



INTERCONTINENTAL®

WASHINGTON D.C. – THE WHARF

# IN- ROOM DINING

Served 7AM – 10PM Daily



PLEASE DIAL 8306 TO PLACE YOUR ORDER

A \$ 6 Delivery Fee and 18 % Service Charge will be added to all orders



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## BREAKFAST

SERVED 7 AM – 10:30 AM DAILY

### 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

### 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

### THREE EGG OMELET ( GLUTEN FREE) \$ 23

Choose Your Ingredients: Virginia Ham, Bacon, Pork Sausage, Spinach, Tomatoes, Peppers,

Onions, Mushrooms, Cheddar or American Cheese

Served with Breakfast Potatoes

### EGGS BENEDICT \$ 21

Poached Eggs, Canadian Bacon or Spinach, on English Muffin with Hollandaise Sauce Served with  
Breakfast Potatoes

*Substitute Protein for A Maryland Crab Cake +\$ 20*

### AVOCADO TOAST \$ 21

Toasted Rustic Country Bread, Homemade Guacamole, Two Eggs Any Style, Mesclun Tomato Salad

### FRENCH TOAST \$ 18

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

### PANCAKES \$ 18

Traditional Buttermilk, Served with Maple Syrup and Whipped Cream

### STEEL CUT OATMEAL ( GLUTEN FREE/ DAIRY FREE) \$14

Served with Brown Sugar and Raisins

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



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## ***SIDES***

### **BAKERY BASKET \$ 18**

Choice of Three Assorted Breakfast Pastries  
*Individual Pastries \$ 7*

### **YOGURT PARFAIT \$ 12**

Greek Yogurt, Fresh Berries, Homemade Granola, Cane Syrup

### **CEREAL \$ 8**

Please Ask About Our Cereal Selection  
Choice of Milk: Whole, 2 % Reduced Fat, Skim, Soy, Oat, or Almond

### **CHOICE OF MEATS \$ 8**

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

### **BREAKFAST POTATOES \$ 8**

Freshly Prepared Breakfast Potatoes, Onions and Peppers

### **FRESH FRUIT AND BERRY \$ 14**

Assorted Seasonal Fruit and Berries

### **AVOCADO \$6**

Sliced, Organic

## ***BEVERAGES***

### **COFFEE ( LAVAZZA) OR HOT TEA \$ 7**

### **CAPPUCCINO, LATTE, OR ESPRESSO \$ 8**

### **JUICE \$ 8**

Orange, Cranberry, Apple, Grapefruit, Pineapple

### **MILK \$ 5**

Whole, 2 % Reduced Fat, Skim, Soy, Oat, or Almond

### **STILL OR SPARKLING BOTTLED WATER**

Small \$ 8 or Large \$ 15

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## **ALL DAY DINING**

**SERVED 10:30AM – 10PM DAILY**

### ***BEGINNINGS***

#### **BUFFALO CHICKEN WINGS \$ 16**

Six Wings, Fried and tossed in Buffalo Sauce  
Served with Ranch Dressing, Celery, and Carrot Sticks

#### **PARMESAN TRUFFLE FRIES \$ 14**

Roasted Garlic Aioli, Parsley

#### **CLASSIC CAESAR SALAD \$ 18**

Hearts of Romaine, Homemade Caesar Dressing, Croutons, and Parmesan Cheese  
Addition: Grilled Chicken +\$10 , Salmon +\$18 , Grilled Shrimp +\$18 , Crab Cake +\$20

#### **SPRING SALAD \$ 14**

Mesclun Greens, Balsamic Vinaigrette Dressing, Cucumbers, Carrots, and Cherry Tomatoes  
Addition: Grilled Chicken +\$10 , Salmon +\$18 , Grilled Shrimp +\$18 , Crab Cake +\$20

#### **CRAB CAKE \$ 23**

Maryland Lump Crab Meat, Citrus Aioli, Lemon

#### **CHEESE AND CHARCUTERIE \$25**

Selection of Domestic and Imported Cheeses and Cured Meats, Served with  
Country Bread and Accompaniments

### ***FOR THE KIDS***

#### **BUTTER PASTA \$ 16**

Pasta Tossed in Butter Sauce and Topped with Parmesan Cheese

#### **CHICKEN TENDERS \$ 16**

Four Homemade Chicken Tenders Served with French Fries and Honey Mustard

#### **KID'S BURGER \$ 16**

Brioche Bun, Burger Patty, Cheddar Cheese, and French Fries

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## ***MAINS***

### **PAN SEARED AIRLINE CHICKEN BREAST \$ 32**

Crushed Yukon Gold Potatoes, Grilled Asparagus, Pan-Jus

### **CRISPY SKIN-ON SCOTTISH SALMON \$ 38**

Freshly Caught Salmon Filet, Warm Vegetable Orzo Salad, Capers, Fresh Herbs, Red Wine Vinegar, Extra Virgin Olive Oil & Sundried Tomato Chimichurri Sauce  
Available As Vegan Substituted With Tofu

