

## In-Room Dining Breakfast

6:30 am - 11:00 am

Please call ext. 6043

<p><b>The Capitol Hill Continental</b> 28</p> <p>seasonal fruit, bakery basket (choice of three: croissant, danish pastries, chocolate croissant, muffin or toast), juice, coffee or tea</p> <p><b>The All American Breakfast</b> 32</p> <p>two eggs* cooked to your liking, breakfast potatoes, choice of meat (chicken sausage, pork sausage, or applewood smoked bacon), toast, juice, coffee or tea</p> <p><b>The Healthy Start</b> 34</p> <p>three egg white omelette, spinach, avocado, goat cheese, smoked salmon served on the side, toast, juice, coffee or tea</p> <p><b>The Washingtonian Breakfast</b> 42</p> <p>two eggs* cooked to your liking, seasonal fruit, cereal, choice of meat (chicken sausage, pork sausage, or applewood smoked bacon), bakery basket (choice of three: croissant, danish pastries, chocolate croissant, muffin or toast)</p> <p><b>Maryland Blue Crab Avocado Toast</b> 22</p> <p>Blue crab salad on top of smashed avocados served over grilled sourdough bread garnished with pickled mustard seeds, cilantro, and radishes.</p> <p><i>enhancement with one egg* any style 4</i></p>	<p><b>Assorted Cereals &amp; Granola</b> <span style="border: 1px solid black; padding: 0 2px;">VG</span> 8</p> <p>corn flakes, raisin bran, cheerios, rice krispies, frosted flakes, homemade granola</p> <p><b>Steel Cut Oatmeal</b> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">V</span> 12</p> <p>candied nuts, brown sugar, dried fruit</p> <p><b>Seasonal Fruit Plate</b> <span style="border: 1px solid black; padding: 0 2px;">VG</span> 15</p> <p>market fresh fruit and seasonal berries</p> <p><b>Buttermilk Pancakes</b> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">V</span> 18</p> <p>plain, blueberry or banana Vermont butter, amber maple syrup, powdered sugar</p> <p><b>Trio Of Croissants</b> 20</p> <p>plain, almond, chocolate covered crème brûlée</p> <p><b>Ivy City Smoked Salmon Lox</b> 26</p> <p>local cold smoked salmon, everything bagel, red onions, sliced tomato, capers, dill cream cheese</p> <p><i>*Cage-free eggs</i></p> <p><i>Gluten free toast available</i></p>
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### All Day Delights

11:00 am - 10:00 pm

### Starters

<p><b>Traditional Asian Chicken Soup</b> 16</p> <p>lemongrass ginger chicken broth, egg noodles, bok choy</p> <p><b>Tomato Soup</b> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">V</span> 16</p> <p>tomato soup, cheddar grilled cheese</p> <p><b>Hummus</b> <span style="border: 1px solid black; padding: 0 2px;">VG</span> 12</p> <p>olive oil, everything bagel chips, sea salt, smoked paprika</p> <p><b>Market Greens</b> <span style="border: 1px solid black; padding: 0 2px;">VG</span> 16</p> <p>julienne of vegetables, roasted sesame dressing</p> <p><i>enhance your salad: tofu 7, steak 14, chicken 10, salmon 12, shrimp 15</i></p>	<p><b>Maryland Blue Crab Avocado Toast</b> 22</p> <p>Blue crab salad on top of smashed avocados served over grilled sourdough bread garnished with pickled mustard seeds, cilantro, and radishes.</p> <p><i>enhancement with one egg* any style 4</i></p> <p><b>Caesar</b> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">V</span> 17</p> <p>marinated anchovy, shaved parmesan, crouton</p> <p><i>enhance your salad: tofu 7, steak 14, chicken 10, salmon 12, shrimp 15</i></p> <p><b>Artisanal Cheese Plate</b> 29</p> <p>Chef's selection of artisan cheese, grilled fruit-nut bread, fresh honey comb, pickled mustard seeds, grapes, strawberries, dates, jam, and dried apricot</p> <p><b>Charcuterie Plate</b> 33</p> <p>Chef's selection of meats, grilled sourdough, dijon mustard, Marcona almonds, pickled mustard seeds, red pickled onions</p>
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### Sandwiches

