

CONRAD[®]

WASHINGTON DC

ALL DAY MENU

RAW | CHILLED

OYSTERS MIGNONETTE, CLASSIC COCKTAIL
DOZ 36 | 1/2 DOZ 24

SHRIMP COCKTAIL NEW BAE SPICE, PRAWN CRACKERS,
COCKTAIL SAUCE 24

SPICY TUNA CALABRIAN CHILI, AVOCADO, FENNEL
POLLEN, SESAME CRACKERS 19

SALADS | STARTERS

PRETZEL CRUSTED FISH NUGGETS SNAKEHEAD,
HOT HONEY, GRAIN MUSTARD RANCH 18

KALE AVOCADO GREEN GODDESS, SHAVED APPLE, PUFFED
SEEDS AND GRAINS, CASHEW 16

LITTLE GEMS CAESAR DRESSING, CHARRED CUCUMBER,
SMOKED PARMESAN, CURED EGG YOLK 17

BEEF CARPACCIO LEEK ASH, HAY SMOKED POTATOES,
CAPERS, PECORINO CREAM 22

BREAKING BREAD

PARKER HOUSE POTATO ROLLS 12

ADD ON: SMOKED TROUT DIP | TROUT ROE, DILL PICKLES 10
SURRYANO HAM | HONEY-PEPPER BUTTER 10

ESTUARY BURGER ROSEDA BEEF, AGED CHEDDAR,
BURGER SAUCE, LETTUCE, PICKLES,
BACON, OLD BAY FRIES 23

MD CRAB ROLL ICE PLANT, OLD BAY FRIES 29

FRONT AND CENTER

FLUKE MEUNIÈRE BROWN BUTTER, FINE HERBS, CHARRED LEMON, CAPERS **37**

ROSEDA BEEF HANGER STEAK MAITAKE MUSHROOM, MUSHROOM HAY, GREEN PEPPERCORNS **38**

WILD STRIPED BASS MUSSEL SAFFRON JUS, YOUNG FENNEL, ESPELETTE, SQUID INK PUFF PASTRY **34**

AMISH CHICKEN MILANESE CRISPY THIGH, CHICKEN DRIPPINGS, PICKLED MUSTARD, MEDJOOOL DATES **36**

KALE ORECCHIETTE TURNIP BOLOGNAISE, TOMATO POWDER, FREEZE DRIED PESTO **26**

SIDES

BUTTERY POTATOES MASHED YUKON GOLD POTATOES, BUTTER, SEA SALT **9**

BROCCOLI CHARRED LEMON, CHILI-GARLIC CRUNCH **10**

SAUTÉED SPINACH SPINACH CHIMICHURRI **9**

WHITE ASPARAGUS TOASTED HAZELNUTS **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**