THE POTOMAC HOTEL
WASHINGTON DC

In-Room Dining

Breakfast

6:00am - 11:00am

To place an order, please call ext. 6042 or 6044

The Capitol Hill Continental 25
Seasonal Fruit, Bakery Basket (Choice of Three: Croissant, Danish, Chocolate Croissant, Muffin or Toast)

The Potomac Breakfast* 31
Two Eggs* Cooked to your liking, Breakfast Potatoes Choice of Meat (Chicken Sausage or Applewood Smoked Bacon) and Toast

The Healthy Start 29
Three Egg White Omelet, Spinach, Mushroom, Broccolini, Feta Cheese & Tomato a side of Avocado, Toast

Enhance Your Meal: Smoked Salmon 12, Black Forest Ham 7

*Cage-free eggs

Gluten Free Toast Available

Assorted Cereals & Granola VG 15
Corn Flakes, Raisin Bran, Cheerios, Rice Krispies, Frosted Flakes, Homemade Granola

Seasonal Fruit Plate VG 18
Market Fresh Fruit & Seasonal Berries

Trio Of Crioissants V 15
Plain, Almond, Chocolate Covered Crème Brûlée

Breakfast Entrées

Buttermilk Pancakes 21
Plain, Chocolate Chip, Blueberry or Banana Vermont Butter, Amber Maple Syrup, Powdered Sugar

Ivy City Smoked Salmon 27
Local Cold Smoked Salmon, Everything Bagel, Red Onions, Sliced Tomato, Capers, Dill Cream Cheese

Waffles 21
With Berries, Whipped Cream, and Maple Syrup

Avocado Toast VG 21
Sourdough Toast, Avocado, Cherry Tomato, Radish, Balsamic Glaze. Gluten Free Bread Available Upon Request.

Enhance Your Meal: Hard Boiled Egg 6, Smoked Salmon 12

Tidal Basin Omelette 29
Three Eggs, Cheddar Cheese, Black Forest Ham, Green Onions, Topped with Tomatoes and Goat Cheese
Choice of Fruits or Breakfast Potatoes

Agave Overnight Oats GF VG 15
Rolled Oats, Nut Free Granola, Fresh Fruits, Cinnamon & Maple Syrup

Banana Bread Brulee 18
Caramelized Bananas, Mascarpone, Espresso Butter Chocolate Crumbs, with Maple Syrup

Sides

Chicken Basil Sausage 9

Virginia Style Ham 9

Apple Smoked Bacon GF 9

Vegan Sausage VG 9

Vegan Eggs VG 10

Half an Avocado GF VG 7

One Egg Any Style* Crispy 5

Breakfast Potatoes 7

Toast 4
White, Wheat, Multi-Grain, Gluten-Free Sourdough, or Rye Bread

All Day Delights

11:00am - 10:00pm

Kobe Beef Sliders 21
Cheddar cheese, caramelized onions, garlic aioli, cornichons

Cheese & Charcuterie Board* 41
Cheese Alpha Tolman, Mahon cheese, Smokey Blue Cheese, Wagyu Bresaola, Smoked Duck Prosciutto, Elk & Pork Salami Seasonal Fruit Compote, Honeycomb, Rustic Bread

Lancaster Tomato Gazpacho GF VG 15
Heirloom tomato, cucumber, red bell pepper, olive oil, sherry wine vinegar

Hummus VG 21
Chickpeas, olive oil, smoked paprika, market vegetables, warm pita

Guava BBQ Wings GF 23
Guava BBQ Sauce, Scallions, Celery, Blue Cheese Dressing

Blue Crab Cakes 28
Fresh Blue Crab, Old Bay mayo, peach chutney

Deviled Eggs V GF 18
Smoked paprika, fresh herbs gribiche

The Potomac Hotel, Autograph Collection
1330 Maryland Avenue SW, Washington, DC, 20024 +1 202.554.8588

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

For your convenience we will apply 19% gratuity, applicable government tax and in-room dining delivery charge of $6.00. 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. Liquor can be served from 6am-2am.
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Signature Pizza

Gluten Free Crust Available Upon Request. All Pizzas are Accompanied with Chili Flakes, Oregano & Parmesan Cheese.

