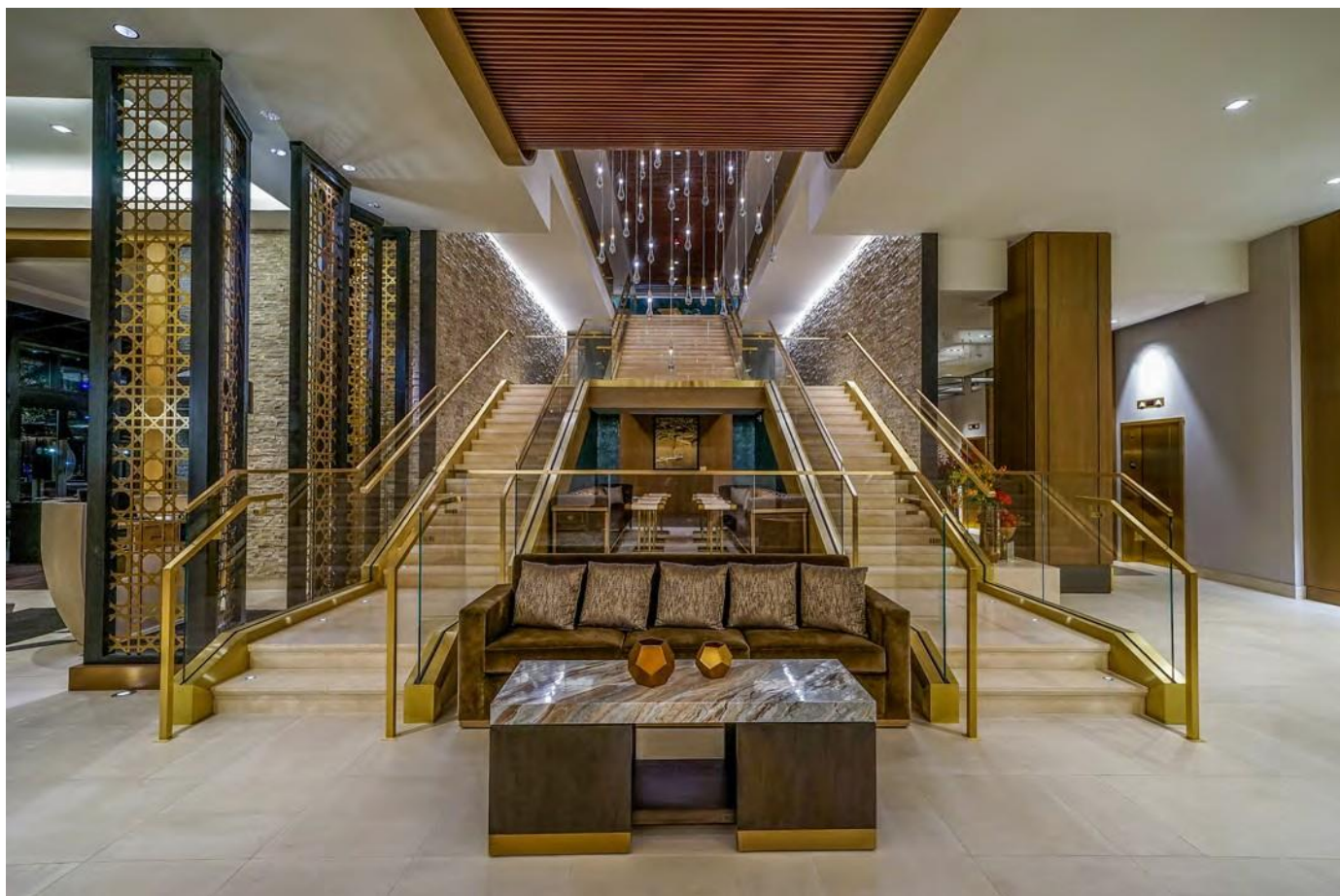




INTERCONTINENTAL.

