

A TASTE
OF THE WILLARD



IN-ROOM MENU

BREAKFAST

Served 6:00 AM until 11:00 AM

The Continental	24.00
<i>Three assorted freshly baked pastries or breads</i>	
<i>Choice of beverages: Freshly brewed regular or decaffeinated Lavazza coffee or hot tea</i>	
<i>Choice of milk: Skim, 2% reduced fat, whole, soy or almond</i>	
<i>Choice of juice: Orange, grapefruit, apple, pineapple, cranberry, prune, tomato or V8</i>	
The Healthy Start	26.00
<i>Granola yogurt parfait, seasonal fruits & berries, bran muffin, butter, preserves</i>	
<i>Choice of beverages: Freshly brewed regular or decaffeinated Lavazza coffee or hot tea</i>	
<i>Choice of milk: Skim, 2% reduced fat, whole, soy or almond</i>	
<i>Choice of juice: Orange, grapefruit, apple, pineapple, cranberry, prune, tomato or V8</i>	
The Willard	35.00
<i>Two eggs any style, home fries, fruit & berries and assorted pastries</i>	
<i>Choice of meat: Applewood bacon, turkey bacon, pork sausage, chicken sausage, turkey sausage or Virginia ham</i>	
<i>Choice of beverages: Freshly brewed regular or decaffeinated Lavazza coffee or hot tea</i>	
<i>Choice of milk: Skim, 2% reduced fat, whole, soy or almond</i>	
<i>Choice of juice: Orange, grapefruit, apple, pineapple, cranberry, prune, tomato or V8</i>	
House Smoked Salmon	23.00
<i>Toasted bagel, cucumber, tomatoes, capers, onions and cream cheese</i>	
Eggs Benedict	25.00
<i>Toasted English muffin topped with poached egg, Canadian bacon and hollandaise sauce</i>	
Corned Beef Hash	21.00
<i>Served with poached egg</i>	
Breakfast Sandwich	21.00
<i>Canadian bacon, scrambled eggs, cheddar cheese served on an English muffin with home fries</i>	
Three Egg Omelet	22.00
<i>Served with home fries and choice of toast</i>	
<i>Choice of: Virginia ham, bacon, sausage, turkey sausage, spinach, tomatoes, mushrooms, peppers, asparagus and Swiss, cheddar or American cheese</i>	
Two Eggs Any Style	21.00
<i>Served with home fries and choice of toast</i>	
<i>Choice of meat: Applewood bacon, turkey bacon, pork sausage, chicken sausage, turkey sausage or Virginia ham</i>	
Scrambled Tofu  	21.00
<i>Sautéed with kale, spinach, tomatoes, onions, peppers, fermented soy bean and soy sauce</i>	

 Vegetarian  Vegan  Gluten free  Halal

Please dial extension 6120 to contact Private Dining.

Vegetarian, vegan and gluten-free options available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All food and beverage is subject to an 18% service charge, applicable DC sales tax and a \$5.00 delivery charge per order.

FROM THE GRIDDLE

Served with maple syrup, fresh berries and whipped cream

Pancakes <i>Traditional, with blueberries or banana</i>	19.00
Belgium Waffles	19.00
French Toast <i>Cinnamon raisin brioche</i>	19.00

SEASONAL FRUIT

Half Florida Grapefruit	9.00
Fresh Berries with Cottage Cheese	18.00
Bowl of Fresh Berries	9.00
Whole Fruit: Banana, Apple or Orange	5.00
Sliced Fruit Plate	16.00

CEREALS

Swiss Muesli <i>Oats soaked in yogurt with shredded apple, honey and golden raisins</i>	16.00
Steel-cut Oatmeal	9.00
Bowl of Cereal <i>Choice of: Cornflakes, Raisin Bran, Frosted Flakes, Cheerios, All Bran, Rice Krispies, Special K, Fruit Loops</i> <i>Choice of milk: Skim, 2% reduced fat, whole, soy or almond</i>	12.00

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BREAKFAST

Served 6:00 AM until 11:00 AM

SIDE ITEMS

New York Style Bagel	14.00
<i>Choice of: Whole wheat, cinnamon raisin, sesame seed, plain</i>	
Willard Bakery Basket (Choose 3 Pastries)	12.00
<i>Butter croissant, pain au chocolat, fruit danish, cheese danish, blueberry or bran muffin</i>	
Breakfast Toast	12.00
<i>Choice of: Country white, rye, seven grain, whole wheat, pumpernickel, English muffin or sourdough</i>	
Greek Fruit Yogurt	8.00
Organic Plain or Fruit Yogurt	7.00

