

Specialty Cocktails

ARLENE'S PEACH PALMER 13

house infused peach tea vodka, lemon, mint
our play on a spiked Arnold Palmer

CAMPANELLA 15

reposado tequila, aperol, lime, grapefruit, agave, club soda
a Paloma variation, sweet orange & balanced bitterness

WESTERN SOUR 16

bourbon, grapefruit, orgeat, velvet falernum
East meets West, a classic tiki cocktail

SPICY SAILOR 16

alibi gin, coconut milk, lime, house made lemongrass-ginger syrup,
ancho Reyes chili liqueur, cilantro, spicy salt rim
hits all the senses

MEZCAL NEGRONI 14

dolin rouge, mezcal buho contratto bitters
smooth, smoky aperitivo

JUNGLE BIRD 12

chairman's reserve spiced rum, contratto bitters, lime, pineapple, demerara
simply summer, balanced fruit, bitter & booze

Zero-Proof

PEACH FIZZ 11

white peach 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 FRUIT MARTINI 9

fresh squeezed juices shaken & served up
light, fruity, easy drinking

Beer Selection

WATERGUNS & RAINBOWS 10

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

STELLA ARTOIS 8

Pilsner - Leuven, Belgium
fruity & malty sweetness

CAPE MAY SELTZER 8

Hard Seltzer - Cape May, New Jersey
a light & spritzy mouthfeel

BONESAW SHORE TOWN LAGER 9

Helles Lager - Glassboro, New Jersey
ultra pale & easy drinking

MILLER LITE 7

Pilsner - Milwaukee, Wisconsin
light, american pilsner

BECK'S NON-ALCOHOLIC 5

Pale Lager - Germany
clean & crisp, hoppy finish

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

CHENIN BLANC, Pascal Biotteau Loire Valley, France, 2020 <i>peach, fennel, apricot</i>	14	42
PINOT GRIGIO, Borghi Ad Est Friuli Grave, Italy, 2019 <i>light, nectarine, lemon</i>	14	42
RIESLING SPÄTLESE, Vols Mosel, Germany, 2018 <i>sweet, pear, honey</i>	14	45
SAUVIGNON BLANC, Frenzy Marlborough, New Zealand, 2021 <i>grapefruit, passion fruit, lemongrass</i>	14	45
SAUVIGNON BLANC-SEMILLON, Château Bordenave Sauternes, France, 2010 <i>orange marmalade, nutmeg, pepper</i>	14	50
SANCERRE, Dominique et Janine 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
GRENACHE ROSE, Tablas Creek Paso Robles, California, 2021 <i>yellow raspberry, peach juice, passionfruit</i>	16	64

Red

SYRAH, Domaine Des Ouled Thaleb, Syrocco Zenata, Morocco, 2019 <i>blackberry bramble, eucalyptus</i>	15	52
PINOT NOIR, Montinore Willamette Valley, Oregon, 2019 <i>tart cherry, cranberry, earthy</i>	15	58
PINOT NOIR, Chacra, "Barda" Rio Negro, Argentina 2020 <i>fresh, red plum, sandalwood</i>	19	75
BARBERA, La Luna E L Falo 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 Blac Bordeaux, France, 2017 <i>plum, mocha, leather</i>	15	58
CABERNET SAUVIGNON, RouteStock Napa Valley, California, 2018 <i>black fruits, cedar, balsamic</i>	18	65



Appetizer

Chef's Featured Oysters

champagne mignonette,
cocktail sauce & lemon 3.75 each

Local Oysters Rockefeller

parmesan, spinach, bacon 16

Shrimp Cocktail

shaved horseradish, cocktail sauce, lemon 19

Tartar Duet

ahi tuna, scottish salmon, cucumber, tobiko,
cilantro & cumin vinaigrette 19

Crab & Corn Chowder

roasted poblano cream 16

Roasted Mushroom Soup

crimini, shiitake, spring onion 14

Romaine Salad

parmesan-peppercorn dressing, cherry tomatoes, focaccia croutons 14

Shaved Sunchoke & Arugula Salad

radicchio, pine nuts, parmesan cheese, lemon vinaigrette 15

Hand Pulled Burrata

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

Spanish Baby Octopus

cucumber, green garbanzo beans, heirloom tomatoes,
baby arugula, romesco 19

Escargot Gratin

garlic & herb butter, gruyere cheese, crostini 16

Washington Inn Crab Cake

roasted red pepper cream 20

Entrée

Duroc Pork Chop

celery root, braised collard greens, bacon lardons,
mostarda, rosemary demi glace 38

Scottish Salmon

spring vegetables, pea pesto,
lemon beurre blanc 36

Whole Roasted Branzino

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

Mahi Mahi

summer succotash, purple potatoes,
saffron beurre blanc 38

Washington Inn Cioppino

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

Curried Cauliflower Steak

royal trumpet mushrooms, garlic spinach,
butternut squash coulis, pine nut-raisin relish 34

Creekstone Ranch Short Rib

goat cheese polenta, roasted vegetables,
balsamic bacon-jam 39

Filet Mignon

gruyere potato gratin, grilled vegetables,
caramelized onions, horseradish, red wine demi glace 65

After Dinner

Desserts

- Chocolate Mousse Cake 15
raspberry filling
- GF Crème Brûlée 14
fresh berries
- Chef's Selection Cheesecake 14
fresh whipped cream
- GF Bananas Foster 14
almond tuile, vanilla ice cream, warm rum sauce
- Coconut Napoleon 14
puff pastry, coconut cream, caramelized pineapple

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

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

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

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

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 22
Graham's 30 Year Tawny 32
Inocente Fine Dry Sherry 12
Broadbent 5 Year Madeira 16
1978 d'Oliveiras Bual Vintage Madeira 88