrieval while maintaining proper social distancing.

- or -

“Table Service”: Your order will be assembled on a table in the traditional in-room dining manner, with all of the items covered or sealed, with real glassware and china. The server will deliver and present the order, but will not enter the room to stage the meal.

For your health and safety, orders are automatically charged to your room with no signature required. A \$6 Delivery Fee and 18% Service Charge will be added to all orders.

InterContinental Washington DC - The Wharf
801 Wharf Street, SW
Washington, DC 20024
(202) 878 - 8306

www.InterContinentalWharfDC.com

BREAKFAST

Served

Daily 7:00 am to 10:30 am

THE CLASSIC PLATES

The DC Wharf Breakfast \$34

Two Eggs Any Style, Served with Home Style Potatoes

Choice of Chicken Sausage, Pork Sausage, Thick Cut Bacon, or Virginia Ham

Choice of English Muffin or Toast (White, Wheat, or Rye)

Choice of Coffee or Tea & Juice or Milk

Eggs Benedict \$26

English Muffin, Virginia Ham, Hollandaise, Served with Home Style Potatoes

B.E.C. Sandwich \$18

Thick Cut Bacon, Egg, American Cheese on a Sesame Seed Bun, Served with Home Style Potatoes

Hotcakes \$15

Whipped Honey Butter, Local Syrup

Buttermilk Belgian Waffle \$15

Whipped Cinnamon Cream Cheese Frosting
Candied Pecans, Local Syrup

BEVERAGES

Coffee & Teas \$8/\$15

Regular or Decaffeinated Pot of Coffee or Hot Teas (S/L)

Regular or Decaffeinated Cappuccino/Latte/Espresso \$8
(single)/(double)

Still (Evian) or Sparkling (Ferrarelle) \$9/\$15

750 ml/1.5 L (S/L)

Juice \$8

Apple, Cranberry, Orange, Carrot-Ginger
Pineapple-Orange, 50/50 Lemonade Tea

Milk \$5

Skim, Low Fat, Whole, Almond, Oat, Soy

Soda \$7

Coke, Diet Coke, Sprite, Ginger Ale

TARTINES

All Served on Toasted Sourdough

The Alba \$13

Hazelnut Butter, Berries, Maldon Sea Salt

The Americas \$14

Avocado, Shaved Radish, Extra Virgin Olive Oil,
Heirloom Cherry Tomatoes

Additions: Thick Cut Bacon +6

IvvCity Candied Smoked Salmon +8

The Ivy City \$15

Local Candied Smoked Salmon, Chive Cream
Cheese, Dill & Parsley

A LA CARTE SIDES

Carnivores \$8

Choice of Chicken Sausage, Pork Sausage, Thick
Cut Bacon, or Virginia Ham

Herbivores \$7

Choice of Home Style Potatoes or Fresh Fruit

Yogurt Parfait \$9

Cabot Creamery Yogurt, Seasonal Jam, Granola

Cereal \$8

Cheerios, Raisin Bran, Corn Flakes, Fruit Loops,
Frosted Mini Wheats, Rice Krispies
Choice of Milk

Additions : Berries +7



ALL DAY DINING

Served

Monday - Sunday 10:30 am to 7:00 pm

APPETIZERS

Spinach Dumplings	\$14
Six Pan Fried Dumplings Filled With Spinach, Carrots, & Herbs	
Tomato Soup	\$12
A Classic Made with San Marzano Tomatoes and Roasted Red Peppers	
Crispy Chicken Wings	\$14
Sweet Chili Sauce, Toasted Sesame	

VEGETABLES

Baby Wedge Salad	\$13
Miso Ranch, Dill, Cherry Tomatoes, Radish, Furikake	
Additions: Grilled Chicken +10 or Grilled Steak +18 or King Salmon +12	
Classic Caesar Salad	\$14
House-made Caesar Dressing, Breadcrumbs, Parmesan, Black Pepper, Soft Boiled Egg	
Additions: Grilled Chicken +10 or Grilled Steak +18 or King Salmon +12	
Roasted Beet Salad	\$16
Sambal Chili, Yogurt, Brown Butter Pine Nuts, Mint	

