

# 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.*

# 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®  
WASHINGTON D.C. - THE WHARF

# 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*

## 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*

### SOUP DU JOUR

*cup 8 / bowl 12*

## BETWEEN BREADS

with fries or petit salad, add onion rings +3

### ROASTED TURKEY SANDWICH 22

*sourdough, butter lettuce, tomato, bacon, cranberry aioli*

### 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 SKINNED SALMON 38

*seasonal vegetable cous cous, romesco sauce, carrot salad*

### ROASTED CHICKEN BREAST 32

*broccoli rabe, crushed potato, herb lemon jus*

### STEAK FRITES 48

*10oz ny strip steak, red wine bordelaise, herb aioli, yuzu compound butter*

add shrimp +15

## SIDES

**ARCADIAN FARMER SALAD 8**

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

**GARLICY SPINACH 10**

*sea salt, EVOO*

**SEASONAL VEGETABLE COUS COUS SALAD 10**

**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**

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

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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  
DECOY, *Cabernet Sauvignon, Sonoma Valley, CA* 18/75  
BELLE GLOS BALADE, *Pinot Noir, Russian River Valley, California* 21/91

## WINE BY THE BOTTLE

### SPARKLING/CHAMPAGNE

<b>CHARLES ORBAN CHAMPAGNE, Brut</b> <i>Champagne, France 375ML</i>	60
<b>CHARLES ORBAN CHAMPAGNE, Brut</b> <i>Champagne, France</i>	115
<b>CHARLES ORBAN CHAMPAGNE, Brut Rosé</b> <i>Champagne, France</i>	130
<b>DOMAINE CHANDON, "Brut Classic"</b> <i>California, NV</i>	120
<b>LANSON LE BLACK LABEL, Brut</b> <i>Champagne, France</i>	210
<b>VEUVE CLICQUOT, Brut, "Yellow Label"</b> <i>Champagne, France</i>	200
<b>RUINART, Blanc De Blancs</b> <i>Champagne, France</i>	320
<b>MOET &amp; CHANDON, Ice Imperial Rosé</b> <i>Champagne, France</i>	300
<b>DOM PERIGNON, Brut</b> <i>Champagne, France</i>	920
<b>DOM PERIGNON, Brut Rosé</b> <i>Champagne, France</i>	1250
<b>ARMAND DE BRIGNAC, Brut Rosé</b> <i>Champagne, France</i>	1200

### ROSÉ

<b>ULTIMATE PROVENCE ROSÉ, Grenache/Syrah/Cinsault</b> <i>Côtes de Provence, France</i>	65
<b>CHATEAU LA GORDONNE LA CHAPELLE GORDONNE, Grenache/Syrah/Cinsault</b> <i>Côtes de Provence, France</i>	70
<b>DOMAINE DE SAINT SER CUVÉE PRESTIGE, Grenache/Syrah/Cinsault</b> <i>Côtes de Provence, France</i>	65
<b>LA FÊTE DU ROSÉ, Grenache/Mourvèdre,</b> <i>Provence, France</i>	65



## WHITE

<b>SAGET LA PETITE PERRIÈRE</b> , <i>Sauvignon Blanc</i> <i>Loire Valley, France</i>	75
<b>FOUR GRACES</b> , <i>Pinot Gris</i> <i>Willamette Valley, Oregon, U.S.A.</i>	60
<b>LANGLOIS-CHATEAU</b> , <i>Sancerre</i> <i>Loire Valley, France</i>	85
<b>FERRARI CARANO</b> , <i>Fume Blanc</i> <i>Sonoma County, California, U.S.A.</i>	65
<b>EMMOLO</b> , <i>Sauvignon Blanc</i> <i>Napa Valley, California, U.S.A.</i>	65
<b>DUCKHORN</b> , <i>Sauvignon Blanc</i> <i>Napa Valley, California, U.S.A.</i>	70
<b>FEUDI SAN GREGORIO</b> , <i>Greco Di Tufo</i> , <i>Greco Campania, Italy</i>	75
<b>JORDAN, WINERY</b> , <i>Chardonnay</i> <i>Russian River Valley, California, U.S.A.</i>	125
<b>CAKEBREAD</b> , <i>Chardonnay</i> <i>Napa Valley, U.S.A.</i>	130
<b>LE VIEUX DONJON CHATEAUNEUF-DU-PAPE BLANCE</b> , <i>Clairette/Roussanne, Rhone Valley, France</i>	150
<b>LINGUA FRANCA 'BUNKER HILL'</b> , <i>Chardonnay</i> <i>Willamette Valley, Oregon, U.S.A.</i>	150
<b>DUMOL WESTER REACH CHARDONNAY</b> , <i>Russian River Valley, California, U.S.A.</i>	260
<b>ROBERT WEIL KIDERICH GRAFNBERG</b> , <i>Riesling</i> , <i>Rheingau, Germany.</i>	270

## RED

<b>DOMAINE DE LA MONGESTINE VDF ROUGE 'BOBSINGLAR'</b> , <i>Roussanne/Pinot Noir/Merlot/Marselam, Coteaux d'Aix-en-Provence, France</i>	60
<b>CATENA</b> , <i>Appellation Vista Flores Malbec</i> <i>Mendoza, Argentina</i>	75
<b>SIERRA CANTABRIA</b> , <i>Tempranillo</i> <i>Rioja, Spain</i>	65
<b>LOUIS M. MARTINI</b> , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	80
<b>J. LOHR VINEYARDS &amp; WINES</b> , <i>"Pure Paso" Proprietary Red</i> <i>Paso Robles, California, U.S.A.</i>	85
<b>LA QUERCE SECONDA</b> , <i>Chianti Classico/Sangiovese</i> , <i>Toscana, Italy</i>	95
<b>PAKRAVAN PAPI, CAMPO DEL PARI</b> <i>Super Tuscan, Tuscany, Italy</i>	145
<b>LA CREMA</b> , <i>Pinot Noir</i> <i>Sonoma Coast, U.S.A.</i>	150
<b>PATZ &amp; HALL</b> , <i>Pinot Noir</i> <i>Sonoma, California, U.S.A.</i>	160
<b>CAMILLE GIROUD</b> , <i>Vosne-Romanee (accent) 'Les Chalandins'</i> <i>Bourgogne, France</i>	750
<b>MAXIMIN GRUNHAUS</b> , <i>Pinot Noir</i> , <i>Mosel, Germany</i>	350
<b>CAYMUS</b> , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	360
<b>FORTUNATE SON THE DREAMER</b> , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	450

## BEERS 9

### IMPORT

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

### CAN

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

### DOMESTIC

SAMUEL ADAMS *Boston Lager, Boston 5.0%*

### 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

LAGUNITAS, *N/A Hop Water 8*  
HEINEKEN 00, *N/A Beer 8*