

sauciety

Brunch

Starters

"SAUCIETY" WINGS

6 for \$14 or 12 for \$21
choice of harbor rub, lemon pepper,
buffalo, sweet BBQ, or teriyaki

DEVEILED EGGS \$11

dusted w/ old bay seasoning
add faroe island smoked salmon \$4
add crab meat \$6

SAUCIETY CRAB DIP \$16

served with toasted pita and crudite

CAULIFLOWER BITES \$12

served with house-made sriracha crema

CAPRESE FLATBREAD \$12

fire roasted and brushed with garlic
infused EVOO, mozzarella, plum tomatoes,
torn fresh basil, and balsamic glaze drizzle

BLACKENED BEEF TIPS \$15

served with old bay hollandaise

LOADED TOTS \$9

monterey jack cheese sauce, chopped
bacon, & scallions

CHICKEN QUESDILLA \$14

whole wheat tortilla, shredded cheddar
cheese, salsa, & sour cream

Fresh Greens

CAESAR \$10

with house-made crab cake \$24
with chicken \$14
with shrimp \$18
with salmon \$21

HARBOR COBB \$23

tangled greens, avocado, shrimp, lump
crab, bacon, hard boiled egg, tomato,
goat cheese croquet, champagne
vinaigrette

SALMON OVER WATERCRESS \$21

salmon over watercress mixed greens
tossed with house-made roasted
strawberry chipotle dressing, diced
avocado, fresh sliced strawberries, and
spiced pumpkin seeds

GOLDEN ROASTED BEET SALAD \$15

field greens, roasted beets, candied
walnuts, goat cheese crumbles, red wine
vinaigrette

Soups

CREAM OF CRAB \$9

ROASTED TOMATO BASIL \$6

Accompaniments

CRAB MAC & CHEESE \$16

APPLEWOOD SMOKED BACON \$6

TURKEY OR PORK SAUSAGE \$6

TWO EGGS YOUR WAY \$6

BREAKFAST POTATOES \$5

TOAST OR PASTRY \$4

BAGEL WITH CREAM CHEESE \$5

FRESH FRUIT BOWL \$9

Brunch Favorites

CHESAPEAKE OMELET \$19

lump crab meat, tomatoes, onions,
peppers, mushrooms, and pepper jack
cheese, served with breakfast potatoes
and your choice of toast

STEAK AND EGGS \$26

8oz certified angus striploin, two eggs
your way, and breakfast potatoes

FILET MIGNON W/ WILD MUSHROOM SAUCE \$47

smashed yukon potatoes and haricot verts

SHRIMP & GRITS \$21

southern style creamy grits topped with
jumbo shrimp, crispy bacon, and peppers
in a savory house-made cajun sauce

*All sandwiches below are served with your
choice of fries, a house salad, or fresh fruit*

SAUCIETY BURGER \$18

8oz angus beef or turkey patty topped
with applewood smoked bacon on
brioche and your choice of american,
cheddar, pepper jack, provolone, or
swiss cheese

HARBOR CRAB CAKE SANDWICH \$21

lump crab meat, brioche roll, remoulade,
lettuce, tomato, and onion

EASTERN SHORE CHICKEN \$16

buttermilk fried or grilled, lettuce,
tomato, onion, black pepper garlic aioli
on brioche

REUBEN SANDWICH \$17

corned beef, swiss cheese, sauerkraut,
and house-made sauce on rye bread

Breakfast Classics

THE WESTIN CONTINENTAL \$14

greek yogurt, house granola, fresh fruit,
and your choice of muffin, danish, or
croissant

ALMOND STEEL CUT OATMEAL \$8

cinnamon with dried fruit, sliced almonds,
and drizzled honey

EGG WHITE & TURKEY WRAP \$15

scrambled egg whites with spinach and
cheddar cheese in a whole wheat tortilla,
served with fresh fruit

HARBORVIEW BREAKFAST \$17

two eggs your way, breakfast potatoes, and
your choice of breakfast meat and toast

CORNED BEEF HASH \$18

hand chopped corned beef with shredded
potatoes and onions, served with two eggs
your way and your choice of toast

CLASSIC EGGS BENEDICT \$16

poached eggs and canadian bacon on an
english muffin with hollandaise sauce and
breakfast potatoes

with faroe island smoked salmon \$18

with two mini crab cakes \$20

GOLDEN BUTTERMILK PANCAKES \$14

dusted with powdered sugar, syrup, and
your choice of breakfast meat

BANANA FOSTER FRENCH TOAST \$16

griddled brioche french toast with sliced
banana caramel sauce
classic french toast \$12

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

GLUTEN FREE

AVOCADO TOAST

Half \$9 | Full \$16
avocado, tomatoes,
capers, goat cheese
crumbles, lime, EVOO

"LOX OMELET"

Half \$9 | Full \$17
cage free eggs, lox,
red onion, capers, and
grilled tomatoes

BLUEBERRY WHIPPED VANILLA PANCAKES

Half \$8 | Full \$15
blueberry pancakes
topped with powdered
sugar, vanilla-coconut
whipped cream,
berries and toasted
coconut flakes

BUTTERNUT SQUASH RAVIOLI

Half \$15 | Full \$26
tossed in parmesan
sage cream sauce

MINISTRONE SOUP

Half \$8 | Full \$15
tomatoes, roasted
vegetables

GRILLED "SAUCIETY" WINGS

Half \$14 | Full \$21
caribbean bbq, mango
habanero, or tamarind
glaze

OUR SOURCING PROMISE

We actively seek
out suppliers we
trust, to source
ethical, sustainable
and organic
ingredients
wherever possible.



Executive Chef - Jeffrey Decko
THE WESTIN WASHINGTON NATIONAL HARBOR
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A 20% service charge will apply to all parties of 6 or more.

Service charges and government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.
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