*All sandwiches served with French fries, salad or kettle chips. Gluten free bread available upon request.*

*enhance any sandwich with one fried egg\* 4*

*enhance any sandwich with avocado\* 4*

<p><b>Club Sandwich</b> 18</p> <p>smoked turkey, bacon, lettuce, tomato, sriracha mayo</p> <p><b>Chicken Sandwich</b> 23</p> <p>Buttermilk brined fried organic chicken breast, Asian slaw, pickles, ginger aioli</p>	<p><b>Beyond Burger</b> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">V</span> 21</p> <p>100% plant based patty, bibb lettuce, tomato, onion</p> <p><b>The Burger</b> 26</p> <p>CAB butcher's blend burger, aged cheddar, bibb lettuce, tomato, bacon aioli</p>
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Our organic chicken is locally sourced from Blue Hill Farms, and our Superior salmon is certified GAA sustainable

V = VEGETARIAN

VG = VEGAN

For your convenience we will apply 19% gratuity, applicable government tax and in-room dining delivery charge of \$4.50. Consumption of raw or under-cooked foods may increase your risk of food-borne illness. Our team will be delighted to assist you with any dietary requests. It is illegal for anyone under the age of 21 to purchase or consume alcoholic beverages. For your convenience we will apply a delivery charge of \$12.00 for all requested china, glassware, cutlery, and ice.

## Tavern Pizza

Gluten free crust available upon request. 12" Thin-crust pizza with marinara, mozzarella cheese accompanied with chili flakes, oregano and parmesan cheese.

### Build Your Own

18

choice of one

\* any additional topping \$4 each

#### Meats

canadian bacon • pepperoni • sausage • bacon

#### Vegetables

onions • spinach • tomatoes • basil  
red bell peppers • green bell peppers • jalapeños • pineapple

### Chef Specialty Pizza

Gluten free crust available upon request.

#### Buffalo Chicken

18

ranch dusted fried chicken, buffalo sauce, mozzarella cheese, ranch drizzle, and chives

#### BBQ Beef

27

slow roasted beef, Sweet Baby Ray's BBQ sauce, cheddar, and fresh parsley

#### Santa Fe Vegan

28

black beans, avocado and fajita vegetables

## Entrees

enhance any entree: tofu 7, steak 14, chicken 10, salmon 12, shrimp 15

### Fried Rice

18

egg, carrot, edamame, onion, garlic chili sauce

### Spicy Green Curry

22

lemongrass infused coconut milk, Thai basil, jasmine rice with market vegetables

### Three-Bean Chili VG

21

black beans, pinto beans, red kidney beans, corn tortillas

### Crunchy Style Chicken Tenders

24

honey mustard dipping sauce, french fries

### Ramen V

24

shoyu/umami broth, Lanzhou noodles, hen egg, soy pickled mushrooms, Calabrian chili pepper, bonito and nori  
enhancement: *tofu 7, pork belly 10*

### Pasta

22

**Choose your pasta:**

spaghetti, rigatoni, or gluten free penne

**Choose your sauce:**

marinara, bolognese, carbonara, or pesto

### From the Grill

each protein is served with one side and one sauce of your choice  
sauces: chicken jus, au poivre, red wine sauce, soy ginger vinaigrette

### Blue Hill Organic Chicken Breast

24

### Superior Sustainable Salmon Fillet

26

### CAB Tenderloin

45

### Sides

French Fries 8

White or Brown Rice 8

Mashed Potatoes 9

Steamed Broccoli 9

Sautéed Spinach 9

## Kids Breakfast

6:30 am - 11:00 am

### PB&J

8

peanut butter and jelly

### Buttermilk Pancakes

10

plain, blueberry, banana, or chocolate chip Vermont butter, amber maple syrup, powdered sugar

### Free-Range Egg

11

one egg cooked to your liking, breakfast potatoes, choice of meat (chicken sausage, pork sausage or applewood smoked bacon)

### Banana & Nutella Toast or Crêpe

12

organic banana, chocolate-hazelnut nutella

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**Kids All Day Delights**

11:00 am - 10:00 pm

<b>Chicken Fingers</b>	<b>12</b>	<b>3oz. Pan Roasted Marinated Chicken Breast</b>	<b>16</b>
honey mustard dipping sauce, broccoli, french fries		potato puree, broccoli	
<b>Elbow Pasta</b>	<b>12</b>	<b>3oz. Pan Seared Salmon Fillet</b>	<b>16</b>
marinara, bolognese, butter or mac & cheese		rice, sauteed spinach	
<b>Beef Sliders with American Cheese</b>	<b>14</b>		
french fries or side salad			

