



THE RITZ-CARLTON

GEORGETOWN, WASHINGTON DC

IN ROOM DINING MENU

To order, please dial In-Room Dining at extension 4100.

For your convenience, we will apply a 20% staff gratuity, applicable taxes, and an In-Room Dining charge of \$8.00 per delivery to your order.

BREAKFAST

5:30am-11:00am

AWAKENINGS

Organic Steel Cut Oatmeal \$14 ^{GF, V}

Brown Sugar & Raisins

Add: Bananas \$3, Blueberries \$3

Fruit & Berries \$22 ^{GF, V}

VA Local Seasonal Fruit, Organic Berries

Yogurt Parfait \$16

Greek Yogurt, Berry Compote, Homemade Granola, Fresh Berries, Coconut Shavings

Protein Pudding Bowl \$16 ^{GF}

Chia, Protein Yogurt, French Vanilla, Mango, Berries

Georgetown Hash \$24

Quinoa, Asparagus, Spinach, Mushrooms, Potatoes, Choice of Two Eggs, Avocado

REJUVENATE

Freshly Squeezed Juices \$10 ^{GF, V}

Orange, Grapefruit, Pineapple

GT Green Juice \$12 ^{GF, V}

Cucumber, Green Apple, Kale, Celery, Lemon, Ginger Root

Mixed Berry Smoothie \$12 ^{GF, V}

Berries, Bananas, Apple Juice

PLANT-BASED SMOOTHIES

Tropical Greens Smoothie \$16 ^{GF}

Pineapple, Mango, Carrot, Coconut Milk, Lemon, Wheatgrass, Spinach Sacha Inchi Protein

Maqui Super Fruit Smoothie \$16 ^{GF}

Apple, Maqui, Blueberry, Coconut Milk, Banana, Lemon, Cauliflower Sacha Inchi Protein

Mango Sunrise Smoothie \$16 ^{GF}

Mango, Bananas, Carrot, Orange, Turmeric, Coconut Milk, Sacha Inchi Protein

Blue Pineapple Smoothie \$16 ^{GF}

Pineapple, Mango, Carrot, Blue Spirulina, Coconut Milk, Cauliflower Sacha Inchi Protein

Berry Banana Smoothie \$16 ^{GF}

Strawberry, Banana, Coconut Milk, Lucuma, Lemon, Beets, Sacha Inchi Protein

SIDES & MORE

The Bake \$14

Assorted House Baked Croissants, Chocolate Croissant, Assorted Danishes

Sides \$10

Two Eggs ^{GF}

Avocado ^{GF, V}

Applewood Smoked Bacon ^{GF}

Chicken Apple Sausage ^{GF}

Pork Sausage ^{GF}

Breakfast Potatoes ^{GF, V}

Grilled Turkey Bacon ^{GF}

House Salad ^{GF, V}

INDULGE

Buttermilk Pancakes \$18 ^V

Mixed Berries, Warm Maple Syrup

Blueberry Ricotta Pancakes \$20

Vermont Maple Syrup

House Made Waffle \$20

Lemon Mascarpone & Summer Berries

French Toast \$20

Brioche Bread, Condensed Milk, Dulce de Leche, Mixed Berries, Compote

FEATURED ITEMS

Salmon Platter \$28

Smoked Atlantic Salmon, Cream Cheese, Tomatoes, Onions, Mixed Green Lettuce, Lemon, Capers, Choice of Bagel or Toast

Georgetown Breakfast \$33

Two Eggs Any Style, Bacon, Sausage, Breakfast Potatoes, Choice of Coffee or Tea, Choice of Juice, Choice of Toast

Huevos Rancheros \$30

Refried Beans, Tortilla, Pico De Gallo, Crema, Queso Fresco, Avocado, and Choice of Eggs

MORNING FEATURES

Breakfast Burrito Ranchero \$24

Cage Free Scrambled Eggs, Tomatoes, Peppers, Sausage, Bacon, Cheddar Cheese, Smoked Potatoes, Salsa Roja