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

*ALSO AVAILABLE DOWNSTAIRS IN
OUR RESTAURANT MOON RABBIT
SERVED 7AM - 10:30AM DAILY*

A LA CARTE

THE DC WHARF BREAKFAST \$34

Two eggs any style, served with home style potatoes.
Choice of Pork sausage, chicken sausage link, ham, bacon
Choice of English muffin, white, whole wheat, or rye toast
Choice of coffee or tea AND milk or juice

EGGS BENEDICT \$26

English muffin, Virginia ham, hollandaise, served with home style potatoes

THREE EGG OMELET \$18

Pick any **three** toppings to add in your omelet
Spinach, Roasted red peppers, scallions, tomatoes, ham, bacon, onions, or shredded cheddar cheese
Served with home style potatoes

LEMONGRASS SAUSAGE BREAKFAST BOWL \$18

Curry coconut rice, lemongrass sausage, herbs Maggi gravy, fried egg, pickled onions, fried garlic

VEGETABLE BREAKFAST BOWL \$16

Curry coconut rice, bean sprouts, beech wood mushrooms, poached egg, ginger scallion, greens

WHARF BREAKFAST SANDWICH \$18

Thick cut bacon or lemongrass pork sausage, egg, American cheese, on a brioche bun served with home style potatoes

STEAK AND EGGS \$34

Skirt steak, three fried eggs, watercress salad, furikake, tomatoes

HOTCAKES \$15

Stack of three hotcakes, whipped honey butter, local maple syrup

BUTTERMILK BELGIAN WAFFLE \$15

Cinnamon cream cheese frosting, candied pecans, local maple syrup

VIETNAMESE FRENCH TOAST \$16

Two thick cut French toast, powdered sugar, whipped cream, coffee condensed milk syrup, toasted coconut flakes

SIDES

YOGURT PARFAIT \$9

Cabot creamery yogurt, seasonal jam, granola, berries

CHILLED OVERNIGHT OATS (COLD) \$9

Chia seeds, cinnamon, tropical fruit compote

PROTEINS \$7

Choice of pork sausage links, chicken sausage links, lemongrass pork sausage, thick cut bacon, Virginia ham

CEREAL \$8

Corn flakes, Frosted Mini Wheats, Rice Krispies, Frosted Flakes, Fruit Loops, Special K, Kellogg Smart Start
Choice of Milk:
Skim, Low fat, Whole, Almond, Oat, or Soy

HOMESTYLE POTATOES \$7

Yukon Gold Potatoes

FRESH BERRIES AND FRUIT \$9

Assortment of berries and fruit

BEVERAGES

COFFEE AND TEAS

Regular or Decaf Coffee or Hot Teas

Small \$7/Large \$15

Regular or Decaf Cappuccino/Latte/Espresso **\$8**
Still (Evian) or Sparkling (Ferrarelle)

Small \$8/Large \$15

JUICE \$8

Apple, cranberry, orange, grapefruit, pineapple orange, Lemonade

MILK \$5 and SODA \$7

Skim, Low Fat, Whole, Almond, Oat, Soy, Chocolate Coke, Diet Coke, Sprite, Ginger Ale



ALL DAY DINING

MON - 10:30AM - 7 PM

TUE - SUN 10:30AM - 9 PM

APPETIZERS

KALE AND VEGETABLE DUMPLINGS \$14

Six pan fried dumplings filled with carrots, kale, and herbs

TOMATO SOUP \$12

A classic made with San Marzano tomatoes and roasted red peppers

CRISPY CHICKEN WINGS \$14

Maple sweet chili, toasted sesame seeds

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, fried egg
Additions: grilled chicken+10 or grilled
steak+18 or king salmon+12

BURRATA SALAD \$18

Burrata cheese, roasted beets, cherry
tomatoes, basil, dressed with olive oil &
balsamic

