ALL DAY DINING
Available daily from 11:00 a.m.–11:00 p.m.

SOUPS, SALADS, AND OTHER STARTERS

ROOFTOP HONEY WHEAT & WALNUT BREAD $6
Whipped Honey Butter

CHEF’S SOUP $11
Inspired by the Seasons and Local Produce

MARYLAND CRAB CHOWDER $15
Blue Crab, Sweet Corn, Crème Fraîche

KALE AND APPLE SALAD $14
Lollipop Kale, Roasted Almonds, Orange Segments, Asiago Cheese, Sherry Vinaigrette

BABY GREENS $14
Cucumber, Tear Drop Tomatoes, Lemon Poppy Seed Dressing

CHICKEN WINGS $16
Choice of Sauce: Teriyaki, Buffalo or Honey Jerk
Choice of Dip: Blue Cheese or Ranch

ARTISAN CHEESE BOARD $16
Three Local Cheeses with Artisan Crackers and Fruit Preserves

HUMMUS $10
Lemon Oil, Artisan Crackers, Sea Salt Lavosh

TUNA TARTARE $20
Soy Emulsion, Sriracha Aioli, Fried Rice Noodles

CRAB AND AVOCADO SALAD $18
Burrata, Pickled Mustard Seeds, Grilled Rustic Bread

CLASSIC CAESAR SALAD $17
Romaine Hearts Tossed with House Made Parmesan Garlic Dressing
Add Grilled Chicken Breast $9
Add Grilled Shrimp $10

FLATBREADS

THE DISTRICT FLATBREAD $23
Prosciutto, Roasted Tomato, and Olives

VEGETABLE & GOAT CHEESE FLATBREAD $21
Mushrooms, Spinach, Goat Cheese, Tomato Jam

Please touch the “Room Service” button on your telephone for service.
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ALL DAY DINING
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SANDWICHES
Sandwiches are served with your choice of: Chef’s Soup, Old Bay Dusted Fries, Seasonal Greens or Caesar Salad

TURKEY CLUB
House Smoked Turkey Breast, Aged Cheddar Cheese, Applewood Smoked Bacon, Avocado, Lettuce, Tomato on Toasted Sourdough $19

SIGNATURE CAPITAL BEEF BURGER
House Made Steak Sauce, Applewood Smoked Bacon, Aged Cheddar Cheese, Crispy Onions on a Brioche Bun $22

HOUSE-MADE QUINOA AND BLACK BEANS VEGGIE BURGER
Tomato Jam, Hydro Boston Bibb Lettuce on Whole Wheat Bun $17

WDC SLIDERS

THREE AMERICAN BEEF SLIDERS
Caramelized Onion Jam, Peppered Slab Bacon, Vermont Cheddar Cheese on Mini Brioche $18

THREE CRAB CAKE SLIDERS
Signature Maryland Lump Crab Cake, Old Bay Remoulade on Mini Brioche $20

U.S. Capitol Building
Coronet laid by President George Washington in 1793
ALL DAY DINING
Available daily from 11:00 a.m.–11:00 p.m.

ENTRÉES

MUSHROOM RAVIOLI $25
Sautéed Mushrooms, Asparagus, Parmesan Cream

STEAK FRITES $34
Filet, Steak Cut Fries, Harissa Aioli, Bordelaise Sauce

GRILLED RIB EYE $38
Wild Mushrooms, Garlic Mashed Potatoes and Seasonal Root Vegetables

GRILLED CHICKEN BREAST $27
Dark Meat B.B.Q. Ragu, Corn Bread Salad

SOY GLAZED SALMON $32
Grilled Broccolini, Baby Carrots, Pearl Onions, Snow Peas

JUMBO MARYLAND BLUE CRAB CAKES $32
Seasonal Succotash, Old Bay Remoulade

SEASONAL CATCH $32
Warm New Potato Salad, Truffle Oil, Hearts of Palm, Beurre Blanc

