

WASHINGTON INN

to go

appetizers

CRAB & CORN CHOWDER 🍷 13
roasted poblano cream & bacon

ROMAINE SALAD 🍷 GF 13
shaved local apple, red onion, cherry tomatoes,
pistachios, buttermilk blue cheese dressing

CRISPY FRIED BRUSSELS SPROUTS 14
crispy andouille, parsley vinaigrette, feta cheese,
tortilla strips, red pepper aioli

PORT WINE POACHED RED PEAR 🍷 16
whipped goat cheese, pickled Gala pear, baby
arugula, fig marmalade, pecan-raisin crisp,
prosciutto

LOCAL OYSTERS ROCKEFELLER 16
pernod, smoked paprika, creamy spinach,
bacon, Parmesan, bread crumbs

CHIPOTLE GRILLED SHRIMP 17
guacamole, cotija cheese, pepitas, crispy tortillas

BREAD BASKET 5
house made focaccia with garlic & Parmesan oil
hummus +5

entrees

WASHINGTON INN CRAB CAKES 34
pan roasted pepper relish, red pepper aioli,
scallion mashed potatoes, seasonal vegetables

EAST COAST DAY BOAT HALIBUT 38
sesame sushi rice cake, flashed baby bok choy,
pickled shiitake mushrooms,
ginger-miso beurre blanc

RED WINE BRAISED SHORT RIBS GF 35
ricotta polenta, braised red cabbage, frisee &
cabbage slaw, port wine vinaigrette,
house demi glace

MEDITERRANEAN BRANZINO GF 38
caramelized fennel, fingerling potatoes, roasted
plum tomato, grilled lemon, black olive tapenade

SEAFOOD CIOPPINO 🍷 32
scallops, clams, fish, shrimp, spicy tomato broth,
grilled focaccia

GRILLED FILET MIGNON GF 45
duck fat roasted potatoes, sage & Parmesan,
roasted mushrooms, asparagus, truffle aioli

BRAISED LAMB CAVATELLI 35
broccoli rabe, manchego cheese, lamb jus

desserts

CHOCOLATE MOUSSE CAKE 12
CHEF'S SELECTION CHEESECAKE 12

signature cocktails

RUBY BEACH PLUM MARITNI 26
house infused beach plum vodka, st. germain
elderflower liqueur, lemon
light & floral, not sweet

GOLDEN PEAR MARTINI 26
absolut pear vodka, pear puree, frangelico
sweet & nutty

BLANCO NEGRONI 20
seagrams dry gin, suze liqueur, dolin dry vermouth
bitter & smooth, a fun variation of the traditional negroni

TIPPATINA 30
lairds apple brandy, sugar cube, bitters, absinthe
rinse
our play on a sazerac, smooth & boozy

MAPLE OLD FASHIONED 26
house autumn spiced makers mark bourbon,
maple syrup, bitters
taste like fall, sip & enjoy

JUNGLE CAT 30
square one organic cucumber vodka, amaro,
coconut milk, lemon, mint
light & refreshing

RUM PUNCH 22
captain morgan spiced rum, orgeat, lime,
cranberry
fruity & easy drinking

NON-ALCOHOLIC SEASONAL FRUIT SHRUB 14
house-made seasonal fruit shrub syrup, fresh juice,
club soda
tangy & refreshing

WINE SELECTION

We have picked out 4 great wines for you to enjoy this evening!
All bottles \$30

CEDERBERG (2018)

Chenin Blanc

South Africa

WÖLFFER ESTATE (2018)

Chardonnay

Long Island, NY

VIN DE PAYS DE VAUCLUSE (2018)

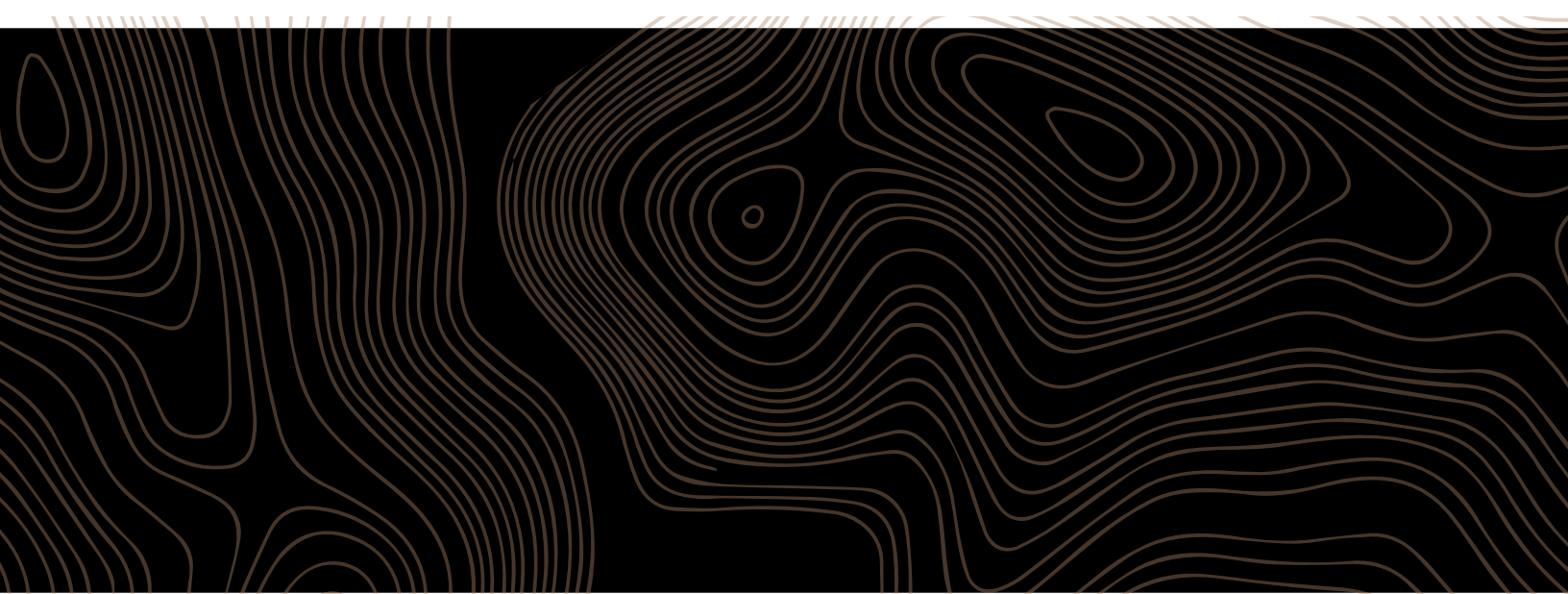
Grenache, Syrah, Merlot

Cote Du Rhone, France

CHÂTEAU NEGRIT "SAINT-EMILION" (2015)

Red Bordeaux Blend

Bordeaux



NAME

CREDIT CARD TYPE

MC AMEX VISA DISC GIFT CARD

PHONE NUMBER

CARD #

PICK-UP TIME

EXP DATE

ALLERGIES/DIETARY RESTRICTIONS

SILVERWARE

Y / N

GRATUITY

CONFIRM ARRIVAL PROCEDURE

Y / N