

CONRAD

WASHINGTON DC

MENU

RAW | CHILLED

- OYSTERS MIGNONETTE, CLASSIC COCKTAIL DOZ | 1/2 DOZ 26
SHRIMP COCKTAIL NEW BAE SPICE, PRAWN CRACKERS, COCKTAIL SAUCE 24
MARKET VEGGIES CAULIFLOWER HUMMUS, SPENT GRAIN BREAD 18
SPICY TUNA CALABRIAN CHILI, AVOCADO, FENNEL POLLEN, SEAWEED GARLIC TOAST 19

SALADS | STARTERS

- PRETZEL CRUSTED FISH NUGGETS SNAKEHEAD, HOT HONEY,
GRAIN MUSTARD RANCH 18
HEIRLOOM TOMATO PARMESAN CREAM, FREEZE DRIED PESTO, GRILLED BREAD 17
LITTLE GEMS AVOCADO GREEN GODDESS, PUFFED SEEDS AND GRAINS,
CHARRED CUCUMBER 17
KALE CAESAR SALAD CURED EGG YOLK, SMOKED PARMESAN REGGIANO 16

BREAKING BREAD

- CORNBREAD SURRYANO HAM, HONEY BUTTER 18
ESTUARY BURGER ROSEDA BEEF, AGED CHEDDAR, BURGER SAUCE, LETTUCE, PICKLES,
BACON, OLD BAY FRIES 23
MD CRAB ROLL ICE PLANT, OLD BAY FRIES 29
PARKER HOUSE POTATO ROLLS SMOKED TROUT DIP, PICKLES 22

FRONT AND CENTER

- FLUKE MEUNIÈRE BROWN BUTTER, FINE HERBS, CHARRED LEMON, CAPERS 37
DRY AGED ROSEDA RIBEYE MUSHROOM CONFIT, BEEF CHICHARRONE,
GREEN PEPPERCORNS 60
WILD STRIPED BASS GLAZED IN TOMATO BONITO BUTTER, SMOKED AND
CRISPY TURNIPS 36
AMISH CHICKEN MILANESE CRISPY THIGH, CHICKEN DRIPPINGS, PICKLED MUSTARD,
MEDJOL DATES 36

SIDES | GRAINS

- BUTTERY POTATOES YUKON GOLD POTATOES, TRICKLING SPRINGS BUTTER, SEA SALT 9
BROCCOLI CHARRED LEMON, CHILI-GARLIC CRUNCH 10
SAUTÉED SPINACH SPINACH CHIMICHURRI 9
FRESH CORN GRITS COTIJA, CORN NUTS 9
OLD BAY FRIES 10

DESSERT

- SEASONAL SORBET BERRIES 9
TOASTED P&J PEANUT BUTTER CHEESECAKE, ROASTED CONCORD GRAPE,
BROWN BUTTER KATAIFI 10
SMITH ISLAND CAKE COCOA NIB SOAKED SPONGE, CHOCOLATE ROCKS,
WHITE CHOCOLATE GANACHE 10