BEVERAGES

Coffee	Regular 8.00 – Large 15.00
<i>Freshly brewed regular or decaffeinated Lavazza coffee</i>	
Tea	Regular 8.00 – Large 15.00
<i>Green, black or herbal</i>	
Italian Roast Espresso	6.00
Cappuccino, Caffè Latte or Caffè Mocha	7.00
Unsweetened Iced Tea	Regular 7.00 – Large 17.00
Hot Chocolate	Regular 7.00 – Large 17.00
Juice	Regular 8.00 – Large 22.00
<i>Choice of: Orange, grapefruit, apple, pineapple, cranberry, prune, tomato or V8</i>	
Milk	Regular 6.00 – Large 10.00
<i>Choice of: Skim, 2% reduced fat, whole, soy or almond</i>	
Sparkling or Still Water	Regular 7.00 – Large 17.00
<i>Choice of: Fiji, Evian, San Pellegrino</i>	
Soft Drinks	8.00
<i>Choice of: Coke, Diet Coke, Coke Zero, Tonic Water, Sprite, Ginger Ale</i>	

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IN-ROOM MENU




ALL DAY DINING

Served 11:00 AM until 11:00 PM

STARTERS

Artisanal Cheese Board 	25.00
<i>Accompanied with fig preserves, honeycomb, nuts, dried fruit and country bread</i>	
Crudit� Platter  	16.00
<i>Farm fresh crisp vegetables with blue cheese dip</i>	
Korean Chicken Lollipops 	18.00
<i>Served with a spicy mambo sauce</i>	
Kale & Edamame Potstickers 	16.00
<i>Steamed and served with a sweet chili sauce</i>	
Burrata Cheese and Tomatoes 	18.00
<i>Served with balsamic olive confit</i>	
Seafood Cocktail 	48.00
<i>Three jumbo prawns, half of lobster tail and crabmeat salad served with cocktail sauce</i>	
French Onion Soup	14.00
<i>Topped with brioche croutons and Gruy�re cheese</i>	
Maryland Crab Soup	13.00
<i>Tomato broth featuring hearty vegetables and lump crabmeat</i>	

SALADS

Stilton Salad 	16.00
<i>Belgian endive and Stilton cheese tossed with candied walnuts and fig compote</i>	
Asparagus & Squash Salad  	16.00
<i>Marinated grilled asparagus and squash mixed with petite greens, tomatoes and balsamic vinaigrette</i>	
Caesar Salad	16.00
<i>Salad of romaine lettuce, Parmigiano-Reggiano cheese, anchovies and brioche croutons</i> Add grilled chicken 6.00	
Cobb Salad	21.00
<i>Finely chopped chicken breast, bacon, avocado, hard-boiled egg, cucumber, tomato and romaine lettuce tossed with blue cheese crumbles and ranch dressing</i>	

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IN-ROOM MENU

ALL DAY DINING

Served 11:00 AM until 11:00 PM

SANDWICHES


Served with choice of French fries or small salad with lemon vinaigrette dressing

- Classic Triple Stack** 21.00
Club sandwich layered with smoked ham, roasted turkey, applewood bacon, Swiss cheese, lettuce, tomato and fried egg
- The Willard Burger** 23.00
Angus burger topped with roasted tomato, fried onions and Raclette cheese served on a brioche bun
- ACT**  18.00
Layered avocado, cucumber and tomato with basil & olive pesto served on a whole wheat bun

ENTREES

- Roasted Chicken Breast**  29.00
Served with cranberry wild rice pilaf and seasonal vegetables
- Lemon Crusted Salmon**  32.00
Served with steamed potatoes, wilted arugula and spinach
- Cauliflower Steak**  23.00
Roasted cauliflower steak on chickpea and carrot curry, served with naan bread
- Berkshire Pork Tenderloin**  34.00
Served with roasted sweet potatoes and butternut squash alongside sautéed kale and blueberries
- Grilled Lamb Chop**   45.00
Served with zatar spiced rice, squash and eggplant
- New York Strip Steak**  42.00
Twelve ounce strip steak served with teriyaki glazed green beans
- Filet Au Poivre** 54.00
Eight ounce filet mignon topped with a sautéed crushed black peppercorn and brandy sauce served with fingerling potatoes and seasonal vegetables

PASTA

- Butternut Squash Ravioli**  23.00
Tossed with a sage, walnut and blueberry butter
- Lasagna Bolognese** 23.00
Layered with a ricotta, mozzarella cheese blend and tomato basil ragout