### **SEAFOOD SPAGHETTI AL OLIO \$ 38**

Jumbo Shrimp, Crab Meat, Heirloom Cherry Tomato, Capers, Garlic, Extra Virgin Olive Oil

### **STEAK FRITES \$ 39**

Grilled Butcher's Cut, French Fries With Aioli, Roasted Garlic & Herb Butter  
Add Shrimp + \$15

### **WHARF BURGER \$ 25**

Double Black Angus Patties, Cheese, Butter Lettuce, Heirloom Tomato, Balsamic Glazed Grilled Onions, Served with Choice of French Fries or Petit Salad

### **ROASTED TURKEY SANDWICH \$ 22**

Rustic Sourdough, Turkey Breast, Butter Lettuce, Heirloom Tomatoes, Cranberry Aioli  
Served With Choice of French Fries or Petit Salad

## ***DESSERTS***

### **SEASONAL FRUIT BOWL \$ 14**

### **ICE CREAM DU JOUR \$14**

### **CHEF' S SPECIAL**

Please ask about our daily selection



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## BEVERAGES

**COFFEE (LAVAZZA) OR HOT TEA \$ 7**

**CAPPUCCINO, LATTE, OR ESPRESSO \$ 8**

**JUICE \$ 8**

Orange, Cranberry, Apple, Grapefruit, Pineapple

**MILK \$ 5**

Whole, 2 % Reduced Fat, Skim, Soy, Oat, or Almond

**STILL OR SPARKLING BOTTLED WATER**

Small \$ 8 or Large \$ 15

**SODA \$ 7**

Coke, Diet Coke, Sprite, Ginger Ale



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## **WINE ( GLASS/BOTTLE)**

### **SPARKLING**

**MASCHIO** , Prosecco Brut, Veneto IT \$ 15 /\$ 65  
**PIPER SONOMA** , Brut Rosé NV, Sonoma California \$ 18 /\$77  
**PIPER- HEIDSIECK** ' CUVEE 1785 ' NV, Champagne FR \$25/\$108

### **WHITE**

**STARMONT** Chardonnay, Carneros California \$ 14 /\$ 62  
**LA CREMA** Chardonnay, Sonoma Valley California \$ 13 /\$ 58  
**EMMOLO** Sauvignon Blanc, Napa Valley California \$ 13 /\$ 58  
**BORGHINI AD EST** Pinot Grigio, Friuli- Venezia Giulia, IT \$ 18 /\$ 81  
**PIERRE SPARR ALSACE ONE** , Muscat/ Riesling, Alsace, FR \$ 14 /\$ 62  
**MARTIN CODAX** Albarino, Tias Baixas, SP \$ 13 /\$ 58

### **ROSE**

**ULTIMATE PROVENCE**, Côtes de Provence, FR \$ 14 /\$ 62

### **RED**

**ESSAY Syrah**, Coastal Region WO, South Africa \$ 14 /\$ 62 **LUKE**  
**Merlot**, Wahluke Slope, Washington State \$ 16 /\$ 75  
**REQUIEM Cabernet Sauvignon**, Columbia Valley, Washington \$ 18 /\$ 80  
**BELLE GLOS BALADE Pinot Noir**, Russian River Valley, California \$ 21 /\$ 85  
**BERTRAND DOMAIN DE CIGALUS Red Blend**, Narbonne, FR \$ 22 /\$ 95



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## **BEERS**

### **IMPORT**

**HEINEKEN** (Lager) Netherlands, 5% **\$8**  
**HEINEKEN 0.0** (Non-alcoholic Lager) Netherlands **\$8**  
**CORONA EXTRA** (Pale Lager) Mexico **4.5% \$8**

### **CAN**

**DC BRAU WASHINGTON DC \$8**  
Tuk Tuk (Light Lager) 4.5%  
El Hefe Speaks (Hefeweizen) 5.2%  
The Corruption (IPA) 6.5%  
Joint Resolution (Hazy IPA) 5.5%  
**DOGFISH HEAD SEAQUENCH ALE (Sour) Delaware 4.9% \$8**

### **DOMESTIC**

**BUD LIGHT** (Light Lager) Texas 4.2% **\$7**  
**MILLER LITE** (Pilsner) Wisconsin 4.2% **\$7**

## **COCKTAILS**

*Can 250 ml*

**ABSOLUT Grapefruit Paloma \$14**  
*Absolut vodka, grapefruit, lime (sparkling)*  
**JAMESON Ginger and Lime \$14**  
*Jameson Irish Whiskey, ginger, lime*  
**DRIFTER Passionfruit Caipirinha \$16**  
*Avua Prata Cachaca, lime, passionfruit, vanilla, cardamom, lemongrass*  
**DRIFTER Spicy Margarita \$16**  
*Paladar Blanco tequila, Triple Sec, pineapple, orange, chipotle*

## **HARD SELTZER AND CIDER**

**WHITE CLAW** (Hard Seltzer) Arizona **5% \$8**  
*Black cherry, Mango, Lime, Peach*  
**ANXO** Cidre Blanc (Hard Cider), Washington DC, **6.9% \$10**  
**ANGRY ORCHARD** (Hard Cider), New York, **5% \$8**

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