BBQ Chicken 27
Red Onions, Smoked Gouda, Jalapeño, Cilantro

Margherita Flatbread V 26
In-House Tomato Sauce, Mozzarella Di Latte
Seasonal Local Tomatoes, Basil

Hot Honey Pepperoni 26
Crushed Roma Tomatoes, Mozzarella Cheese, Local Honey

Signature Classics

Smoked Stracciatela 21
Heirloom tomatoes, fine olive oil, basil, shiso, sourdough toast
Add grilled tofu $11 chicken $13 · salmon $17 · shrimp $16

Classic Caesar Salad 22
Romaine, Classic Caesar Dressing, Parmesan, Anchovies
Radish, Pickled Onions, Garlic Breadcrumbs
Add On: Grilled Tofu 11, Chicken 13, Salmon 17, Shrimp 16

Vegan Burger 31
Vegan Chipotle Mayo, plant based cheese, lettuce, tomato, vegan pretzel bun
Choice of fries or salad

Turkey Club Sandwich 24
Brioche Bread, Smoked Turkey, Bacon, Lettuce, Tomato and Sriracha Mayo
Choice of fries or salad

Wagyu Burger 31
Secret sauce, cheddar, lettuce, tomato, brioche
Choice of fries or salad ***Add Bacon $5

Entrées

Tortelloni 29
Four Cheese, Pomodoro Sauce, Shaved Parmesan
Enhance your pasta: Chicken 13, Salmon Filet 17
Grilled Jumbo Shrimp 19

Meyer Lemon & Ricotta Ravioli 29
Delicate Ravioli filled with Meyer Lemon and Ricotta Parmesan Emulsion
Enhance your pasta: Chicken 13, Salmon Filet 17
Grilled Jumbo Shrimp 19

From the Grill

Served with creamy mashed potatoes, broccolini and bordelaise sauce

New Zealand Lamb Chops, 12oz. Halal 65
Chicken Breast, 8oz 38
1855 Black Angus New York Strip 14oz 71
Atlantic Salmon, 7oz. 47

Sides

Broccolini 12
Seasonal Vegetables 12
House Salad 12
Mashed Potatoes 10
French Fries 10
Truffle Mac & Cheese 15

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In-Room Dining
Kids Breakfast

6:30am - 11:00am

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Buttermilk Pancakes 10
Plain, Blueberry, Banana, or Chocolate Chip Vermont Butter, Amber Maple Syrup, Powdered Sugar

Kids Waffles 15
With Berries, Whipped Cream, and Maple Syrup

Free-Range Egg 11
One Egg Cooked to your liking, Breakfast Potatoes, Choice of Meat (Chicken Sausage or Applewood Smoked Bacon)

Kids All Day Delights

11:00am - 10:00pm

Brioche Grilled Cheese 14
Buttered Brioche with a Choice of Fruit or French Fries

Crispy Chicken Tenders 16
Chicken Breast Tenders with a Choice of Fruit Broccolini, or French Fries

Kids Cheese Pizza 13
Mozzarella, House-Made Marinara Sauce Add On:
Pepperoni $3

Kids Tortellini 18
Tortellini Pasta with Four Cheese Pomodoro Sauce

Cheeseburger Sliders 16
Smashed Beef Patties, Cheddar Cheese, with a Choice of Fruit, Broccolini, or French Fries

Mac & Cheese 16
Cavatappi Pasta with Cheddar Cheese
Add Chicken: $10

4 oz. Kids Salmon 14
Grilled Salmon with a Choice of Fruit Broccolini, or French Fries

Dessert

Espresso Martini Tiramisu 15
Espresso-soaked ladyfingers, mascarpone cream, coffee liqueur

Freshly Baked Cookies (V) 14
One of Each: Chocolate Chip | Oatmeal Raisin | Strawberry Thumb Print | Lemon Sugar Cookie

Yuzu Meringue Tart 15
Yuzu orange curd, vanilla tart shell, meringue

Ice-Cream and Sorbet

By the Scoop 4
Brownie Sundae 15

Vanilla Gelato • Chocolate Gelato • Strawberry Gelato
Black Currant • Coconut Gelato • Mango Sorbet

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In-Room Dining
Overnight Menu
10:00 pm - 6:00 am

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Starters

Truffle Fries V — 15
Truffle Aioli, Parmesan Cheese, House Ketchup

Guava BBQ Wings GF — 23
Guava BBQ Sauce, Scallions, Celery, Blue Cheese Dressing

Signature Classics

Classic Romaine Caesar — 22
Romaine Lettuce, Anchovies, Radish Garlic Breadcrumbs, Classic Caesar Dressing

Enhance your salad:
Grilled Tofu 11, Grilled Chicken 13, Salmon 17, Shrimp 19

Hot Honey Pepperoni — 26
Crushed Roma Tomatoes, Mozzarella Cheese, Local Honey

Turkey Club Sandwich — 24
Brioche Bread, Smoked Turkey, Bacon, Lettuce, Tomato and Sriracha Mayo. Choice of French Fries or Salad

Wagyu Burger — 31
Secret sauce, cheddar, lettuce, tomato, brioche
Choice of fries or salad ***Add Bacon $5

Cheese & Charcuterie Board* — 41
Cheese Alpha Tolman, Mahon cheese, Smokey Blue Cheese, Wagyu Bresaola, Smoked Duck Prosciutto, Elk & Pork Salami, Seasonal Fruit Compote, Honeycomb, Rustic Bread

Margherita Flatbread V — 30
In-House Tomato Sauce, Mozzarella Di Latte
Seasonal Local Tomatoes, Basil

Gluten Free Crust Available Upon Request. All Pizzas are Accompanied with Chili Flakes, Oregano and Parmesan Cheese.