SIMPLY PASTA $18
Smoked Tomato Sauce, Fresh Basil, Olives, and Asiago Cheese

SIDES

Grilled Asparagus with Asiago Cheese $10
Roasted Sweet Potato $7
Grilled Broccolini $7
Maple Glazed Baby Carrots $7
Olive Oil Sautéed Mushrooms $8
Seasonal Root Vegetable Medley $7
Garlic Mashed Potatoes $7
French Fries $8

DRY SNACKS

Assorted KIND Bars $6
Mixed Nuts $5
Trail Mix $5
Gourmet Popcorn $5
Pretzel Twists $5
Terra Chips $5
Cape Cod Potato Chips $5
Salt ’N Vinegar Pop Chips $5

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BREAKFAST
Breakfast available daily from 6:00 a.m.-11:00 a.m.

COMPLETE BREAKFAST
All Breakfast Packages are served with:
- Choice of Freshly Squeezed Orange or Grapefruit Juice, Natural Apple Juice, Cranberry, V8, Tomato or Pineapple Juice;
- Choice of Freshly Brewed HC Valentine Coffee or a Selection of Fairmont Fine Teas

THE CONSTITUTION
Sliced Seasonal Fruits & Selection of Breakfast Pastries, Butter, Preserves
Choice of any Two : Croissant, Chocolate Croissant, Danish or Muffin

FAIRMONT FIT
Irish Steel Cut Oats with Candied Walnuts
Choice of Sliced Banana or Side of Fresh Berries

ENERGIZER
Organic Egg White Omelet, Spinach, Peppers and Local Goat Cheese
Blueberry and Almond Milk Smoothie
Choice of Bread: Sourdough, Whole Wheat or Rye Toast; Plain, Sesame or Everything Bagel; or English Muffin

THE CAPITAL BREAKFAST
Two Maryland Farm-Fresh Organic Eggs any Style
Herb Roasted Potatoes and Cherry Tomatoes, Side of Fruit
Choice of Meat: Virginia Ham, Applewood Smoked Bacon, Chorizo Sausage, Chicken Apple Sausage or Country Style Pork Links
Choice of Bread: Sourdough, Whole Wheat or Rye Toast; Plain, Sesame or Everything Bagel; or English Muffin

EGGS BENEDICT SELECTION
Organic Poached Eggs Served on House-Made English Muffins with Herb Roasted Potatoes and Cherry Tomatoes, Hollandaise Sauce

ATLANTIC SHORES
Smoked Atlantic Salmon, Chopped Dill

VIRGINIAN
Local Virginia Ham

COURTYARD
Sautéed Spinach, Caramelized Onions, Roasted Peppers

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BREAKFAST
Breakfast available daily from 6:00 a.m.-11:00 a.m.

THREE EGG OMELETS
Served with Herb Roasted Potatoes and Cherry Tomatoes
Choice of Bread: Sourdough, Whole Wheat or Rye Toast; Plain, Sesame or Everything Bagel; or English Muffin

SHENANDOAH VALLEY MUSHROOM OMELET
Goat Cheese, Truffle Oil

ALL AMERICAN
Virginia Ham, American Cheese

THREE EGG OMELET
Choice of Egg: Organic Whole Eggs, Egg Whites or Egg Beaters
Choice of up to Five Toppings:
Virginia Ham, Chicken-Apple Sausage, Applewood Smoked Bacon, Turkey Bacon, Spinach, Peppers, Tomato, Asparagus, Mushrooms, Green Onions, Cheddar, Swiss, American and Local Goat Cheese

$19
$18
$20

Jefferson Memorial
Commissioned by Congress in 1934; Dedicated by President Roosevelt in 1943

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BREAKFAST SPECIALTIES

FRESH FRUIT AND BERRY PLATE $15
Sliced Fresh Fruit and Mixed Berries
Honey Yogurt and Banana Bread

GREEK-STYLE NON-FAT YOGURT PARFAIT $13
Layered with Almond Cranberry Granola and Honey

