

WASHINGTON INN

to go

appetizers

CRAB & CORN CHOWDER 🍷 13
roasted poblano cream & bacon

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

LOCAL TOMATO PANZANELLA 15
feta cheese, black olives, sourdough croutons,
red onion, tomato vinaigrette

ROMAINE SALAD 13
cherry tomatoes, parmesan-peppercorn dressing,
focaccia croutons, Grana Padano

BLACK MISSION FIGS 🍷 16
herbed gorgonzola mascarpone,
prosciutto, baby arugula, port wine reduction,
pecan-raisin bread

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

desserts

CHOCOLATE MOUSSE CAKE 12
CHEF'S SELECTION CHEESECAKE 12

signature cocktails

JUNGLE BIRD 10oz, serves two, \$24
dark rum, contratto bitter, lime, pineapple,
simple syrup
bittersweet fruit with pungent rum notes

CUCUMBER MARTINI 10oz, serves two, \$24
Alibi gin, fresh cucumber & basil juice, fresh
lemon, bar-spoon of sugar
light & refreshing, perfect for a summer night

GRAPEFRUIT MARTINI 10oz, serves two, \$30
grapefruit vodka, pamplemousse liqueur, fresh
lemon, triple sec, bar-spoon of sugar
tangy & refreshing, not too sweet

MEZCAL NEGRONI 10oz, serves three, \$24
Mezcal, contratto bitters, sweet vermouth
smoky, smooth, & bitter. a fun variation of the traditional cocktail

entrees

WASHINGTON INN CRAB CAKES 🍷 34
roasted corn salsa, 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 🍷 35
ricotta polenta, braised red cabbage, frisee &
cabbage slaw, port wine vinaigrette,
house demi glace

MEDITERRANEAN BRANZINO 🍷 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 🍷 45
duck fat roasted potatoes, sage & Parmesan,
roasted mushrooms, asparagus, truffle aioli

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

HELLFIRE MARGARITA 10oz, serves two, \$24
jalapeño infused blanco tequila, fresh lime, triple
sec, bar-spoon of sugar
a scratch margarita with a kick!

RYE SMASH 10oz, serves two, \$24
Redemption Rye whiskey, lemon, sugar
a fun play on the Mint Julep

ESPRESSO MARTINI 10oz, serves two, \$26
vanilla vodka, Kahlua, fresh shot of espresso
rich, indulgent, slightly bitter notes from the espresso, not too sweet

PEACHY KEEN 10oz, serves two, \$26
Stoli Peach vodka, peach puree, peach schnapps
sweet & refreshing

WINE SELECTION

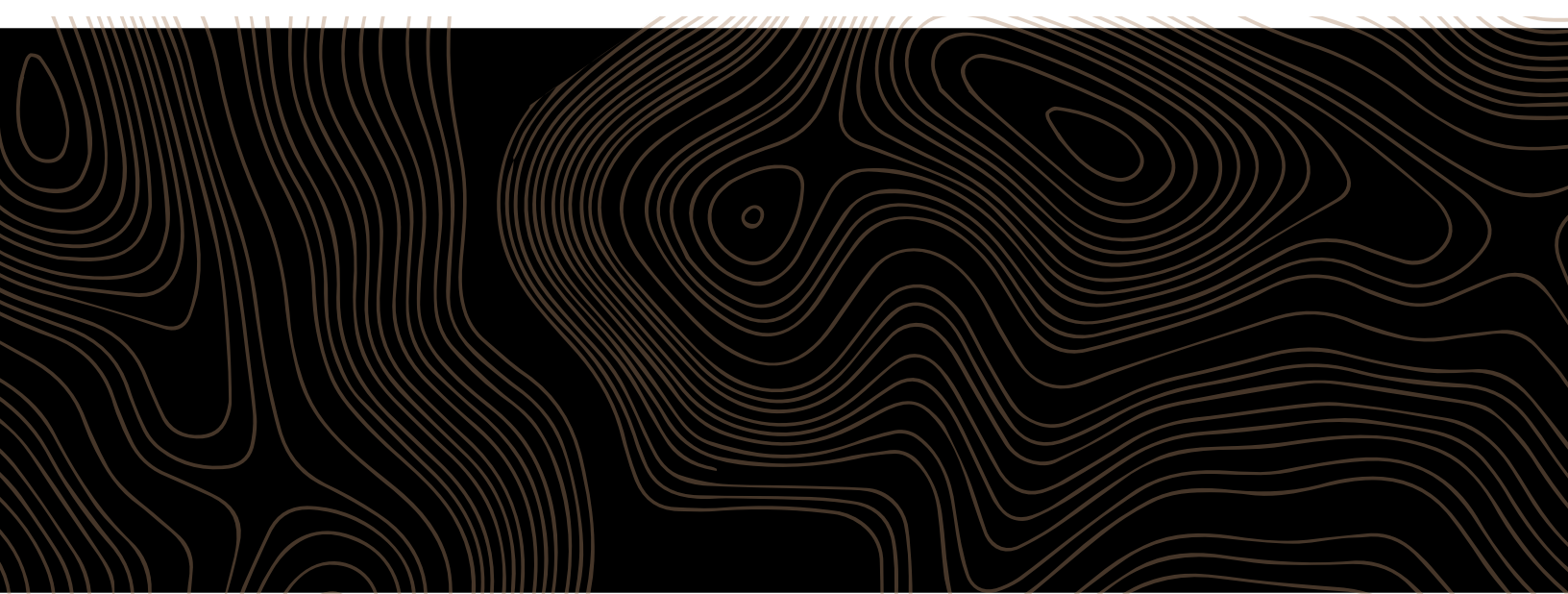
We have picked out 4 great wines for you to enjoy this evening!
All bottles \$30

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



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| 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 | |