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PIZZA

Gluten free available, upon request

Tomato Mozzarella Flatbread	23.00
<i>Thin crust topped with buffalo mozzarella cheese, roasted tomatoes and fresh basil</i>	
Create Your Own Pizza	24.00
<i>Choice of 3 Toppings: pepperoni, pork sausage, grilled chicken, green peppers, mushrooms, black olives, spinach, red onions and feta, goat or mozzarella cheese</i>	
<i>Additional toppings 3.00</i>	

DESSERTS

Classic Carrot Cake	13.00
Raspberry Mascarpone Cream Cake	14.00
Black and White Mousse Tranche	14.00
Fruit and Almond Dacquoise	14.00

BEVERAGES

Coffee	Regular 8.00 – Large 15.00
<i>Freshly brewed regular or decaffeinated Lavazza coffee</i>	
Tea	Regular 8.00 – Large 15.00
<i>Green, black or herbal</i>	
Italian Roast Espresso	6.00
Cappuccino, Caffè Latte or Caffè Mocha	7.00
Unsweetened Iced Tea	Regular 7.00 – Large 17.00
Juice	Regular 8.00 – Large 22.00
<i>Choice of: Orange, grapefruit, apple, pineapple, cranberry, prune, tomato or V8</i>	
Milk	Regular 6.00 – Large 10.00
<i>Choice of: Skim, 2% reduced fat, whole, soy or almond</i>	
Sparkling or Still Water	Regular 7.00 – Large 17.00
<i>Choice of: Fiji, Evian, San Pellegrino</i>	
Soft Drinks	8.00
<i>Choice of: Coke, Diet Coke, Coke Zero, Tonic Water, Sprite, Ginger Ale</i>	



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IN-ROOM MENU

LATE NIGHT MENU


Served 11:00 PM until 6:00 AM

SOUP AND SALADS


Tomato Soup 	11.00
Asparagus & Squash Salad   <i>Marinated grilled asparagus and squash mixed with petite greens, tomatoes and balsamic vinaigrette</i>	16.00
Caesar Salad <i>Salad of romaine lettuce, Parmigiano-Reggiano cheese, anchovies and brioche croutons</i> Add grilled chicken 6.00	16.00

SANDWICHES

Served with French fries

Classic Triple Stack <i>Club sandwich layered with smoked ham, roasted turkey, applewood bacon, Swiss cheese, lettuce and tomato</i>	21.00
The Willard Burger <i>Angus burger topped with roasted tomato, fried onions and Raclette cheese served on a brioche bun</i>	23.00
ACT  <i>Layered avocado, cucumber and tomato with basil & olive pesto served on a whole wheat bun</i>	18.00

PIZZA AND PASTA

Lasagna Bolognese <i>Layered with a ricotta, mozzarella cheese blend and tomato basil ragout</i>	23.00
Pizza Margherita  <i>Topped with tomato sauce, fresh basil and shredded mozzarella cheese</i> (Gluten free available upon request)	20.00

BEVERAGES

Coffee <i>Freshly brewed regular or decaffeinated Lavazza coffee</i>	Regular 8.00 – Large 15.00
Tea <i>Green, black or herbal</i>	Regular 8.00 – Large 15.00
Italian Roast Espresso	6.00
Cappuccino, Caffè Latte or Caffè Mocha	7.00
Unsweetened Iced Tea	Regular 7.00 – Large 17.00
Juice <i>Choice of: Orange, grapefruit, apple, pineapple, cranberry, prune, tomato or V8</i>	Regular 8.00 – Large 22.00
Milk <i>Choice of: Skim, 2% reduced fat, whole, soy or almond</i>	Regular 6.00 – Large 10.00
Sparkling or Still Water <i>Choice of: Fiji, Evian, San Pellegrino</i>	Regular 7.00 – Large 17.00
Soft Drinks <i>Choice of: Coke, Diet Coke, Coke Zero, Tonic Water, Sprite, Ginger Ale</i>	8.00

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CHILDREN'S MENU

BREAKFAST

Served 6:00 AM to 11:00 AM

Silver Dollar Pancakes	14.00
<i>Choice of: Fresh blueberry, chocolate chip or traditional buttermilk</i>	
<i>Served with maple syrup and whipped cream</i>	
Mini Waffles	14.00
<i>Served with maple syrup and seasonal fruit cup</i>	
Seasonal Fruit Cup	8.00

ALL DAY DINING

Served 11:00 AM until 11:00 PM

Grilled Chicken Breast	14.00
<i>Served with steamed rice and seasonal vegetables</i>	
Fried Chicken Tenders	14.00
<i>Served with French fries and seasonal fruit cup</i>	
Hot Dog	12.00
<i>All beef hot dog on a bun served with French fries</i>	
Grilled Cheese Sandwich	12.00
<i>American cheese grilled on white bread served with fruit cup</i>	