Egg White Frittata \$26

Asparagus, Feta Cheese, Pepper, Citrus Kale Salad

Avocado Toast \$24

Rustic Walnut Bread, Avocado Smash, Frisée Arugula Garlic Tomato Salad

Add: Maryland Crab Meat +\$8, Smoked Salmon +\$8,

Canadian Ham +\$8

Three Egg Omelet \$26 GF

Choice of Three: Onions, Mushrooms, Tomatoes, Spinach, Asparagus, Bacon, Sausage, Ham, Cheese, Breakfast Potatoes & Choice of Toast

Add: Additional Ingredient +\$1.5

Eggs Benedict \$28

Two Poached Eggs, Canadian Bacon, English Muffin, Hollandaise

Add: Smoked Salmon +\$8 ^{GF}, Crab Meat +\$10 ^{GF}

Steak And Eggs \$40

8 Oz. Hanger Steak Tender, topped with Sea Salt and Chimichurri, Breakfast Potatoes, Watercress Tomato Salad, Choice of Eggs

ALL DAY

11:00am-11:00pm

APPETIZERS

Classic Tomato Soup \$18 ^V

Grilled Cheese Sandwich

Cheese & Charcuterie \$42

Local Crafted Chef's Selection, Grain Mustard, Grapes, Honeycomb, Grilled Artisan Bread

Tuna Tartare \$24 ^{GF}

Spicy Avocado Cream, Pickled Cucumber, Spring Onions, Bitter Orange Ponzu, Gochujang Baked Wonton

Chesapeake Crab Cake Bites \$28

Bitter Greens, Fennel Citrus, Romesco

Incinerator Hummus \$20

Roasted Classic Hummus with Tajin Spice, Terra Fina Oil, Fermented Root, Za'atar Naan Bread

Chimney Smoke Crab Cigars \$22

Maryland Lump Old Bay Crab Meat folded into a light, crispy Phyllo Dough, Chili Molasses (Smoked Tableside)

Tempura Crispy Cephalopod Mollusk \$24

Blistered Shishitos, Garlic Crema

FEATURED ITEMS

Classic Turkey Club \$25

Lettuce, Tomato, Onion, Mayo, Bacon, Cheddar, House Fries

Georgetown Cheeseburger \$36

Wagyu Beef, LTO, South Street Special Sauce, Choice Of Cheese: Cheddar, American, Swiss, Provolone
Add: Bacon +\$2

Maryland Crab Meat Sandwich \$34

Brioche Bun, Old Bay Cream, Tangy Citrus Slaw, French Fries

Panini Street Sandwich \$26

Grilled Chicken, Roasted Tomatoes, Basil, Garlic Aioli, Fresh Mozzarella, Homemade Ciabatta, French Fries

Flash Fried Chicken Sandwich \$28

Brioche, Chili Lemon Aioli Cabbage Slaw, French Fries

SIDES

Garlic Rapini \$12

Grilled Asparagus \$12

Crispy Brussels Sprouts \$14

Sweet Chili Sauce, Tajin

Truffle Fries \$14

Fresh Parsley Parmigiano

Steamed Veggies \$14

ORGANIC & NUTRITIONAL

Organic Classic Caesar Salad \$18

Organic Romaine, Shaved Parmigiano-Reggiano, Lemon Zest, White Anchovies, Rustic Croutons

Mango Avocado Salad \$22

Leafy Greens, Grapefruit, Sunflower Seeds, Tomatoes, Avocado, Goat Cheese, Cilantro Lime Aderezo

Crispy Spring Arugula Salad \$22 ^{GF}

Arugula, Frisée, Fennel, Citrus Segments, Strawberries, Basil, Candied Pecans, Blood Orange Vinaigrette

Georgetown House Salad \$24

Arcadian Bitter, Kalamata, Campari Tomatoes, Pickled Cucumber, Turnip Root, Persian Cucumber, Grilled Bell Pepper, Marinated Feta, Oregano Lemon Vinaigrette

