



IN-ROOM DINING

*NEVER JUST STAY.
STAY INSPIRED.*

CONRAD®
WASHINGTON DC

IN-ROOM DINING

BREAKFAST

Served from 6:00 a.m. to 11:00 a.m.

HARVESTS AND GRAINS

Yogurt and Granola | 15

Greek vanilla yogurt with sundried cherries and flax seed granola, berries, and local honey

Avocado Toast | 14

Avocado toast with tomato, watercress, breakfast radishes, caper berries and sea salt on multigrain toast

Steel Cut Oatmeal | 15

Served with apple butter, steamed milk, pecans, dried blueberries, and local honey

Ruby Red Grapefruit | 13

Served with raw sugar and cottage cheese

Freshly Sliced Fruit | 15

Conrad Continental | 25

Choice of freshly brewed coffee or tea, choice of fresh juice, pastry with butter and jam, and sliced fruit

European Breakfast | 27

Havarti and Swiss cheeses, black forest ham, house roasted turkey, boiled eggs, pumpernickel, whole grain mustard, red pepper jelly, and sliced tomatoes

Cold Cereal | 14

Choice of cereal served with choice of skim, 2%, almond, or soy milk

BREAKFAST CLASSICS

Buttermilk Pancakes | 18

Served with maple syrup, berries, and whipped butter

Two Farm Fresh Eggs Any Style | 23

Served with choice of bacon, pork or chicken apple sausage, cottage fried potatoes and choice of toast

Create Your Own Omelet | 26

Choice of whole eggs, egg whites, or Egg Beaters, and choice of bacon, ham, pork sausage, lump crab, tomatoes, onions, mushrooms, artichokes, bell peppers, spinach, cheddar cheese, Swiss cheese, goat cheese, and/or feta cheese, served with cottage fried potatoes and choice of toast

Grilled Breakfast Sandwich | 20

Fried egg, smoked pork shoulder, tomato chili jam, jack cheese, and arugula on sourdough, served with cottage fried potatoes

Egg White Frittata | 24

With foraged mushrooms, caramelized onions, baby kale, Cotija cheese, avocado, tomatoes, and cottage fried potatoes

Smoked Salmon and Bagel | 24

Choice of bagel, cream cheese, fried capers, red onions, tomatoes, and poached eggs

*Consuming undercooked meats, fish, or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish, and shellfish products. We are prepared and eager to accommodate any dietary restriction or need. Please let us know. All orders are subject to a 25% charge, state sales tax, as well as a \$5 delivery charge. 16% is charged as a Gratuity and is distributed to hotel employees. 9% is charged as a Service Charge and is kept by the Hotel to cover administrative and discretionary costs.

IN-ROOM DINING

BREAKFAST

Served from 6:00 a.m. to 11:00 a.m.

CONRAD SIGNATURES

Sundried Cherry Stuffed French Toast | 25

With cream cheese, walnuts, lemon curd, and cherry blossom syrup

Inland Omelet | 25

Virginia ham, cheddar, caramelized onions, blistered tomatoes, cottage fried potatoes, and choice of toast

Breakfast "Risotto" | 24

Steel cut oats, mushroom brodo, Parmesan Reggiano, blistered tomatoes, fried egg, and arugula

Pear Congee | 15

Rice porridge, slivered almonds, cinnamon, local honey, and whipped butter

FOR OUR YOUNGER TRAVELERS

Scrambled Farm Fresh Eggs | 12

Served with choice of bacon, pork or chicken apple sausage, cottage fried potatoes and choice of toast

French Toast Sticks | 12

Served with maple syrup and berries

Chocolate Chip Pancakes | 12

Served with caramel and maple syrup

SIDES AND THINGS

Assorted Yogurt | 8

Toast | 6

Wheat, rye, sourdough, pumpernickel, or multigrain served with whipped butter and jam

English Muffin | 6

Bagel | 8

Everything, sesame, plain or wheat bagel toasted and served with cream cheese, whipped butter, and homemade jam

Two Eggs Any Style | 9

Bacon | 8

Pork Sausage | 8

Chicken Apple Sausage | 8

Sliced Tomato with Sea Salt | 6

IN-ROOM DINING

BREAKFAST

Served from 6:00 a.m. to 11:00 a.m.

JUICES AND SMOOTHIES

Signature House-Pressed Juice | 12

10 oz.

