

Specialty Cocktails

GOLDEN PEAR MARTINI 13

grey goose pear vodka, pear purée, frangelico
slightly sweet & nutty

ALIBI AIRWAYS 17

alibi gin, amaro nonino, aperol, lemon
a light & refreshing play on the paperplane

OAXACAN INFERNO OLD FASHIONED 16

cas amigos reposado tequila, ancho reyes chili liqueur, agave, bitters
silky & smooth with a kick!

BLACKBERRY BOURBON SOUR 15

makers mark bourbon, crème de mûre, lemon, orange
a fall play on a whiskey sour

THE WILLIAM TELL 16

laird's apple brandy, apricot, lemon, prosecco
our take on the French 75

LOCAL SUMMER 15

dolin genepy, suze, st. germain, lemon
citrusy & bitter, the perfect aperitif

CONTRATTO SPRITZ 13

contratto aperitif, lime, grapefruit, prosecco

Zero-Proof

PEAR FIZZ 11

pear purée, lemon, mint, club soda
effervescent & refreshing

BITTER ORANGE SPRITZ 11

blood orange aperitif, cape citrus spirit, fever tree
elderflower tonic
a non-alcoholic play on the aperol spritz

TROPICAL MARTINI 10

fresh squeezed juices & tropical fruit
vacation in a glass, a washington inn classic

HEINEKEN 0.0 5

Pale Lager - Netherlands
non-alcoholic, perfectly balanced & fruity notes

Beer Selection

WATERGUNS & RAINBOWS 10

Ludlam Island IPA - Ocean View, New Jersey
soft, smooth, slightly bitter

ALEXANDR BY SHILLING BEER CO. 7

Czech Pilsner -- New Hampshire
layers of green apple & floral hops

MILLER LITE 7

Pilsner - Milwaukee, Wisconsin
light, american pilsner

60 MINUTE 8

Dogfish Head IPA -- Milton, Delaware
hop-forward with piney & citrus notes

BONESAW CRIMSON SKULL 8

Vienna Lager - Glassboro, New Jersey
notes of toffee & toasty malt

STELLA ARTOIS 7

Pilsner - Leuven, Belgium
fruity & malty sweetness

Sparkling

PROSECCO, Jeio, Blanco Brut Italy, NV <i>citrus fruits, pineapple, mineral</i>	14	38
CHAMPAGNE, Paul Goerg Brut Traditional Champagne, France, NV <i>brioche, apple, elegant</i>	20	72

White

CHEF'S FEATURED SEAFOOD WHITE	15	55
PINOT GRIGIO, Fossa Mala Friuli Grave, Italy, 2020 <i>light, pear, lemon</i>	14	42
RIESLING, Trimbach Reserve Alsace, France, 2019 <i>apple, honey, slate</i>	14	50
SAUVIGNON BLANC, Frenzy Marlborough, New Zealand, 2021 <i>grapefruit, passion fruit, lemongrass</i>	14	45
SAUVIGNON BLANC-SEMILLON, Château Bordenave Sauternes, France, 2010 <i>sweet dessert wine</i>	14	50
SANCERRE, Domaine Crochet Loire Valley, France 2021 <i>lemon, cut grass, limestone</i>	19	69
CHARDONNAY, Foley Sanita Rita Hills, California, 2017 <i>golden apple, key lime, nectarine</i>	17	63

Rosé

PROSECCO ROSE, LC Villa Italy, NV <i>lemon zest, sour cherry, flower petals</i>	12	35
PROVENCE ROSE, Peyrassol Côtes de Provence, France, 2021 <i>strawberry, watermelon, flint</i>	14	40
SUMMER IN A BOTTLE, Wölffer Estate Long Island, New York 2021 <i>lychee, peach, berries & cream</i>	20	72

Red

SOMMELIER'S FEATURED RED	16	63
PINOT NOIR, Montinore Willamette Valley, Oregon, 2019 <i>tart cherry, cranberry, earthy</i>	15	58
GARNACHA, Senorio De Irati Navarra, Spain, 2018 <i>plum, pastry, baking spices</i>	12	48
BARBERA, La Luna E L Falò Piedmont, Italy, 2017 <i>black currant, cherry, clove</i>	15	58
MALBEC BLEND, Sophie Siadou Valencay, Loire Valley, France, 2019 <i>blueberry, espresso, leather</i>	15	45
MERLOT & CABERNET Cuvée Felix de Biac Bordeaux, France, 2017 <i>plum, mocha, leather</i>	15	58
CABERNET SAUVIGNON, RouteStock Napa Valley, California, 2020 <i>black fruits, cedar, balsamic</i>	18	65