VA Farm Organic Burrata & Tomato \$24

Heirloom Baby Tomatoes, Garlic Tomatoes, Fresh Basil, Sea Salt, Balsamic Reduction, Walnut Tostada

Add: Farmer Focus Organic Chicken +\$14 ^{GF}, Tofu +\$12 ^{GF}, Wild Salmon +\$16 ^{GF}, Shrimp +\$16 ^{GF}, Steak +\$25 ^{GF}

BOWLS

Sesame Glazed Farro Bowl \$23 ^V

Snap Peas, Edamame, Mushrooms, Carrots, Caramelized Onions, Baby Spinach, Avocado, Sesame Glaze

Add: Farmer Focus Organic Chicken +\$12 ^{GF}, Wild Salmon +\$16 ^{GF}, Tofu +\$12 ^{GF}, Steak +\$25 ^{GF}

Lemongrass Teriyaki Quinoa Bowl \$25 ^V

Shiitake, Green Beans, Broccolini, Rainbow Carrots, Bok Choy, Umami Powder, Lemongrass Teriyaki, Avocado, Bean Sprouts

Add: Farmer Focus Organic Chicken +\$14 ^{GF}, Wild Salmon +\$16 ^{GF}, Tofu +\$12 ^{GF}, Steak +\$25 ^{GF}

Tuna Poke Spring Bowl \$28

Sushi Rice, Blossom Ponzu, Avocado, Edamame, Cucumber, Coriander, Gochujang Aioli, Cabbage, Crispy Wontons

MAINS

Roasted Organic Chicken \$38

Truffle Forbidden Rice, Shaved Crispy Carrots, Shallot Wine Sauce

Smoked Nantucket Scallops \$44

Wasabi Split Pea Purée, Charred Serrano, Bacon Lards, Table Side Kefir Reduction

Branzino \$48

Pan Seared Branzino, Poached Asparagus topped with Candied Almonds, Rosemary Consommé

Herb Crusted Pan-Seared Salmon \$36

Parsnip Purée, topped with Sherry Balsamic Pomegranate Gastrique, Chard Micros Frisée

