

Specialty Cocktails

ARLENE'S PEACH PALMER 13

house infused peach tea vodka, lemon, mint
Arnold Palmer with a twist

CAMPANELLA 15

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

SLY RYE GUY 15

redemption rye whiskey, aquavit, creme de cassis, punt e mes, orange bitters
smooth, citrus notes

RICARDO 14

hendricks gin, lime, sugar, club soda
our play on a gin rickey

MEZCAL NEGRONI 14

dolin rouge, mezcal buho, contratto bitters
a smooth & smoky aperitivo

RUM PUNCH 15

haitan dark rum, pineapple, lime, orgeat, tiki bitters
simply summer, balanced fruit, bitter & booze

VIP MARGARITA 40

clase azul blanco tequila, lime, cointreau
scratch margarita

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 MARTINI 10

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

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>sweet dessert wine</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 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 Blac 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

Crab & Corn Chowder

crispy bacon, roasted poblano cream 16

Romaine Salad

parmesan-peppercorn dressing, cherry tomatoes, focaccia croutons 14

Shaved Sunchoke & Arugula Salad

radicchio, pine nuts, parmesan, lemon vinaigrette 15

Hand Pulled Burrata

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

Local Tomato Panzanella Salad

feta, kalamata olives, red onion, focaccia croutons, tomato vinaigrette 17

Escargot Gratin

garlic & herb butter, gruyere, crostini 16

Baby Spanish Octopus

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

Confit of Duck

goat cheese polenta, sweet garlic, marjoram chimichurri, crispy parsnips 19

Entrée

Duroc Pork Chop

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

Creekstone Ranch Short Rib

smashed yukon-golds, french beans,
horseradish cream, pan jus 39

Filet Mignon

fingerling potatoes, red peppers, caramelized onions,
shiitakes, herb butter, red wine reduction 65

Curried Cauliflower Steak

grilled eggplant, royal trumpet mushrooms, sautéed spinach,
pickled vegetables, sunchoke purée 34

Lamb Cavatelli

broccoli rabe, manchego cheese 39/19

Plancha Seared Halibut

purple mashed potatoes, baby bok choy, pickled mushrooms,
miso-ginger beurre blanc 42

Whole Roasted Branzino

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

Washington Inn Cioppino

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

Grilled Swordfish

black bean "risotto", avocado verde, mango salsa,
coconut-lemongrass crema 39

Washington Inn Crabcakes

local corn salsa, scallion mashed potatoes, french beans,
roasted red pepper aioli 45/22

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