



Appetizer

CHEF'S FEATURED OYSTERS 🍽️ GF

champagne mignonette, cocktail sauce & lemon 3.75 each

CHILLED SHRIMP 🍽️ GF

mango, papaya, pineapple, kiwi, lemon aioli,
passionfruit vinaigrette 19

LOCAL OYSTERS ROCKEFELLER 🍽️

spinach, bacon, parmesan, smoked paprika 16

LOBSTER & SHRIMP BISQUE 🍽️

tarragon-sherry cream 15

ROASTED MUSHROOM SOUP

cremini, shiitake, oyster, crispy prosciutto, parmesan crostini 14

ROMAINE SALAD

parmesan-peppercorn dressing, cherry tomatoes, focaccia croutons 14

HAND PULLED BURRATA GF

spring vegetable salad, lemon vinaigrette 18

SCOTTISH SALMON & TUNA TARTAR

cucumber, apple, avocado mousse, cumin vinaigrette, taro root chips 17

MEYER RANCH BEEF CARPACCIO GF

capers, pickled cippolini, arugula, parmesan, lemon-djon aioli 17

ESCARGOT GRATIN

garlic & herb butter, gruyere, crostini 16

Entrée

GRILLED PORK CHOP

cheddar yukon scallion mash, bacon braised collard greens,
rosemary mustard demi-glace, mango chutney 38

CREEKSTONE RANCH SHORT RIB

pappardelle, cipolini onions, horseradish cream 39

PEPPER CRUSTED SALMON

tomato, caper, onion, brie, herbed fregola 36

FILET MIGNON

truffled mushroom risotto cake, roasted asparagus,
gorgonzola garlic butter, crispy shallots, red wine demi-glace 58

ROASTED HARVEST VEGETABLES

black lentil hash, cauliflower, trumpet mushrooms, garlic sautéed spinach,
pickled fennel & carrots, curry vinaigrette 34

Washington Inn Classics

LAMB CAVATELLI

braised lamb shoulder, broccoli rabe, manchego cheese 39

WASHINGTON INN CRABCAKES

pickled apple slaw, remoulade, fingerling potatoes 45/22

SEAFOOD CIOPPINO

daily catch, local shellfish, white wine tomato broth, garlic aioli, grilled focaccia 39

WHOLE ROASTED BRANZINO

fingerling potatoes, caramelized fennel, roasted plum tomato, tapenade, grilled lemon 38

To Share

POTATO GRATIN

layered gruyere cream 12

BROCCOLI RABE

roasted red peppers, parmesan, shaved garlic,
lemon aioli, pine nuts 14