



Appetizer

BLUE CRAB & SHRIMP BISQUE

tarragon-sherry cream 14

CHEF'S FEATURED OYSTERS

champagne mignonette, cocktail sauce & lemon 3.75 each

LOCAL OYSTERS ROCKEFELLER

spinach, bacon, parmesan, smoked paprika 16

SHRIMP COCKTAIL

shaved horseradish, cocktail sauce, lemon 19

ROMAINE SALAD

parmesan-peppercorn dressing, cherry tomatoes, focaccia croutons 14

HAND PULLED BURRATA

blood orange citrus salad, pistachio dukka, blood orange vinaigrette 18

SCOTTISH SALMON & TUNA TARTAR

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

MEYER RANCH BEEF CARPACCIO

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

ESCARGOT GRATIN

garlic & herb butter, gruyere, crostini 16

TRUFFLE BRAISED MUSHROOMS

soft mascarpone polenta, italian fontina 15

Entrée

CREEKSTONE RANCH SHORT RIB

yukon-scallion mash, swiss chard, reyes point blue cheese fonduta 39

PEPPER CRUSTED SALMON

tomato, caper, onion, brie, herbed fregola 36

FILET MIGNON

charred parsnips & carrots, cauliflower purée, bernaise butter,
red wine demi glace 58

ROASTED HARVEST VEGETABLES v

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

LOBSTER MAC & CHEESE

orecchiette, gruyere, toasted bread crumbs 17

GARLIC ROASTED SUGAR SNAP PEAS

cotija cheese, crispy tortilla strips, bacon vinaigrette 14