STEEL CUT OATMEAL $11
Raisins, Brown Sugar, Whole Milk

TWO MARYLAND FARM ORGANIC EGGS ANY STYLE $19
Choice of Meat: Virginia Ham, Applewood Smoked Bacon, Chorizo Sausage,
Chicken Apple Sausage or Country Style Pork Links
Choice of Bread: Sourdough, Whole Wheat or Rye Toast;
Plain, Sesame or Everything Bagel; or English Muffin

BREAKFAST B.L.T. $19
Two Organic Eggs, Applewood Smoked Bacon, Boston Bibb Lettuce, Tomato,
White Cheddar on Toasted Sourdough

ATLANTIC SMOKED SALMON $19
Toasted Bagel (Plain, Sesame or Everything), Low Fat Cream Cheese,
Tomato, Capers and Red Onions

BUTTERMILK PANCAKES $18
Plain or Blueberry, Vermont Maple Syrup

THICK CUT BROYCHE FRENCH TOAST $19
Banana Caramel Sauce, Candied Walnuts

BELGIAN WAFFLE $19
Strawberry and Lemon Compote, Powdered Sugar

ASSORTED WHOLE GRAIN AND RICE CEREALS $7
Choice of: Corn Flakes, Special K, Wheaties, Total, Raisin Bran,
Honey Nut Cheerios, All Bran, Frosted Flakes
With Sliced Banana or $9
With Field Berries $10

JUICE BAR (12 ounces/350 milliliters) $10
Freshly Juiced to Order:
Wheat Grass, Apple and Spinach
Carrot and Ginger
Pear and Orange

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A delivery charge of $5 per order, 10% tax and a 20% gratuity will be added to all checks.
**BREAKFAST**

*Breakfast available daily from 6:00 a.m.-11:00 a.m.*

## ADDITIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken and Apple Sausage, Country Style Pork Links</td>
<td>$8</td>
</tr>
<tr>
<td>Applewood Smoked Bacon, Grilled Virginia Ham, or Turkey Bacon</td>
<td></td>
</tr>
<tr>
<td>Herb Roasted Potatoes and Cherry Tomatoes</td>
<td>$8</td>
</tr>
<tr>
<td>Organic Yogurt, Local Assorted Flavors or Greek</td>
<td>$6</td>
</tr>
<tr>
<td>Chilled Half Grapefruit</td>
<td>$6</td>
</tr>
<tr>
<td>Side of Fruit or Bowl of Field Berries</td>
<td>$11</td>
</tr>
<tr>
<td>Whole Fruit or Sliced Banana</td>
<td>$6</td>
</tr>
<tr>
<td>Sourdough, Whole Wheat or Rye Toast or House made English Muffin</td>
<td>$6</td>
</tr>
<tr>
<td>Choice of Toasted Bagel with Cream Cheese</td>
<td>$7</td>
</tr>
<tr>
<td>Breakfast Pastries – Choice of any 2:</td>
<td>$8</td>
</tr>
<tr>
<td>Croissant, Chocolate Croissant, Danish or Muffin</td>
<td></td>
</tr>
<tr>
<td>Short Stack Buttermilk Pancakes</td>
<td>$11</td>
</tr>
</tbody>
</table>

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BREAKFAST

Breakfast available daily from 6:00 a.m.-11:00 a.m.

BEVERAGES

POT OF FRESHLY BREWED COFFEE $9
Regular or Decaffeinated

ESPRESSO, CAPPUCINO OR LATTE $8

SELECTION OF FAIRMONT TEAS $7
Fairmont Breakfast, Willow Stream Spa Blend, Japan Sencha,
Berry Berry, Egyptian Chamomile, Fairmont Earl Grey

SELECTION OF FAIRMONT HEALTH AND WELLNESS TEAS $7
Digestif, Energy, Equilibrium, High Antioxidant or Tranquility

MILK $6
Whole, 2%, Skim, Chocolate, Rice, Almond or Soy

JUICES $8
Freshly Squeezed Orange, Freshly Squeezed Grapefruit, Natural Apple,
Cranberry, V8, Tomato or Pineapple

STILL OR SPARKLING FILTERED VIVREAU WATER $5
750 Milliliter Bottle

EVIAN OR PERRIER $9
750 Milliliter Bottle

VOSS MINERAL WATER, STILL OR SPARKLING $9
800 Milliliter Bottle

ASSORTED SOFT DRINKS $6
Coke, Diet Coke, Ginger Ale, Club Soda, Tonic or Ice Tea

ICE TEA $5
Glass
Pitcher $15

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LATE NIGHT DINING
Available daily from 11:00 p.m.–6:00 a.m.