**Dessert**

<b>Milk Chocolate Panna Cotta</b>	<b>12</b>	<b>Vanilla Crème Brûlée</b>	<b>12</b>
42% Jivara milk chocolate, salted caramel crumble, chocolate pague micro sponge		fresh berries and chocolate stick	
<b>White Chocolate Passion Fruit Green Tea</b>	<b>12</b>	<b>Chocolate Caramel Layers</b>	<b>12</b>
matcha sponge, milk jelly, passion fruit cremeux, matcha chantilly		chocolate almond cake, milk chocolate caramel cream, hazelnut and milk chocolate	
<b>Strawberry Cheesecake &amp; Yuza Vanilla Cremeux</b>	<b>12</b>	<b>White Chocolate Coconut Bar</b>	<b>12</b>
graham crust, cheesecake, fresh strawberries, yuzu vanilla cremeux		vanilla sponge cake covered in white chocolate, topped with coconut whipped cream	
<b>Gourmet Cookie Selection</b>	<b>8</b>	<b>Brownies</b>	<b>9</b>
selection of four artisan cookies		60% chocolate fudge brownies	

**Ice-Cream and Sorbet**

by the scoop **3**

**Black Sesame Seed Ice Cream • Ice Cream Sorbet • Vanilla Gelato  
 Chocolate Gelato • Raspberry Sorbet • Coconut Gelato • Mango Sorbet**

**Dinner and a Movie Menu**

*Available in the comfort of your room  
 Daily from 12 noon to 10pm*

**\$28 per guest**

*Including 1 Movie on Demand per room and buttered popcorn*

<p><b>Choice of one Entree</b></p> <p>Beef Sliders (2)          Beyond Beef Sliders (2)          Chicken or Cheese Quesadilla          Kosher Beef Hot Dog</p>	<p><b>Choice of one Kettle Chips</b></p> <p>Sea Salt          Barbeque          Cheddar          Jalapeño</p>	<p><b>Choice of one Fountain Drink</b></p> <p>Coca Cola          Diet Coke          Fanta Orange          Root Beer          Sprite</p>
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## Salads & Soups

<b>Market Greens</b> <span style="border: 1px solid black; padding: 0 2px;">VG</span>	<b>16</b>	<b>Miso Soup</b> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">V</span>	<b>14</b>
julienne of vegetables, roasted sesame dressing <i>enhance your salad: tofu 7, chicken 10, shrimp 15</i>		firm organic tofu with shitake mushrooms and togarashi spice	
<b>Caesar</b> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">V</span>	<b>17</b>	<b>Ramen</b> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">V</span>	<b>24</b>
marinated anchovy, shaved parmesan, crouton <i>enhance your salad: tofu 7, chicken 10, shrimp 15</i>		shoyu/umami broth, Lanzhou noodles, soy pickled mushrooms, Calabrian chili pepper, bonito and nori <i>enhancement: tofu 7, pork belly 10</i>	

## Sandwiches & Delights

*All sandwiches served with salad or kettle chips. Gluten free bread available upon request.*

<b>Artisanal Cheese Plate</b>	<b>29</b>	<b>Club Sandwich</b>	<b>18</b>
Chef's selection of artisan cheese, grilled fruit-nut bread, fresh honey comb, pickled mustard seeds, grapes, strawberries, dates, jam, and dried apricot		smoked turkey, bacon, lettuce, tomato, sriracha mayo	
<b>Charcuterie Plate</b>	<b>33</b>	<b>Rigatoni</b>	<b>25</b>
Chef's selection of meats, grilled sourdough, dijon mustard, Marcona almonds, pickled mustard seeds, and red pickled onions.		Bolognese <i>enhance your pasta: tofu 7, chicken 10, shrimp 15</i>	
<b>Peanut Butter and Jelly Sandwich</b>	<b>15</b>		
house made jam with roasted creamy peanut butter on brioche bread			

