

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.

Our In Room Dining team would be delighted to provide you with plates, glassware and other dining supplies should you need. Kindly dial 8306 to place your request. Please note there will be a charge towards this order with applicable delivery fee, tax and gratuity.



INTERCONTINENTAL®
WASHINGTON D.C. – THE WHARF

BREAKFAST MENU

SERVED 7AM-10:30AM DAILY

AVOCADO TOAST 24

*toasted sourdough, avocado spread, two eggs any style, watermelon radish, heirloom tomatoes, fresno chili**
*spicy

BURRATA TOAST 25

toasted sourdough, handmade burrata, Genovese pesto, heirloom tomato

SMOKED SALMON TOAST 26

toasted sourdough, cream cheese, arugula, capers, cucumber & red onion

FRENCH TOAST 19

cinnamon brioche served with maple syrup, raisins, powdered sugar, & whipped cream

PANCAKES 19

traditional buttermilk, served with maple syrup, powdered sugar, & whipped cream
add blueberries or chocolate chips +3

THREE EGG OMELET 23

choose (3) ingredients: onions, peppers, spinach, tomatoes, mushrooms, Virginia ham, bacon, pork sausage, cheddar or American cheese
served with breakfast potatoes
additional toppings available for +3 each

EGGS BENEDICT 24

poached eggs, spinach or Canadian bacon on English muffin with hollandaise sauce
served with breakfast potatoes
substitute protein for a Maryland crab cake +20

STEAK & EGGS 39

skirt steak, choice of eggs, served with breakfast potatoes

THE CONTINENTAL 31

two assorted freshly baked pastries, yogurt parfait & fresh berries
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, breakfast potatoes, & 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

SIDES

ORGANIC AVOCADO 8
sliced, organic

WHOLE-GRAIN OATMEAL 14 (GLUTEN-FREE / DAIRY-FREE)
served with brown sugar & raisins

FRESH FRUIT & BERRIES 16
assorted seasonal fruit & berries

YOGURT PARFAIT 14
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, & peppers

CHOICE OF MEATS 9
smoked bacon, pork sausage, chicken sausage, or Virginia ham

TOAST 5
choice of white, wheat, multi-grain, gluten-free, rye, sourdough, or English muffin

SIDE ARCADIAN SALAD 8
summer greens, cucumber, cherry tomato, carrots, balsamic vinaigrette, EVOO

BEVERAGES

STILL OR SPARKLING WATER
small 7 or large 12

JUICE 8
orange, cranberry, apple, grapefruit, pineapple

MILK 5
whole, 2% reduced fat, skim, soy, oat, or almond

COFFEE (LAVAZZA) OR HOT TEA 7

DOUBLE ESPRESSO, CAPPUCINO, OR LATTE 8



INTERCONTINENTAL®
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ALL DAY DINING

SERVED 10:30AM - 10PM DAILY

STARTERS

GUACAMOLE 18

tortilla chips

HUMMUS 18

olive oil, paprika, pita

CHEESE & CHARCUTERIE 25

domestic & imported cheeses, cured meats, baguette, jam

FRIED CALAMARI 18

remoulade sauce, lemon

MARYLAND CRAB CAKE 23

citrus aioli, lemon

BUFFALO WINGS 16

ranch, carrots, celery

CLASSIC SHRIMP COCKTAIL 19

cocktail sauce, lemon

PARMESAN TRUFFLE FRIES 14

roasted garlic aioli, parsley

CRISPY ONION RINGS 12

chipotle sauce

FOR THE KIDS

BUTTER PASTA 16

pasta tossed in butter sauce & topped with parmesan cheese

CHICKEN TENDERS 16

four homemade chicken tenders served with french fries & honey mustard

KID'S BURGER 16

brioche bun, burger patty, cheddar cheese, & french fries



INTERCONTINENTAL®
WASHINGTON D.C. – THE WHARF

ON THE LIGHTER SIDE

chicken +10, shrimp +15, salmon +18, crab cake +20

ARCADIAN FARMER SALAD 14

cherry tomato, cucumber, carrot, balsamic vinaigrette

CLASSIC CAESAR SALAD 15

romaine, croutons, parmesan cheese

SUMMER BURRATA 20

tomato, avocado, basil, olive oil, balsamic

BETWEEN BREADS

with fries or petit salad, add onion rings +3

ROASTED TURKEY SANDWICH 22

sourdough, butter lettuce, tomato, bacon, cranberry aioli

BURRATA TOAST 25

toasted sourdough, handmade burrata, Genovese pesto, heirloom tomato

CRAB CAKE SANDWICH 32

lump crab meat, brioche bun, butter lettuce, heirloom tomato, citrus aioli

BEYOND BURGER 25

grilled beyond patties, brioche bun, chipotle aioli, grilled onion

DOUBLE WHARF BURGER 25

beef patty, cheddar, brioche bun, butter lettuce, heirloom tomato, caramelized onion