SIDES

HOUSE SALAD \$10

Spring mix, watermelon radish, cherry
tomatoes, Asian sesame ginger dressing

CRISPY FRIES \$8

Seasoned with BBQ spice, house special sauce

COCONUT CURRY SPICED RICE \$6

Jasmine rice steamed with coconut milk & curry
spices

FRESH BERRIES AND FRUIT \$9

Assortment of berries and fruit

DESSERTS

SEASONAL PANNA COTTA \$12

Seasonal jam, crumble, fruit

SEASONAL SORBET \$12

Sorbet trio, streusel, meringue, berries

ENTREES

MOON RABBIT FRIED CHICKEN \$32

Wing, breast, leg and thigh fried in our
signature flour & tossed in our sweet and spicy
moon rabbit maple fish sauce. Served with
pickled carrots and bean sprouts

STEAK FRITES \$38

12 oz. hanger steak, crispy fries, Japanese steak
sauce, special sauce

CRISPY SKIN KING SALMON \$34

King salmon, seasonal vegetables, coconut curry
rice dressed with soy sesame dressing and ginger
scallion

SANDWICHES

All sandwiches served with BBQ spiced fries

BLT \$18

Thick cut bacon, lettuce, tomato, mayo on toasted
brioche

801 BURGER \$22

Double smash patty, pickles, house sauce, lettuce,
bacon, American cheese on a brioche bun

FRIED CHICKEN SANDWICH \$20

Fried chicken thigh, hoisin mayo, cured
cucumbers, green mango slaw on a brioche bun

FOR THE KIDS

BOWTIE PASTA \$12

Tuscan tomato sauce or butter and cheese

CHICKEN FINGERS \$16

Two chicken fingers served with crispy fries or
fresh fruit

GRILLED CHEESE \$12

American cheese on brioche served with BBQ
spiced fries

KIDS SMASH BURGER \$16

Plain with American cheese served with BBQ
spiced crispy fries or fresh fruit

WINE (GLASS/BOTTLE)

SPARKLING

DOMAINE CHANDON \$26

Rose, CA, NV (187mL)

BENVOLIO PROSECCO \$13/\$52

Brut Classic, Italy, NV

DOMAINE CHANDON BRUT \$25/\$105

Brut Classic, CA, NV

WHITE

THOMAS HENRY \$41

Chardonnay, Napa Valley, CA 2016(375mL)

MEADOWCROFT \$15/\$70

Chardonnay, Sonoma Valley, CA 2016

MISTER \$16/\$79

Sauvignon Blanc, Hawke's Bay, NZ 2017

WAIRAU RIVER \$14/\$60

Pinot Gris, NZ 2018

RED

CHATEAU LA MOTHE DU BARRY \$37

Rouge, Bordeaux Superieur 2017(375mL)

ESSAY \$12/\$48

Syrah Blend, Swartland, South Africa 2018

REQUIEM \$14/\$63

Cabernet Sauvignon, WA 2017

JEAN LUC MADER \$16/\$79

Pinot Noir, Alsace, FR 2018

ROSE

DOMAINE BELLEVUE TOURAINE \$16/\$75

Loire, France 2019

BEER

IMPORT

STELLA ARTOIS \$8

Belgian Pilsner

CORONA EXTRA \$8

Pale Lager, Mexico

BECKS N/A \$8

German

DOMESTIC

BLUE MOON BELGIAN WHITE \$8

Golden, Colorado

BUDWEISER \$7

St. Louis, Missouri, Originating in Czech Republic

BUD LIGHT \$7

St. Louis, Missouri

CRAFT (DC BRAU)

THE PUBLIC \$8

Pale Ale

THE CORRUPTION \$8

IPA

TUK TUK \$8

Light Lager

JOINT RESOLUTION \$8

Hazy IPA

EL HEFE SPEAKS \$9

German Style Wheat Beer

HARD CIDER

ANGRY ORCHARD \$8