## Dessert

<b>Gourmet Artisan Cookie Collection</b>	<b>8</b>	<b>Milk Chocolate Panna Cotta</b>	<b>12</b>
		42% Jivara milk chocolate, salted caramel crumble, chocolate plague micro sponge	
<b>Pint of Ice Cream</b>	<b>20</b>	<b>Strawberry Cheesecake &amp; Yuzu Vanilla Cremeux</b>	<b>12</b>
<i>Selection of Pop's Ice Cream Flavors:</i> Blackberry & Lemon Mint Chocolate Chip Chocolate Chip Cookie Dough Chocolate Vanilla		graham crust, cheesecake, fresh strawberries, yuzu vanilla cremeux	

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## In-Room Dining

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### Beverage Selection

*Non-Alcoholic*

<b>Water</b>	<b>Each</b>	<b>Coffee and Teas</b>	<b>Each</b>
Virginia Artesian Still (1 Liter)	12	Large pot coffee or decaffeinated	12
Saratoga Sparkling (1 Liter)	12	Small pot coffee or decaffeinated	8
<b>Soda</b>		Cappuccino, Latte, Macchiato, Double Espresso	7
Coca-Cola, Diet Coke, Sprite, Ginger Ale	6	<b>*Lavazza Coffee (Sustainably Sourced)</b>	
Tonic Water, Club Soda		Assam, Darjeeling, Earl Grey,	8
<b>Juice</b>	8	Green Tea, Peppermint,	
Orange, Grapefruit, Cranberry, Apple		Chamomile, Iced tea	
Pineapple, Tomato, V8-Juice		<b>*Mighty Leaf Tea (100% Organic)</b>	
		<b>Smoothies</b>	<b>Each</b>
		Strawberry Banana or Green Power	12

### Wine Selection

<b>Sparkling Wine &amp; Champagne</b>	<b>Glass</b>	<b>Bottle</b>	<b>Red Cabernet Sauvignon</b>	<b>Glass</b>	<b>Bottle</b>
Veuve Clicquot Yellow Label	32	120	Canyon Road, CA	15	60
Poema Cava	13	65	Newton, CA	29	90
<b>White Chardonnay</b>			<b>Merlot</b>		
Canyon Road, CA	14	59	Canyon Road, CA	14	59
Newton, CA	24	84	Newton "Red Blend", CA	25	85
<b>Pinot Grigio</b>			<b>Pinot Noir</b>		
Canyon Road, CA	13	58	Steele Carneros, CA	23	84
Bottega Vinaia, Italy	18	75	Bourgogne Hautes-Côtes de Nuits	24	85
<b>Sauvignon Blanc</b>			<b>Malbec</b>		
Matua, New Zealand	14	59	Achaval Ferrer	15	60
Pascal Jolivet, Sancerre, France	26	85			

### Spirit Selection

<b>Cognac</b>	<b>1.5 oz</b>	<b>Bottle</b>	<b>Tequila</b>	<b>1.5 oz</b>	<b>Bottle</b>
Courvoisier VSOP	22	550	Patron Silver	22	550
Remy Martin VSOP	22	550	Patron Añejo	28	700
Hennessy XO	50	1,250	Don Julio 1942	48	1,200
Remy Martin Louis XIII	400	13,200	<b>Blended Scotch</b>		
<b>Gin</b>			Johnnie Walker Black Label	19	375
Bombay Sapphire	15	375	Chivas Regal 18	28	700
Hendricks	16	400	Johnnie Walker Blue Label	65	1,625
Nolet Silver	18	425	<b>Single Malt</b>		
<b>Vodka</b>			The Macallan Gold	21	525
Tito's	16	400	The Macallan 12	24	600
Belvedere	19	475	The Macallan Rare Case	88	2,200
Grey Goose	18	450	Balvenie 21	73	1,825
Ketel One	16	400	<b>Bourbon</b>		
<b>Rum</b>			Maker's Mark	15	375
Bacardi	16	400	Angel's Envy	20	500
Pryat XO	15	375	Woodford Reserve	19	475
Kraken	12	300	Booker's	25	625

### Beer

<b>Domestic Beer</b>	10 each	<b>Imported Beer</b>	12 each
Bud Light		Corona	
Samuel Adams		Heineken	
DC Brau "The Corruption" IPA		Stella Artois	

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