Appetizer

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

Yellowfin Tuna Poke

sesame-seaweed salad, sushi rice, avocado mousse,
watermelon radish, sriracha aioli 19

Roasted Mushroom Soup

crimini & shitake, crispy prosciutto, parmesan crostini 14

Romaine Salad

parmesan-peppercorn dressing, cherry tomatoes, focaccia croutons 14

Fuji Apple Salad

arugula & frisee, red onion, blue cheese, toasted walnuts, maple-mustard vinaigrette 14

Hand Pulled Burrata

prosciutto di parma, roasted red peppers, capers, olive toast, basil EVO 18

Escargot Gratin

garlic & herb butter, gruyere, crostini 16

Baby Spanish Octopus

cucumber & tomato tabbouleh, eggplant-tahini, smoked citrus 19

Lamb Cavatelli

broccoli rabe, manchego cheese 19/39

Entrée

Filet Mignon

bacon lardons, trumpet mushrooms, cauliflower purée,
caramelized pearl onion, red wine-thyme demi glace 58

Creekstone Ranch Short Rib

mascarpone polenta, horseradish gremolata 39

Duroc Pork Chop

braised collard greens, bacon lardons, scallion mashed potatoes
apple compote, rosemary demi glace 38

Roasted Harvest Vegetables

butternut squash, cauliflower, trumpet mushrooms, spinach,
pickled vegetables, curry vinaigrette 34

Washington Inn Cioppino

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

Whole Roasted Branzino

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

Plancha Seared Salmon

fregola, artichoke, mushroom, sweet potato, sautéed spinach,
lemon beurre blanc 36



Washington Inn Crabcakes

pickled apple slaw, remoulade, fingerling potatoes 45/22



After Dinner

Desserts

  Bananas Foster 14
almond tuile, vanilla ice cream, warm rum sauce

 Crème Brûlée 14
fresh berries

Chocolate Mousse Cake 15
raspberry filling

 Pumpkin Cheesecake 14
caramel-pecan sauce, whipped cream

Tiramisu Tart 14
mascarpone, kahlua & coffee sponge cake, cocoa

Dessert Wines

Brachetto d'Acqui Il Furetto, 2015 12

Moscato d'Asti, La Gatta, 2018 12

Sauternes, Château Bordenave, 2010 14

Santa Sophia, Recioto della Valpolicella, 2009 13

Banyuls, Domaine Vial-Magneres, NV 13

Digestifs

Averna Amaro 14

Nonino Amaro 18

Cynar 12

Fernet Branca 13

Carpano Antica Formula 16

Green Chartreuse 15

Yellow Chartreuse 15

Castello Banfi Grappa 19

Cognac & Armagnac

Larressingle VSOP 16

Camus VSOP 36

Leyrat VSOP 21

Cognac Dudognon 12

Coffee & Tea

*we proudly roast the beans for our signature
Washington Inn Blend*

Coffee 3.50

Tea 3.50

Espresso 3.95

Cappuccino 5.95

Latte 5.95

French Press sm. 6 lg. 10

Nightcap

The Fudge Kitchen 13
vanilla vodka, chocolate wine, dark creme de cocoa

Espresso Martini 13
vanilla vodka, kahlua, single espresso

Bijou 13
gin, dolin genepy, dolin rouge, orange & aztec
chocolate bitters
smooth, earthy, wintery aperitivo

Ferrari 13
fernet branca, campari
bitter & medicinal, excellent digestives

Port, Sherry & Madeira

Graham's Ruby Port 14

Graham's Six Grape Port 14

Graham's 10 Year Tawny 17

Graham's 20 Year Tawny 24

Graham's 30 Year Tawny 45

Inocente Fine Dry Sherry 12

Broadbent 5 Year Madeira 16

1978 d'Oliveiras Bual Vintage Madeira 88