

Specialty Cocktails



ARLENE'S PEACH PALMER 12

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

CAMPANELLA 14

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

WESTERN SOUR 15

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

SPICY SAILOR 15

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

WHITE NEGRONI 12

dolin dry, dolin genepy, lillet blanc, rhubarb bitters
light, floral, citrus

JUNGLE BIRD 11

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

Zero-Proof

BITTER ORANGE SPRITZ 10

blood orange aperitif, cape citrus spirit, fever tree elderflower tonic
a non-alcoholic play on the aperol spritz

PEACH FIZZ 10

white peach purée, lemon, mint, club soda
effervescent & refreshing

TROPICAL FRUIT MARTINI 12

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

Sparkling

PROSECCO, Jeio, Blanco Brut Italy, NV <i>citrus fruits, pineapple, mineral</i>	13	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>	12	39
PINOT GRIGIO, Borghi Ad Est Friuli Grave, Italy, 2019 <i>light, nectarine, lemon</i>	11	38
RIESLING Muller-Catoir Pfalz, Germany, 2020 <i>dry, green apple, mineral</i>	12	48
SAUVIGNON BLANC, Frenzy Marlborough, New Zealand, 2021 <i>grapefruit, passion fruit, lemongrass</i>	12	45
VIIGNIER/SAUVIGNON BLANC, Saint Cosme Côtes du Rhône, France, 2019 <i>medium bodied, melon, apricot</i>	13	49
CHARDONNAY, Barrique Sonoma, California, 2015 <i>buttery, meyer lemon, yellow plum</i>	19	79
CHARDONNAY, De Wetshof, Limestone Hill Robertson, South Africa, 2021 <i>kumquat, lemongrass, roasted hazelnut</i>	15	58

Rosé

PROSECCO ROSE, LC Villa Italy, NV <i>lemon zest, sour cherry, flower petals</i>	12	32
PROVENCE ROSE, Peyrassol Côtes de Provence, France, 2021 <i>strawberry, watermelon, flint</i>	13	40

Red

SYRAH, Domaine Des Ouled Thaleb, Syrocco Zenata, Morocco <i>blackberry bramble, eucalyptus</i>	13	52
PINOT NOIR, Montinore Willamette Valley, Oregon, 2019 <i>tart cherry, cranberry, earthy</i>	14	58
BARBERA, La Luna E L Falò Piedmont, Italy, 2017 <i>black currant, cherry, clove</i>	15	58
MALBEC, Sophie Siadou Valencay, Loire Valley, France, 2019 <i>blueberry, espresso, leather</i>	12	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>	17	65
MONASTRELL Old Vines Spanish Red, Depaula La Mancha, Spain, 2019 <i>blueberry, plum, vanilla</i>	12	45



Appetizer

Chef's Featured Oysters 🍻 GF

local beach plum mignonette,
cocktail sauce & lemon 3.75 each

Local Oysters Rockefeller 🍻

parmesan, spinach, bacon 16

Maryland She Crab Bisque 🍻

tarragon-sherry cream 12

Roasted Mushroom Soup GF

crimini, shiitake, spring onion 12

Whipped Lemon Ricotta

spring vegetables, lemon brioche breadcrumb,
basil vinaigrette 16

Shaved Sunchoke & Arugula Salad 🍷 GF

radicchio, pine nuts, parmesan cheese,
lemon vinaigrette 12

Tartar Duet GF

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

Escargot Gratin

garlic & herb butter, gruyere cheese, crostini 15

Washington Inn Crab Cake 🍻

roasted red pepper cream 20

Entrée

Duroc Pork Chop

yukon gold-celery root purée, kale, mushrooms,
sage demi glace 34

Scottish Salmon

spring vegetables, pea pesto,
lemon beurre blanc 36

Whole Roasted Branzino

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

Washington Inn Cioppino

daily catch, local shellfish, white wine tomato broth,
grilled focaccia 34

Curried Cauliflower Steak

royal trumpet mushrooms, garlic spinach,
butternut squash coulis, pine nut-raisin relish 27

Creekstone Ranch Short Rib

goat cheese polenta, roasted vegetables,
balsamic bacon-jam 36

Filet Mignon

potato pancake, brussels sprouts, horseradish,
roasted garlic & rosemary demi 65



After Dinner

Desserts

Chocolate Mousse Cake 12
raspberry filling

GF Crème Brûlée 12
fresh berries

Chef's Selection Cheesecake 12
fresh whipped cream

GF Bananas Foster 12
almond tuile, vanilla ice cream, warm rum sauce

Coffee & Tea

*we proudly roast the beans for our signature
Washington Inn Blend*

Coffee 3

Tea 3.50

Espresso 3.95

Cappuccino 5.95

Latte 5.95

French Press sm. 6 lg. 10

Digestives

Averna Amaro 13

Nonino Amaro 17

Cynar 11

Fernet Branca 12

Carpano Antica Formula 15

Green Chartreuse 14

Yellow Chartreuse 14

Julia Superiore Grappa 15

Castello Banfi Grappa 18

Cognac & Armagnac

Larressingle VSOP 15

Camus VSOP 35

Leyrat VSOP 20

Leyrat XO 34

Cognac Dudognon 11

Nightcap

The Fudge Kitchen 12
vanilla vodka, chocolate wine, dark creme de cocoa

Espresso Martini 12
vanilla vodka, kahlua, single espresso

Washington Inn Romantic Coffee 10
grand marnier & tia maria, house whipped cream

Bijou 12
gin, dolin genepy, dolin rouge, orange & aztec
chocolate bitters
smooth, earthy, wintery aperitivo

Ferrari 12
fernet branca, campari
bitter & medicinal, excellent digestives

Dessert Wines

Brachetto d'Acqui Il Furetto, 2015 12

Moscato d'Asti, La Gatta, 2018 10

Sauterns, Château Bordenave, 2010 12

Santa Sophia, Recioto della Valpolicella, 2009 13

Banyuls, Domaine Vial-Magneres, NV 13

Port, Sherry & Madeira

Sandeman Ruby Port 8

Graham's Six Grape Port 10

Graham's 10 Year Tawny 15

Graham's 20 Year Tawny 20

Graham's 30 Year Tawny 28

Ynocente Fine Dry 11

El Canadá Pedro Ximénez 11

Broadbent 10 Year Madeira 15

1978 d'Oliveiras Dual Vintage Madeira 87