MAINS

SEAFOOD SPAGHETTI AL OLIO 38

jumbo shrimp, lump crab, heirloom cherry tomato, capers, garlic, EVOO

RIGATONI ESTATE FIORENTINA 29

sliced chicken breast, baby spinach, cherry tomato, chicken broth, parmesan

CRISPY SKIN-ON SCOTTISH SALMON 38

israeli cous cous & vegetable salad, malaguean lemon & dill vinaigrette

PAN SEARED AIRLINE CHICKEN BREAST 32

crushed potatoes, pan jus, cucumber yogurt salad

STEAK FRITES 39

10oz ny strip steak, french fries, chimichurri 48

add shrimp +15

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

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SIDES

ARCADIAN FARMER SALAD 8

summer greens, cucumber cherry tomato, carrots, balsamic vinaigrette, EVOO

GARLICY SPINACH 10

sea salt, EVOO

ISRAELI COUS COUS SALAD 10

zucchini, squash, tomato, English peas, parsley, red wine vinegar, EVOO

CRUSHED POTATOES 10

sea salt roasted potato, fried

FRENCH FRIES 10

CUCUMBER SALAD 9

english cucumber, dill, yogurt

DESSERTS

SEASONAL FRUIT BOWL 14

ICE CREAM 14

please ask about our daily selection

CHEF' S SPECIAL 14

please ask about our daily selection

BEVERAGES

STILL OR SPARKLING WATER

small 6 or large 10

SODA 7

coke, diet coke, sprite, ginger ale

MILK 5

whole, 2 % reduced fat, skim, soy, oat, or almond

COFFEE (LAVAZZA) OR HOT TEA 7

DOUBLE ESPRESSO, CAPPUCINO, OR LATTE 8

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WINE (GLASS / BOTTLE) SPARKLING

SCHRAMSBERG, *Mirabella Brut, North Coast, CA* 21/85
SCHRAMSBERG, *Mirabella Brut Rosé North Coast, CA* 23/95
LUNETTA, *Prosecco, Veneto Italy* 15/60

WHITE

ALBERT BICHOT “MACON-VILLAGES, *Chardonnay, France* 19/76
LA CREMA, *Chardonnay, Sonoma Valley California* 14/58
HEINZ EIFEL, *Riesling, Mosel, Germany 2021* 18/72
SANTA MARGHERITA, *Valdadige, Pinot Grigio, Italy* 18/72

ROSÉ

CHÂTEAU DE BERNE, *Grenache Noir/Cinsault, Provence, France* 14/62
CHÂTEAU MIRAVAL, *Côtes de Provence, France* 17/72

RED

LUIGI BOSCA, *Malbec, Mendoza, Argentina* 15/65
LUKE, *Merlot, Wahluke Slope, Washington State* 16/75
BELLE GLOS BALADE, *Pinot Noir, Russian River Valley, California* 21/91
CAYMUS SUISUN, *Zinfandel/Petit Syrah, Suisun Valley, California* 18/82
AUSTIN HOPE, *Cabernet Sauvignon, Columbia Valley, Washington* 21/98

WINE BY THE BOTTLE

SPARKLING/CHAMPAGNE

CHARLES ORBAN CHAMPAGNE, Brut	60
<i>Champagne, France 375ML</i>	
CHARLES ORBAN CHAMPAGNE, Brut	115
<i>Champagne, France</i>	
CHARLES ORBAN CHAMPAGNE, Brut Rosé	130
<i>Champagne, France</i>	
DOMAINE CHANDON, "Brut Classic"	120
<i>California, NV</i>	
LANSON LE BLACK LABEL, Brut	210
<i>Champagne, France</i>	
VEUVE CLICQUOT, Brut, "Yellow Label"	250
<i>Champagne, France</i>	
RUINART, Blanc De Blancs	320
<i>Champagne, France</i>	
VEUVE CLICQUOT, 'La Grande Dame'	650
<i>Champagne, France</i>	
DOM PERIGNON, Brut	920
<i>Champagne, France</i>	
DOM PERIGNON, Brut Rosé	1250
<i>Champagne, France</i>	
ARMAND DE BRIGNAC, Brut Rosé	1200
<i>Champagne, France</i>	

