

WINES BY THE GLASS

SPARKLING

Cavicchioli 1928 Prosecco
Emilia-Romagna, Italy NV 11/35

Paul Goerg, Brut Réserve
Champagne, NV 18/72

SPARKLING SWEET

Moscato d`Asti
Asti, Piedmont, Italy 10/35

WHITE

LC Villa Pinot Grigio
Delle Venezie, Italy 2018 10/32

Darting "Dürheimer Nonnengarten"
Riesling Kabinett
Pfalz, Germany 2018 12/40 1 L

Vieux Pruniers Sancerre
Loire, France 2018 14/47

Adele Chardonnay
Sonoma Coast, California 2016 16/50

ROSÉ

Von Winning Pinot Noir Rosé
Pfalz, Germany 10/32

RED

Pogio Ai Santi "Le Guardie"
Montepulciano d'Abruzzo, 2016 10/35

Vin De Pays de Vaucluse Rhône Blend
Côtes du Rhône, France 2018 11/40

Zolo Malbec
Mendoza, Argentina 2017 12/42

Chad Pinot Noir
Willamette Valley, Oregon 2017 15/65

Terre da Vino Barolo
Nebbiolo, Piedmont, Italy 2015 15/65

Bellacosa by Daniel Cohn Cabernet Sauvignon
North Coast, California 2016 18/80

NON ALCOHOLIC

Navarro Vineyards
Gewürztraminer, Non alcoholic Grape Juice 10/36

Navarro Vineyards
Pinot Noir, Non alcoholic Grape Juice 10/36

FEATURED BOTTLES

LC Villa Sparkling Rose
Veneto, 2016 32

Herman J. Weimer "Dry" Reisling
Fingerlakes, 2017 25 (350ml)

Martinelli "Martinelli Road Vineyard"
Russian River Valley, 2014 55

Kinsella "Jersey Boys"
California, 2016 215

APPETIZERS

Creamy She Crab Bisque

fresh herbs 13

GF 🥜 Shaved Fennel & Arugula Salad

*toasted pine nuts, shaved parmesan,
orange-sherry vinaigrette 12*

Oysters Rockefeller

pernod, creamed spinach, bacon , crumb topping 16

GF Piedmont Beef Carpaccio

*pickled cipollini onions, caper berries, shaved parmesan,
baby greens, mustard aioli 16*

Hand Pulled Burrata

*charred peppers, roasted cherry tomatoes,
olives, marjoram, grilled focaccia 14*

GF 🥜 Charred Baby Spanish Octopus

papas bravas, romesco, pepperdew, hazelnuts 16

Washington Inn Crab Cake

red pepper piperade, red pepper aioli 15

Grilled Shrimp

lemon brioche crumb, asparagus, scallion, radish, citrus aioli 14

ENTREES

Seafood Cioppino

clams, shrimp, scallops, fish, spicy tomato broth, garlic aioli, toasted focaccia 31

GF Mediterranean Branzino

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

Washington Inn Crab Cakes

red pepper piperade, scallion mash potato, seasonal vegetables, roasted red pepper aioli 34

GF Twin Maine Lobster Tails

rock shrimp & lobster risotto, grilled asparagus, roasted tomato 50

GF 🥜 Plancha Scottish Salmon

grilled winter root vegetable, walnut & basil pesto, saffron beurre-blanc 31

GF The Vegan

*seared royal trumpet mushrooms, butternut squash puree, roasted fall squash,
truffled mushrooms, currant-pistachio salbitxada, herb oil 27*

Red Wine Braised Short Ribs

fresh pappardelle, horseradish gremolata, cipollini onion, shaved parmesan 35

GF Grilled Filet Mignon

*duck fat roasted potatoes, sage & parmesan, roasted mushrooms,
asparagus, truffle aioli 45*

GF Grilled Durac Tomahawk Pork Chop

celery root, winter greens, bacon lardons, roasted garlic demi 35

DESSERT

Bailey's Chocolate Mousse Cake
espresso gelato 12
Fonseca "Bin 27 Finest Reserve" Porto 12

Raspberry Cheesecake
fresh whipped cream 12
Sauternes 12

Winter White Chocolate & Berries
white chocolate cake, mascarpone cream,
macerated strawberries 12
Cavicchio Prosecco 11

Maria's Dessert Du Jour
please ask your server 12

AFTER DINNER

Crystal Chocolate Martini 12

Dark Chocolate Martini 12

Fudge Kitchen Martini 12

Espresso Martini 13

Romantic Coffee
Irish Jameson & brown sugar, Jamaican Tia Maria,
Mexican Kahlua, Washington Inn, Cafe Brugge Godiva,
Mont Blanc Godiva White, Banana Foster 10

DESSERT WINE

Moscato D'Asti 'La Gatta' 10

Il Furetto Brachetto d'Aqui 11

Santa Sophia Recioto Della Valpolicella 13

Isole e Olena, Vin Santo 18

COFFEE

Coffee is Roasted Locally by Cape May Roasters
espresso, cappuccino, latte, french press