Steak Frites \$42

Local Harvest Steak, Chimichurri, Fries a la Provençal, Roasted Tomato Salad

14 Oz Cowboy Rib Eye \$50

Served With Broccolini, Roasted Cipollini, Pink Peppercorn Demi Glaze

DESSERTS

Chocolate Mousse Cheesecake \$16

Kirsch Liqueur, Damson Infused Compote

Apple Caramel Tartlet \$16

Poached Apple and Almond Cream, French Vanilla Ice Cream

Vanilla Banana Bourbon Cake \$18

Sponge Cake with Vanilla Syrup and Tahitian Vanilla Bean Mousse

Dark Chocolate Dome \$16 ^{GF}

Dark Chocolate Mousse, Crushed Oreo, Flambé

Gelato \$12 ^{GF}

Vanilla Bean

Dark Chocolate

Pistachio

Sorbet \$10 ^{GF}

Mango

Berry

BEVERAGES

WINES

SPARKLING

Lamberti Extra Dry, Prosecco, Veneto, Italy \$18/70

Argyle Brut Rose, Willamette Valley \$25/90

Canard-Duchene Brut Authentique Rose, Champagne, France \$32/130

Lallier Champagne (R19 Brut), France \$30/120

Barons De Rothschild, "Cuvée Ritz," Champagne \$32/130

Moët & Chandon Imperial, Brut, Epernay, France \$35/140

WHITES

Heinz Eifel, Riesling, Mosel, Germany \$18/65

Terlato, Pinot Grigio, Friuli, Italy \$19/70

Nautilus, Sauvignon Blanc, Marlborough, Nz \$20/75

Domaine Fouassier, Sancerre, Loire, France \$32/120

Louis-Jadot, Pouilly Fuisse, Burgundy, France \$25/95

Sonoma Cutrer, Chardonnay, Sonoma, Ca \$20/75

Hartford Court Chardonnay, Russian River Valley \$24/95

Cakebread Cellars, Napa Valley, Ca \$32/120

ROSÉ

Château Miraval, Rosé, Cotes De Provence, France \$22/80

REDS

Böen, Pinot Noir, Sonoma, Ca \$18/65

Erath, Pinot Noir, Willamette Valley, Or \$19/70

Melville Estate, Pinot Noir, Santa Rita, Ca \$30/115

Banfi, Chianti Classico, Tuscany, Italy \$19/70

Finca Decero, Malbec, Mendoza, Argentina \$24/90

Zinfandel Cline "Ancient Vines" Contra Costa, Ca \$19/70

Celeste, Tempranillo, Ribera Del Duero, Spain \$22/82

Marques De Murrieta Reserva Rioja \$34/130

Swanson, Cabernet Sauvignon, Napa Valley, Ca \$21/80

Penfolds "Max," Cabernet Sauvignon, Australia \$19/70

Jordan Vineyards, Alexander Valley, Ca \$45/178

BEER

LOCAL CRAFT \$10 EACH

Devils Backbone, Vienna Lager, VA
Heavy Seas, Loose Cannon IPA, MD
Port City, Optimal Wit, VA
Port City, Porter, VA
Port City, Hazy IPA, VA

DC Brau, Pilsner, DC
DC Brau, Corruption IPA, DC
Bold Rock Hard Cider, Virginia
Apple, VA

DOMESTIC & IMPORTED \$9 EACH

Budweiser
Bud Light
Sam Adams
Blue Moon
Corona Extra
Modelo Especial

Heineken
Stella Artois
Miller Lite
Michelob Ultra
Guinness
High Noon

NON-ALCOHOLIC BEER \$9 EACH

Heineken 0.0

Athletic Brewing Run Wild IPA

COCKTAILS

CRAFT COCKTAILS

Red Passion \$21

Peach Nectar Belvedere Vodka, Strawberry-Infused Campari, Strawberry-Basil Shrub, Prosecco, Peach Lambic

Ginger Gale \$21

Assembly Gin, House-Made Grapefruit Liqueur, Lime, Ginger Honey, Soda

Peruvian Hemingway \$21

Pineapple-Infused La Diablada Pisco, Lime, Cilantro Oleo Saccharum

Fuego Verde \$21

Don Julio Blanco Tequila, Ilegal Mezcal, Ancho Reyes Verde, Poblano Pepper Agave, Lime

Sicilian Sky \$21

Empress Indigo Gin, Aviation Gin, Italicus, Crème De Violette, Lemon

Copacabana \$21

Banana-Infused Cachaca, Cotton & Reed White Rum, Coco Lopez, Lime, Toasted Almond Bitters

Gaelic Garden \$21

Jameson Irish Whiskey, St. Germaine, Lemon, Cucumber, Thyme Demerara

The Quincy Ward \$21

Basil Hayden Bourbon, Catoctin Creek Rye Whiskey, Lemon-Mandarin Purée, House-Made Grenadine, Cardamon Bitters

The Burton \$21

Angel's Envy Bourbon, Angostura Bitters, Demerara

The Smokestack \$25

Courage & Conviction Whiskey, Grand Marnier, House-Made Bitters, Draped in Oak Smoke

The Ritz Noir \$25

Courage & Conviction Specialty Georgetown Blend Whisky, A Bespoke Blend of American Single Malt Whiskies Made Exclusively for The Ritz-Carlton Georgetown, Washington, D.C., Amaro Nonino, Black Walnut Bitters

BARREL COCKTAILS

The Ex-Pat \$25

Chamomile Infused Rye, Campari, Carpano Antica Formula, Cinzano Rosso

The Frenchman \$25

Rye, Cognac, Carpano Antica Formula, Cinzano Rosso, Benedictine, Angostura & Peychaud's Bitters

MOCKTAILS

When Life Gives You Lavender \$15

Lavender, Fresh Lemon Juice, Soda

Tösted Berry Blush \$15

Töst Non-Alcoholic Sparkling Rose, Strawberry-Basil Shrub

Serendipity \$15

Dragon Fruit, Mint, Fresh Lime Juice, Soda