ROSÉ

ULTIMATE PROVENCE ROSÉ, Grenache/Syrah/Cinsault	65
<i>Côtes de Provence, France</i>	
CHATEAU LA GORDONNE LA CHAPELLE GORDONNE, Grenache/Syrah/Cinsault	70
<i>Côtes de Provence, France</i>	
DOMAINE DE SAINT SER CUVÉE PRESTIGE, Grenache/Syrah/Cinsault	65
<i>Côtes de Provence, France</i>	
YETTI & KOKONUT, Gewurztraminer/Grenache/Syrah/Cinsault	65
<i>Côtes de Provence, France</i>	

WHITE

SAGET LA PETITE PERRIÈRE , <i>Sauvignon Blanc</i> <i>Loire Valley, France</i>	55
FERRARI CARANO , <i>Fume Blanc</i> <i>Sonoma County, California, U.S.A.</i>	65
EMMOLO , <i>Sauvignon Blanc</i> <i>Napa Valley, California, U.S.A.</i>	65
DUCKHORN , <i>Sauvignon Blanc</i> <i>Napa Valley, California, U.S.A.</i>	70
DOMAINE FREDERIC GESCHICKT EDELWICKER , <i>Riesling/Muscat/Pinot Gris, Alsace, Italy</i>	70
FEUDI SAN GREGORIO , <i>Greco Di Tufo</i> , <i>Greco Campania, Italy</i>	75
JORDAN, WINERY , <i>Chardonnay</i> <i>Russian River Valley, California, U.S.A.</i>	125
CAKEBREAD , <i>Chardonnay</i> <i>Napa Valley, U.S.A.</i>	130
LE VIEUX DONJON CHATEAUNEUF-DU-PAPE BLANCE , <i>Clairette/Roussanne, Rhone Valley, France</i>	150
LINGUA FRANCA 'BUNKER HILL' , <i>Chardonnay</i> <i>Willamette Valley, Oregon, U.S.A.</i>	150
DUMOL WESTER REACH CHARDONNAY , <i>Russian River Valley, California, U.S.A.</i>	260
ROBERT WEIL KIDERICH GRAFNBERG , <i>Riesling</i> , <i>Rheingau, Germany.</i>	270

RED

DOMAINE DE LA MONGESTINE VDF ROUGE 'BOBSINGLAR' , <i>Roussanne/Pinot Noir/Merlot/Marselam, Coteaux d'Aix-en-Provence, France</i>	60
CATENA , <i>Appellation Vista Flores Malbec</i> <i>Mendoza, Argentina</i>	75
LUKE , <i>Merlot</i> <i>Washington, U.S.A.</i>	80
LOUIS M. MARTINI , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	80
J. LOHR VINEYARDS & WINES , <i>"Pure Paso" Proprietary Red</i> <i>Paso Robles, California, U.S.A.</i>	85
LA QUERCE SÉCONDA , <i>Chianti Classico/Sangiovese</i> , <i>Toscana, Italy</i>	95
PAKRAVAN PAPI, CAMPO DEL PARI <i>Super Tuscan, Tuscany, Italy</i>	145
LINGUA FRANCA 'MIMI'S MIND' , <i>Pinot Noir</i> , <i>Willamette Valley, Oregon, U.S.A.</i>	150
PATZ & HALL , <i>Pinot Noir</i> <i>Sonoma, California, U.S.A.</i>	160
BANFI , <i>"Magnum Cum Laude"</i> , <i>Montalcino, Italy</i>	170
MAXIMIN GRÜNHAUS , <i>Pinot Noir</i> , <i>Mosel, Germany</i>	350
CAYMUS , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	360
FORTUNATE SON THE WARRIOR , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	450

BEERS

IMPORT

- HEINEKEN *Lager, Netherlands, 5% 9*
MODELO ESPECIAL *Pilsner, Mexico 4.4% 9*
PACIFICO *Pilsner, Mexico 4.5% 9*
STELLA ARTOIS *Euro Pale Lager, Belgium 5.2% 9*

CAN

- DC BRAU *Corruption American-style IPA 6.5% 8*
DC BRAU *El Hefe Speaks Hefeweizen 5.2% 8*
DC BRAU *The Public American Pale Ale 6.5% 8*
DC BRAU *Pils German-style Pilsner 4.5% 8*

DOMESTIC

- SAMUEL ADAMS *Boston Lager, Boston 5.0% 9*

CANNED COCKTAILS

- ABSOLUT *Cocktail 14*
pineapple martini, berry vodkarita, mango mule, or grapefruit paloma
DRIFTER *Spicy Margarita 16*
paladar blanco tequila, triple sec, pineapple, orange, chipotle

NON-ALCOHOLIC

- LENATUREL, *N/A Grenache 15/69*
LAGUNITAS, *N/A Hop Water 8*
HEINEKEN 00, *N/A Beer 8*