SIDES

House Salad	\$10
Gem Lettuces, Watermelon Radish, Heirloom Cherry Tomatoes, Asian Sesame Ginger Dressing	
Crispy 3/8" Straight Cut Fries	\$8
Togarashi, House Special Sauce	
Coconut Milk Rice	\$6
Jasmine Rice Steamed with Coconut Milk	

ENTRÉE

Southern Style Fried Chicken	\$26
2 Piece Breast Fried in our Signature Flour Pickles, Texas Toast, Hot Sauce	
Ask for spicy and get it Nashville Style Hot	
Steak Frites	\$46
12 oz Australian Ribeye, Togarashi Straight Cut Fries, Japanese Steak Sauce	
Crispy Skin King Salmon	\$34
King Salmon, Seasonal Vegetables, Curry Coconut Rice	

SANDWICHES

All Served with Crispy Straight Cut Fries

BL Tomato Con Pan	\$18
Thick Cut Bacon, Lettuce, Tomato Jam, Kewpie Mayo	
801 Burger	\$22
Double Smash Patty, Pickles, House Sauce, Lettuce, Nueske's Bacon, & Cheese on a Sesame Seed Bun	
Korean Fried Chicken Sandwich	\$20
Korean Buffalo Sauce, Kimchi, Kewpie Mayo, Lettuce, Brioche, House-made Ranch on a Sesame Seed Bun	

DESSERTS

Seasonal Panna Cotta	\$12
Seasonal Jam, Graham Cracker Crumble, Lime Zest	

ALL DAY DINING

Served

Monday - Sunday 10:30 am to 7:00 pm

FOR THE KIDS

Bowtie Pasta	\$12
Tuscan Tomato Sauce or Butter and Cheese	
Chicken Fingers (3)	\$16
Served with Shoestring Fries and House Special Sauce or Fresh Fruit	
Grilled Cheese	\$12
American Cheese on Brioche, Served with Tomato Soup	
Smash Burger	\$16
Single Patty, American Cheese, Served with Crispy Fries and House Special Sauce or Fresh Fruit	

PETITE TREATS

Chocolate Mousse Cup	\$12
Milk Chocolate Mousse, Oreo Cookie Crumble, Berries	
Fresh Fruit	\$7
Chef's Choice of Assorted Fresh Fruit	



WINE (Glass/Bottle)

Sparkling

Domaine Chandon Rose, CA, NV (187ml)	\$26
Chloé Prosecco Brut Classic, Italy, NV	\$13/52
Domaine Chandon Brut Brut Classic, CA, NV	\$25/105

White

Thomas Henry Chardonnay, Napa Valley, CA, 2017 (375ml)	\$41
Anselmi Garganega, White Blend, Veneto, Italy 2016	\$14/54
Sonoma-Cutrer Chardonnay, Sonoma, CA, 2017	\$20/80

Red

Château La Mothe du Barry Rouge, Bordeaux Superieur 2017 (375ml)	\$37
Essay Syrah Blend, Swartland, South Africa 2018	\$12/48
Decoy by Duckhorn Cabernet Sauvignon, Sonoma, CA, 2017	\$21/84

Rose

Château d'Aqueria Tavel Côtes-du-Rhône, France, 2019	\$16/75
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BEER

Import

Stella Artois Belgian Pilsner	\$8
Modelo Negra Dark Lager, Mexico	\$8
Labatt Blue Pilsner, Canada	\$7
Becks N/A German	\$8

Domestic

Samuel Adam Lager Boston, Massachusetts	\$7
Budweiser St. Louis, Missouri originating in Czech Republic	\$7
Miller Lite Milwaukee, Wisconsin	\$7

Craft

DC Brau	\$9
The Public (Pale Ale) The Corruption (IPA) Joint Resolution (Hazy IPA) The Pils (Pilsner)	

Hard Cider

Angry Orchard	\$8
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