DESSERTS

Cookies & Milk	12.00
<i>Choice of: Chocolate chip or peanut butter cookies</i>	
Brownie & Milk	14.00
<i>House-made treat served with whipped cream (contains nuts)</i>	

BEVERAGES

Juice	Regular 8.00 – Large 22.00
<i>Choice of: Orange, grapefruit, apple, pineapple, cranberry, prune, tomato or V8</i>	
Milk	Regular 6.00 – Large 10.00
<i>Choice of: Skim, 2% reduced fat, whole, soy or almond</i>	
Sparkling or Still Water	Regular 7.00 – Large 17.00
<i>Choice of: Fiji, Evian, San Pellegrino</i>	
Soft Drinks	8.00
<i>Choice of: Coke, Diet Coke, Coke Zero, Tonic Water, Sprite, Ginger Ale</i>	
Hot Chocolate	8.00



Vegetarian



Vegan



Gluten free



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IN-ROOM MENU

WINES AND SPIRITS

SPARKLING AND CHAMPAGNE

	GL	BTL
Villa Sandi Prosecco <i>Valdobbiadene Italy</i>	12.00	60.00
Chandon Brut Classic <i>California USA</i>	13.00	75.00
Möet & Chandon Imperial Brut <i>Epernay Champagne France</i>	22.00	110.00
Veuve Clicquot "Yellow Label" <i>Reims Champagne France</i>	25.00	125.00
Veuve Clicquot "La Grande Dame" Brut <i>Reims Champagne France</i>		450.00
Möet & Chandon Dom Pérignon <i>Epernay Champagne France</i>		550.00
Krug Reserve Brut <i>Reims Champagne France</i>		695.00
Louis Roederer Cristal Brut NV <i>Reims Champagne France</i>		795.00

WHITE WINES

	GL	BTL
Riesling Château Ste. Michelle <i>Columbia Valley Washington USA</i>	12.00	60.00
Riesling Domaine Blanck <i>Alsace France</i>	14.00	70.00
Chardonnay Château St. Jean <i>Sonoma County California USA</i>	14.00	70.00
Chardonnay Stag's Leap <i>Napa Valley California USA</i>	16.00	80.00
Sauvignon Blanc Cloudy Bay <i>Marlborough New Zealand</i>	18.00	90.00
Sauvignon Blanc Girard <i>Napa Valley California USA</i>	12.00	60.00
Pinot Grigio Danzante <i>Venezia Italy</i>	12.00	60.00
Viognier Barboursville <i>Virginia USA</i>	16.00	80.00

ROSÉ WINES

	GL	BTL
Rosé Château D' Esclans Whispering Angel <i>Provence France</i>	14.00	70.00
Rosé Day Owl <i>California USA</i>	13.00	65.00

RED WINES

	GL	BTL
Pinot Noir Etude <i>Carneros California USA</i>	18.00	90.00
Pinot Noir Meiomi <i>Sonoma County California USA</i>	13.00	65.00
Merlot Decoy by Duckhorn <i>Sonoma County California USA</i>	16.00	80.00
Cabernet Sauvignon Daou <i>Paso Robles California USA</i>	15.00	75.00
Blend Château Greysac <i>Bordeaux France</i>	16.00	80.00
Blend 14 Hands Hot To Trot <i>Washington USA</i>	12.00	60.00
Malbec Cobos Felino <i>Mendoza Argentina</i>	14.00	70.00

BEER

Imported Heineken, Amstel Light, Corona Extra and Light, Stella Artois, Kaliber NA	8.00
Domestic Budweiser, Bud Light, Miller Lite	8.00
Craft Samuel Adams Boston Lager, DC Brau, Flying Dog	9.00

BOTTLE SERVICE

GIN

Bombay Sapphire	195.00
Hendricks	225.00
Green Hat <i>Local</i>	155.00
Tanqueray	175.00

VODKA

Belvedere	250.00
Grey Goose	250.00
Ketel One	225.00
Tito's	175.00

RUM

Bacardi Superior	160.00
Captain Morgan Spiced Rum	180.00
Ron Zacapa 23	190.00

BOURBON

Bulleit	220.00
Jim Beam	170.00

WHISKEY

Jack Daniels	210.00
Maker's Mark	190.00
Woodford	230.00

SCOTCH

Dewar's	190.00
Glenfiddich 12Y	320.00
Glenlivet 12Y	320.00
Macallan 12Y	350.00
Johnnie Walker Black	280.00



WILLARD
INTERCONTINENTAL®
WASHINGTON DC