Orange, Grapefruit, Apple, Cranberry, or Tomato Juice | 6

Recover Smoothie | 10

Banana, pineapple, hemp seeds, coconut milk, and peanut butter

Thrive Smoothie | 10

Berries, cherries, banana, almond milk, flax seed, and local honey

COFFEE AND TEA

La Colombe Regular or Decaffeinated Coffee

Small Pot (2 cups) | 10

Large Pot (4 cups) | 13

Espresso | 5

Double Espresso | 7

Latte or Cappuccino | 7

Assorted Tea Leaves Teas | 6

Served with milk and honey

ALL DAY

Served from 11:00 a.m. to 11:00 p.m.

STARTERS

Artisan Cheese | 18

Apple butter, stone ground mustard and bread

Crudité | 14

Daily selection of market vegetables with green goddess dressing and marinated olives

Masa and Potato Crusted Calamari | 16

Chorizo mayonnaise, cilantro, piquillo pepper marinara

Surryano Ham | 18

Corn madeleines, Old Bay honey butter

Smoked Chicken Noodle Soup | 12

Free-range chicken, celery, carrots, onions, fennel, fine herbs

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ALL DAY

Served from 11:00 a.m. to 11:00 p.m.

SALADS

Caesar Salad | 14

Torn Romaine, crumbled eggs, white anchovies, shaved Parmesan, and crostini

Local Lettuces | 16

Lettuces, jicama, herbs & flowers, vinaigrette

SALAD ELEVATIONS

Avocado Confit | 7

Free-Range Chicken | 15

Cedar Plank Salmon | 18

Hanger Steak | 21

Carolina Wild Shrimp | 16

SANDWICHES

Served with pickle and choice of house-made chips or fries.

Conrad Club | 18

Bacon, lettuce, avocado, tomato, house-roasted turkey, and pommery aioli on multigrain bread

Fried Chicken Sandwich | 16

Napa cabbage, pickles and Sriracha aioli on brioche bun

Impossible Burger | 18

Grilled onions, field greens, avocado and foraged mushrooms on grilled multigrain

Roseda Beef Burger | 18

Brioche bun, lettuce, tomato, onion, pimento cheese

PIZZA

Pepperoni | 20

Mozzarella, vine-ripe tomatoes, Parmesan

Margherita | 18

Torn basil, mozzarella, vine-ripe tomatoes

Virginia Ham | 20

Mozzarella, vine-ripe tomatoes, Parmesan

Spinach and Kale | 20

Pecorino cheese, ricotta, roasted garlic, and grilled scallions

HOMEMADE PASTA

Kale Orecchiette | 20

Kale pesto, cashew "Parmesan"

Rigatoni Pomodoro or Bolognese | 18

Burrata, basil, tomato

IN-ROOM DINING

ALL DAY

Served from 11:00 a.m. to 11:00 p.m.

ENTRÉES

Steak Frites | 28

Hanger steak, malted fries

Free-Range Half Chicken | 29

Gold rice polenta, sautéed spinach

Cedar Plank Salmon | 32

Served with stone ground grits and cracklings

ON THE SIDE

Harvest Vegetables | 9

Baked Potato | 9

With sour cream, bacon, chives, and butter

Old Bay Fries | 6

House-Made Chips | 6

Simply Greens | 8

Radishes, vinaigrette

KIDS SNACKS

Veggies and Dip | 7

Chicken Noodle Soup | 8

Sliced Apples and Caramel Dip | 7

KIDS ENTRÉES

Grilled Cheese | 10

Served with choice of house-made chips, fries, or fruit

Conrad Junior Burger | 12

With lettuce, tomato, cheddar, and choice of house-made chips, fries, or fruit

Chicken Tenders | 12

Served with choice of house-made chips, fries, or fruit

Macaroni and Cheese | 12

Blonde cheese sauce, cavatappi pasta, and choice of house-made chips, fries, or fruit

Grilled Salmon | 13

Served with steamed broccoli and rice

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IN-ROOM DINING

ALL DAY

Served from 11:00 a.m. to 11:00 p.m.

DESSERTS

Soft Baked Chocolate Chip Cookies | 10

Served with milk

Ice Cream Sundae | 12

With ganache, caramel, whipped cream, Virginia peanuts, and cherries

Seasonal Sorbet and Fruit | 10

LATE NIGHT

Served from 11:00 p.m. to 6:00 a.m.

