

BREAKFAST

Weekdays 6:30 a.m. to 10:30 a.m.;Weekends and Holidays 6:30 a.m. to 11:00 a.m.

SPECIALTIES

THE AMERICAN 37
Two Eggs Any Style, Home Fries and Assorted Pastries

Choice of One (I) Meat: Smoked Bacon, Pork Sausage
Turkey Sausage or Virginia Ham

Choice of One (I) Beverage: Regular Coffee
Decaffeinated Coffee, Hot Tea, Whole, 2% Reduced Fat
Skim, Soy or Almond Milk

Choice of One (I) Juice: Orange, Grapefruit
Cranberry, Tomato, Pineapple or V8

THE CONTINENTAL 26
Three Assorted Freshly Baked Pastries and Breads

Choice of One (I) Beverage: Regular Coffee
Decaffeinated Coffee, Hot Tea, Whole, 2% Reduced Fat
Skim, Soy or Almond Milk

Choice of One (I) Juice: Orange, Grapefruit
Cranberry, Tomato, Pineapple or V8

HOUSE-SMOKED SALMON 25
Toasted Plain Bagel with Sliced Cucumber, Tomatoes
Capers, Onions and Low-Fat or Regular Cream Cheese

THREE-EGG OMELET GF 29
Choose Your Ingredients: Virginia Ham, Bacon
Pork Sausage, Turkey Sausage, Spinach
Tomatoes, Peppers, Mushrooms, Asparagus
Swiss Cheese, Cheddar Cheese
Served with Home Fries and Asparagus

EGGS BENEDICT 26
Poached Eggs with Choice of
Canadian Bacon, Smoked Salmon or Spinach
Served on an English Muffin with Hollandaise Sauce

AVOCADO TOAST 23
Toasted Rustic Country Bread, Homemade Guacamole
Two Eggs Any Style, Arugula and Tomato Salad

GRIDDLE

PANCAKES 22
Choice of Blueberry or Traditional Buttermilk
Served with Maple Syrup, Berries and Whipped Cream

BELGIAN WAFFLES 22
Served with Maple Syrup, Berries and Whipped Cream

FRENCH TOAST 22
Cinnamon-Raisin Brioche
Served with Maple Syrup, Berries and Whipped Cream

CEREAL

STEEL-CUT OATMEAL GF/DF 16
Served with Brown Sugar and Raisins

MUESLI 17
Milk-Soaked Oats, Golden Raisins
Sliced Fresh Apples, Toasted Almonds
Fresh Berries

GRANOLA YOGURT PARFAIT 14
Low-Fat Yogurt, Granola, Toasted Almonds, Raisins
Cherry Compote

BEVERAGES

**ENJOY OUR REFRESHING COLLECTION OF
COLD-PRESSED JUICES FROM TOASTIQUE.**
Each bottle is crafted daily to deliver a pure,
nutrient-rich boost to your day

Defender 15
Orange, Carrot, Apple, Turmeric, Lemon

Balance 15
Celery, Cucumber, Kale, Spinach, Apple, Romaine
Parsley, Ginger, Lemon

Radiance 15
Grapefruit, Orange, Blood Orange, Pineapple, Basil

Recharge 15
Beet, Carrot, Apple, Orange, Ginger

REGULAR OR DECAFFEINATED COFFEE 8 15

TEA 8 15
Green, Black or Herbal

ESPRESSO 6

CAPPUCCINO, LATTE, MOCHA 7

UNSWEETENED ICED TEA 7 17

HOT CHOCOLATE 7 17

MILK 6 10
Whole, 2% Reduced Fat, Skim, Soy or Almond

SPARKLING OR STILL WATER 6 14

SOFT DRINKS 6
Coke, Diet Coke, Sprite or Ginger Ale

JUICE 8 22
Orange, Grapefruit, Cranberry, Tomato
Pineapple or V8

All food & beverage is subject to 18% service charge, applicable DC sales tax and \$8.00 delivery charge per order.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy

GF Gluten-Free **DF** Dairy-Free

LUNCH & DINNER

Weekdays 11:30 a.m. to 11:00 p.m.; Weekends and Holidays noon to 11:00 p.m.

APPETIZERS

ONION SOUP 17

French-Style Onion Soup, Gruyère Cheese, Baguette Crouton
Château Minuty, Rosé

MARYLAND CRAB CAKE 29

Seared Maryland-Style Crab Cake, Petit Salad, Louis Sauce
Cloudy Bay, Sauvignon Blanc

ESCARGOT BOURGOGNE 24

Burgundy Snails, Garlic Butter, Pain de Campagne
Piper-Heidsieck Cuvée 1785, NV Champagne

PLATEAU DE FROMAGE ET CHARCUTERIE 41

Choose Four: French Garlic Sausage, Jambon Cru
Dry Chorizo, Country Pâté, Brie, Fourme d'Ambert Blue
Bûcheron Goat, Gruyère, Pickled Vegetables, Mango Chutney
Marcona Almonds, Cornichons, Honeycomb, Toasted Baguette
Heinz Eifel, Riesling

SALADS AND SANDWICHES

NIÇOISE SALAD 28

Seared Peppered Tuna, Boiled Potatoes, Haricots Verts
Hard-Boiled Egg, Niçoise Olives, Anchovies
Dijon Mustard Vinaigrette
Whispering Angel, Rosé