Sides

Broccolini — 12
Seasonal Vegetables — 12
House Salad — 12
Mashed Potatoes — 10
French Fries — 10
Truffle Mac & Cheese — 15

Dessert

Espresso Martini Tiramisu — 15
Espresso-Soaked Ladyfingers, Velvety Mascarpone Cream, and Coffee Liqueur

Freshly Baked Cookies (V) — 14
One of Each: Chocolate Chip | Oatmeal Raisin | Strawberry Thumb Print | Lemon Sugar Cookie

Yuzu Meringue Tart — 15
Yuzu orange curd, vanilla tart shell, meringue

Ice-Cream and Sorbet

Three Scoop 12

Brownie Sundae 15

Vanilla Gelato • Chocolate Gelato • Strawberry Gelato
Raspberry Sorbet • Coconut Gelato • Mango Sorbet

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Beverage Selection

Non-Alcoholic

Water	Each
Saratoga Still (1 Liter)	12
Saratoga Sparkling (1 Liter)	12
Soda	
Coca-Cola, Diet Coke, Sprite, Ginger Ale Tonic Water, Club Soda	6
Juice	
Orange, Grapefruit, Cranberry, Apple, Pineapple, Tomato, V8-Juice	9

Coffee and Teas	Each
Large pot coffee or decaffeinated	12
Small pot coffee or decaffeinated	9
Cappuccino, Latte, Macchiato, Double Espresso	12
***Lavazza Coffee (Sustainably Sourced)** Assam, Darjeeling, Earl Grey, Passion Fruit Green Tea Green Tea, Herbal Mint, Chai Black Tea, Blood Orange Chamomile, & Iced tea	9
***Mighty Leaf Tea (100% Organic)**	
Smoothies	**Each**
Strawberry Banana or Green Power	15

Wine Selection

Bubbles	Glass	Bottle
Veuve Clicquot Yellow Label Champagne France	37	159
Cremant, Faire La Fête France	17	70
White		
Chardonnay, Spellbound Napa Valley, CA	16	60
Chardonnay, Stag's Leap Napa Valley, CA		104
Sancerre, La Garenne France	24	98
Pinot Grigio, Bottega Vinaia Veneto, IT	18	72
Pinot Grigio, Santa Margherita Alto Adige, IT	22	86
Sauvignon Blanc, Matua New Zealand	14	59

Red	Glass	Bottle
Cabernet Sauvignon, Austin Hope Paso Robles, CA	19	104
Cabernet Sauvignon, Frank Family Napa Valley, CA		115
Malbec, Achaval Ferrer Argentina	15	60
Merlot, Decoy by Duckhorn Napa Valley, CA	17	75
Pinot Noir, Willamette Valley "Whole Cluster" Willamette Valley, OR	20	76
Pinot Noir, Domaine Bertagna Bourgogne Cotes De Nuits, France		95
Red Blend, Rabble Napa Valley, CA	19	72

Spirit Selection

Cognac	1.5 oz	Bottle
Courvoisier VSOP	22	550
Remy Martin VSOP	22	550
Hennessy XO	50	1,250
Remy Martin Louis XIII	400	13,200
Gin		
Bombay Sapphire	15	375
Hendricks	16	400
Nolet Silver	18	425
Vodka		
Tito's	16	400
Belvedere	19	475
Grey Goose	18	450
Ketel One	16	400
Rum		
Bacardi	16	400
Pryat XO	15	375
Kraken	12	300

Tequila	1.5 oz	Bottle
Patron Silver	22	550
Patron Añejo	28	700
Don Julio 1942	48	1,200
Blended Scotch		
Johnnie Walker Black Label	19	375
Chivas Regal 18	28	700
Johnnie Walker Blue Label	65	1,625
Single Malt		
The Macallan Gold		
The Macallan 12	21	525
The Macallan Rare Case	24	600
Balvenie 21	88	2,200
Bourbon	73	1,825
Maker's Mark		
Angel's Envy		
Woodford Reserve	15	375
Booker's	20	500
	19	475
	25	625

Beer

Domestic Beer	10 each
Bud Light	
Samuel Adams	
DC Brau 'The Corruption" IPA	

Imported Beer	12 each
Corona	
Heineken	
Stella Artois	

Alcohol Beverages Served from 6:00 AM - 2:00 AM

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