STARTERS

Artisan Cheese | 18

Apple butter, stone ground mustard and bread

Crudité | 14

Daily selection of market vegetables with green goddess dressing and marinated olives

Masa and Potato Crusted Calamari | 16

Chorizo mayonnaise, cilantro, piquillo pepper marinara

Smoked Chicken Noodle Soup | 12

Free-range chicken, celery, carrots, onions, fennel, fine herbs

Surryano Ham | 18

Corn madeleines, Old Bay honey butter

SALADS

Caesar Salad | 14

Torn Romaine, crumbled eggs, white anchovies, shaved Parmesan, and crostini

Local Lettuces | 16

Lettuces, jicama, herbs & flowers, vinaigrette

SALAD ELEVATIONS

Avocado Confit | 7

Free-Range Chicken | 15

Cedar Plank Salmon | 18

Hanger Steak | 21

Carolina Wild Shrimp | 16

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L A T E N I G H T

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SANDWICHES

Served with pickle and choice of house-made chips or fries.

Conrad Club | 18

Bacon, lettuce, avocado, tomato, house-roasted turkey, and pommery aioli on multigrain bread

Fried Chicken Sandwich | 16

Napa cabbage, pickles and Sriracha aioli on brioche bun

Impossible Burger | 18

Grilled onions, field greens, avocado and foraged mushrooms on grilled multigrain

Roseda Beef Burger | 18

Brioche bun, lettuce, tomato, onion, pimento cheese

PIZZA

Pepperoni | 20

Mozzarella, vine-ripe tomatoes, Parmesan

Margherita | 18

Torn basil, mozzarella, vine-ripe tomatoes

Virginia Ham | 20

Mozzarella, vine-ripe tomatoes, Parmesan

Spinach and Kale | 19

Pecorino cheese, ricotta, roasted garlic, and grilled scallions

DESSERTS

Soft Baked Chocolate Chip Cookies | 10

Served with milk

Ice Cream Sundae | 12

With ganache, caramel, whipped cream, Virginia peanuts, and cherries

Seasonal Sorbet and Fruit | 10

B E V E R A G E S

Served from 11:00 a.m. to 6:00 a.m.

SOFT DRINKS

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Club Soda, or Tonic Water | 6

BOTTLED WATER

Aqua Panna or S. Pellegrino Water Small | 7 Large | 9

Evian "Disney Mickey and Friends" Water | 6

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IN-ROOM DINING

BEVERAGES

Served from 11:00 a.m. to 6:00 a.m.

JUICES

Orange, Grapefruit, Apple, Cranberry, or Tomato | 6

COFFEE AND TEA

La Colombe Regular or Decaffeinated Coffee

Small Pot (2 cups) | 10

Large Pot (4 cups) | 13

Espresso | 5

Double Espresso | 7

Latte or Cappuccino | 7

Assorted Tea Leaves Tea | 6

With milk and honey

Tea Leaves Iced Tea | 5

BOTTLED BEER

Stella Artois | 8

Blue Moon Belgian White | 7

Samuel Adams Boston Lager | 7

Budweiser | 6

Miller Lite | 6

Corona | 6

Heineken | 8

DC Brau, The Public Ale | 7

Beck's Non-Alcoholic | 5

IN-ROOM DINING

ALCOHOL

Served from 11:00 a.m. to 6:00 a.m.

CHAMPAGNE AND SPARKLING

	Single Glass	1/2 Bottle	Full Bottle
Champagne, Moët & Chandon Imperial Brut Epernay, France	—	90	—
Champagne, Veuve Clicquot Yellow Label Brut Reims, France	—	—	115
Sparkling, Chandon Brut Classic Yountville, CA	17	—	65

WHITE WINE

Chardonnay, Sonoma-Cutrer Russian River Ranches, CA	16	34	64
Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand	20	—	80
Sauvignon Blanc, Matanzas Creek Sonoma County, CA	—	36	—
Pinot Grigio, Terlato Family Vineyards Friuli, Italy	14	—	56
Rosé, Whispering Angel Provence, France	15	—	60

RED WINE

Cabernet Sauvignon, Arrowood Sonoma County, CA	16	42	—
Merlot, Liberty School Paso Robles, CA	16	—	64
Pinot Noir, Ponzi Vineyards Willamette, OR	18	—	72
Pinot Noir, Steele Cameros, CA	—	40	—
Red Blend, Darioush "Caravan" Napa, CA	—	—	130

Please inquire about our seasonal Wines by the Glass at Estuary

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