CAFÉ DU PARC SALAD 26

Organic Greens, Emmental Cheese
Hard-Boiled Egg, Avocado, Tomatoes, Red Onions
Bacon, Croutons, Lemon Vinaigrette
Albert Bichot, Chardonnay

CAESAR SALAD 20

Chopped Romaine, Parmesan, Housemade Crouton
Anchovies, Caesar Dressing
Santa Margherita, Pinot Grigio

CROQUE MONSIEUR 26

French Ham, Gruyère Cheese, Béchamel
Hartford Court, Chardonnay

WILLARD BURGER 27

Black Angus Beef, Fried Onions, Tomatoes, Pickles
Raclette Cheese, Truffle Aioli
Tornatore, Etna Rosso

ENTRÉES

PEI MUSSELS 34

Choice of Garlic Butter, Coconut Curry or Arrabbiata
Grilled Country Bread, French Fries
Cloudy Bay, Sauvignon Blanc

FARM-RAISED CHICKEN BREAST 34

Roasted Herb-Marinated Chicken Breast, Garlic Haricots Verts
Fennel and Baby Arugula Coleslaw, Chicken au Jus
Hartford Court, Chardonnay

STEAK FRITES 49

New York Strip Steak, Roasted Royal Trumpet Mushroom
French Fries, Red Wine Demi-Glace
Leviathan, Cabernet Sauvignon

PAN-SEARED ATLANTIC SALMON 32

Seasonal Vegetables, Aged Balsamic Glaze
Albert Bichot, Chardonnay

DESSERTS

CRÈME BRÛLÉE 18

Assorted Berries

VANILLA NAPOLEON 18

Crème Anglaise

CLASSIC TIRAMISU 18

Ladyfinger Cookies, Mascarpone Cream, Cocoa Powder

ICE CREAM & SORBET 18

Selection of Flavors

SIDE DISHES

TRUFFLE MASHED POTATOES 14

French-Style Mashed Potatoes, Truffle Oil

SEASONAL MIXED VEGETABLES 14

Herbes de Provence

POMMES FRITES 14

French Fries, Herb Aioli

TO TEA OR NOT TO TEA?



At InterContinental Hotels & Resorts,
we want you to be at your best when you travel.
Try Timeshifter® on your way home or on your
next trip to reduce jet lag. It's on us.

SCAN THIS QR CODE TO VIEW
OUR CHEF'S SEASONAL AND KIDS MENU



Weekdays 11:30 a.m. to 10:00 p.m.
Weekends and Holidays noon to 10:00 p.m.

ROSÉ WINES

Château Minuty Prestige Provence France	17	70
Château d'Esclans 'Whispering Angel' Provence France	21	75

WHITE WINES

Heinz Eifel Riesling Mosel Germany	23	75
Pazo das Bruxas Albariño Rías Baixas Spain	21	75
Albert Bichot Chardonnay Burgundy France	23	80
Hartford Court Chardonnay Russian River Valley California USA	22	80
Cloudy Bay Sauvignon Blanc Marlborough New Zealand	22	80
Santa Margherita Pinot Grigio Alto Adige Italy	22	75
Stoneleigh Sauvignon Blanc Marlborough New Zealand	17	55

RED WINES

Château du Parc 'Private Label' Red Blend Bordeaux France	23	95
Decoy Merlot California USA	22	85
Leviathan Cabernet Sauvignon California USA	24	100
Bodega Caro 'Aruma' Malbec Mendoza Argentina	20	75
Garzón Tannat Reserva Bodega Garzón Uruguay	20	75
Tornatore Red Blend Sicily Italy	23	95
Bezel by Cakebread Pinot Noir California USA	23	95

SPARKLING & CHAMPAGNE

Lunetta Prosecco Veneto Italy	22	80
Côte Mas Crémant de Limoux Rosé Limoux France	20	75
Piper-Heidsieck Cuvée 1785 NV Brut Champagne France	30	130
Veuve Clicquot 'La Grande Dame' Champagne Épernay France		485
Krug Reserve Brut Champagne Reims France		665

BOTTLED BEERS

IMPORTED Heineken Stella Artois	8	9
DOMESTIC Miller Lite		8
CRAFT DC Brau Pale Ale Flying Dog IPA		10

ZERO-PROOF COCKTAILS

SAILBOAT SPRITZ Cucumber, Lime, Mint, Soda, Tonic, Simple Syrup	12
RASPBERRY GINGER FIZZ Raspberry, Ginger Syrup, Mint, Lemon Juice	10
BLOOD ORANGE Hibiscus Tea, Lime, Cinnamon, Sage	10
MANDARIN Mandarin, Ginger, Lemon, Rosemary	10
WHISKEY SOUR Ritual Whiskey Alternative, Simple Syrup Lemon, Seedlip Notas de Agave	10
SPICED PANOMA Seedlip Spice 94, Fever-Tree Club Soda Lemon, Grapefruit	13

PLACE YOUR ORDER NOW



dial '0' from your guest room phone or order directly through our messaging system by texting +1 571 207 9491 or scan this QR Code.