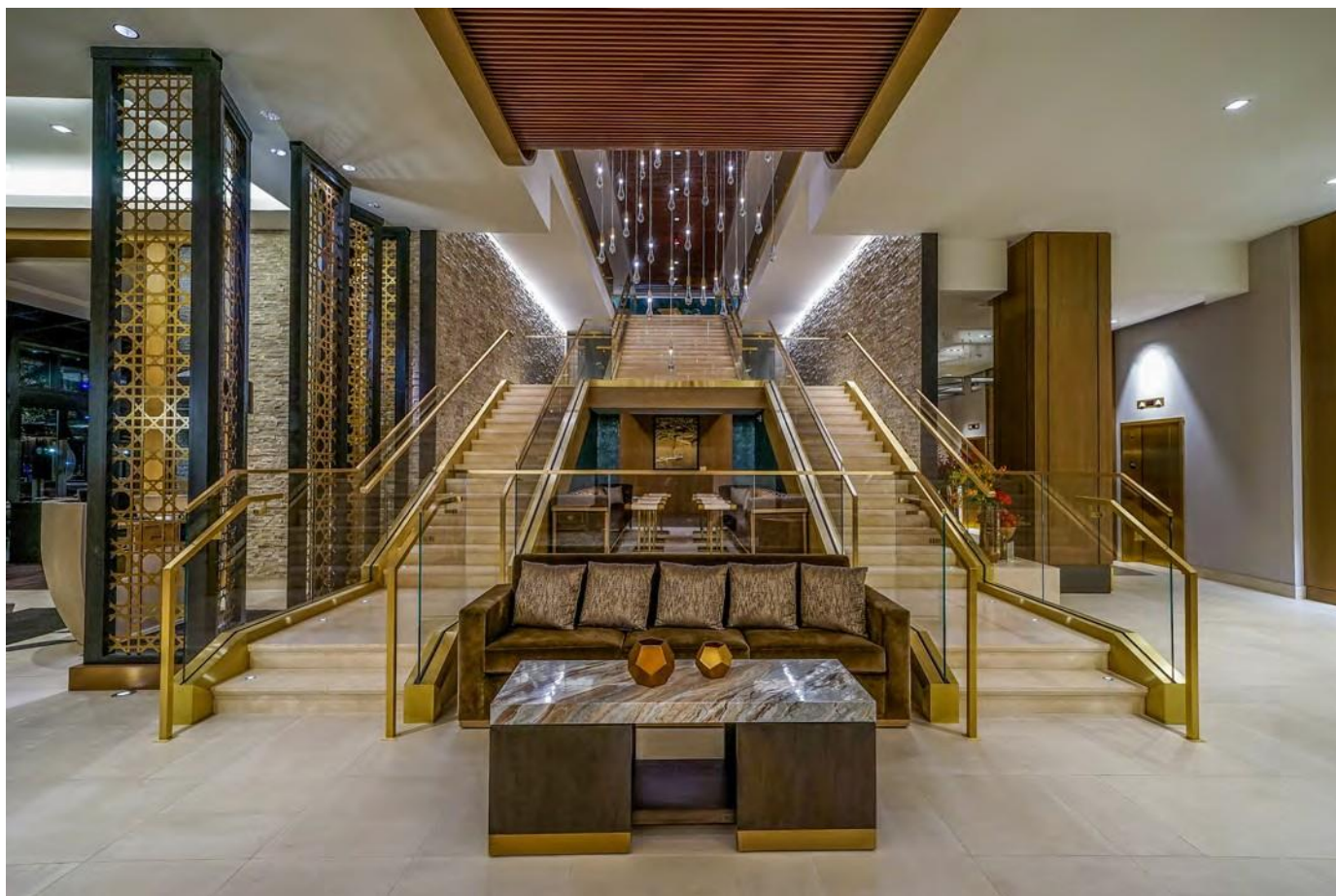




INTERCONTINENTAL.

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](http://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

Flat ironsteak, 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**  
**SERVED 10:30AM - 9PM DAILY**

**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, stone fruit, 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**

10 oz. flat iron 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

**VALDO MARCO OR**, Prosecco Brut \$13 / \$52  
Veneto, IT

**PIPER SONOMA**, Brut Rosé, NV \$16 / \$64  
Sonoma, California

**PIPER-HEIDSIECK 'CUVEE 1785'** \$24 / \$96  
Brut Classic, California

### WHITE

**STARMONT** Chardonnay \$14 / \$62  
Carneros, California

**LA CREMA** Chardonnay \$13 / \$58  
Sonoma Valley, California

**EMMOLO** Sauvignon Blanc \$13 / \$58  
Napa Valley, California

**KETTMEIR** Pinot Grigio \$15 / \$70  
Alto-Adige DOC, Südtirol, IT

**LANGLOIS-CHATEAU**, Sancerre \$18 / \$85  
Loire Valley, FR

**PIERRE SPARR ALSACE ONE** \$14 / \$65  
Muscat/Riesling, Alsace, FR

**MARTIN CODAX** Albarino \$13 / \$58  
Tias Baixas, SP

### ROSE

**BERTRAND 'SOURCE OF JOY'** \$14 / \$62  
Languedoc, FR

### RED

**LUKE** Merlot \$16 / \$75  
Wahluke Slope, Washington State

**DUCKHORN** Merlot \$22 / \$88  
Napa Valley, California

**LOUIS M. MARTINI** Cab Sauvignon \$24 / \$100  
Alexander Valley, California

**STARMONT** Cabernet Sauvignon \$17 / \$80  
Carneros, California

**BELLE GLOS BALADE** Pinot Noir \$21 / \$85  
Russian River Valley, California

**BERTRAND DOMAIN DE CIGALUS** \$22 / \$95  
Narbonne, FR

### SWEET

**BERTRAND BANYULS** \$15 / \$70  
Loire, FR

## BEERS

### IMPORT

**HEINEKEN** Lager \$8  
NETHERLAND, 5%

**CORONA EXTRA** Pale Lager \$8  
MEXICO, 4.5%

**HEINEKEN 0.0** Lager N/A \$8  
NETHERLAND, 5%

### CAN

#### DC BRAU

**TUK TUK** Itnl Style Light Lager, 4.5%  
**EL HEFE** German Style Wheat, 5.2%  
**THE CORRUPTION** IPA, 6.5%  
**JOINT RESOLUTION** Hazy IPA, 5.5%  
WASHINGTON DC \$8

**DOGFISH HEAD SEAQUENCH ALE** Sour \$8  
DELAWARE, 4.9%

### DOMESTIC

**BUD LIGHT** Light Lager \$7  
TEXAS, 4.2%

**MILLER LITE** Pilsner \$7  
WISCONSIN, 4.2%

**KONA BIG WAVE** Golden Ale \$8  
HAWAII, 4.4%

**ELYSIAN SPACE DUST** India Pale Ale \$9  
WASHINGTON, 8.2%,

### CIDER

**ANGRY ORCHARD** Hard Cider \$8  
NEW YORK, 5%

### HARD SELTZER

**WHITE CLAW** Hard Seltzer \$8  
Black Cherry, Mango & Pink Grapefruit  
ARIZONA, 5%