ROOFTOP HONEY WHEAT & WALNUT BREAD $6
Whipped Honey Butter

MARYLAND CRAB CHOWDER $15
Blue Crab, Sweet Corn, Crème Fraiche

CLASSIC CAESAR SALAD $17
Romaine Hearts Tossed with House Made Parmesan Garlic Dressing
Add Grilled Chicken Breast $9
Add Grilled Shrimp $10

BABY GREENS $14
Cucumber, Tear Drop Tomatoes, Lemon Poppy Seed Dressing

CHICKEN WINGS $16
Choice of Sauce: Teriyaki, Buffalo or Honey Jerk;
Choice of Dip: Blue Cheese or Ranch

VEGETABLE & GOAT CHEESE FLATBREAD $21
Mushrooms, Spinach, Goat Cheese, Tomato Jam

TURKEY CLUB $19
House Smoked Turkey Breast, Aged Cheddar Cheese, Applewood Smoked
Bacon, Avocado, Lettuce and Tomato on Toasted Sourdough
Served with choice of Old Bay Dusted Fries, Seasonal Greens, or Caesar Salad

SIGNATURE CAPITAL BEEF BURGER $22
House Made Steak Sauce, Applewood Smoked Bacon, Aged Cheddar Cheese,
Crispy Onions on a Brioche Bun
Served with choice of Old Bay Dusted Fries, Seasonal Greens, or Caesar Salad

HOUSE-MADE QUINOA AND BLACK BEANS VEGGIE BURGER $17
Tomato Jam, Hydro Boston Bibb Lettuce on Whole Wheat Bun
Served with choice of Old Bay Dusted Fries, Seasonal Greens, or Caesar Salad

Washington Monument
Commissioned by the Washington National Monument Society in 1833; Dedicated in 1885

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DESSERTS

Available daily from 11:00 a.m.–11:00 p.m.

DESSERTS

Vanilla Crème brûlée, Chocolate Biscotti, Mixed Berries $10

Deep Dish Dutch Apple Pie, Caramel Sauce, Vanilla Bean Ice Cream $10

New York Style Cheesecake, Seasonal Fruit Compote $9

Devil’s Food Cake, Caramèlia Milk Chocolate Ice Cream, Fresh Raspberries $10

Strawberry Short Cake, House-Made Biscuits, Lemon Cream, Strawberry Compote $10

Chocolate Chip Cookies and Milk $8

Housemade Ice Cream $6
  *Chocolate, Vanilla, Salted Caramel*

Sorbet Selection $6
  *Raspberry, Mango*
FAIRMONT KID’S CORNER
Child-sized Portions for Children
12 Years and Under

KIDS BREAKFAST
6AM – 11 AM

COLD BREAKFAST

ASSORTED COLD CEREAL $6
Choice of: Corn Flakes, Special K, Wheaties, Total, Raisin Bran, Honey Nut Cheerios,
All Bran, Frosted Flakes
Choice of Milk: Whole, 2%, Almond, Skim, or Soy Milk

SEASONAL FRUIT & BERRY PLATE $6
Seasonal Fresh Fruit and Berry Plate with Honey Yogurt

YOGURT PARFAIT $6
Layered with Granola and Honey

HOT BREAKFAST

BRIOCHE FRENCH TOAST $10
Vermont Maple Syrup

BELGIAN WAFFLE $10
Vermont Maple Syrup

BUTTERMILK PANCAKES $10
Choice of: Plain, Blueberry or Chocolate Chips
Vermont maple syrup

IRISH STEEL CUT OATS $7
Brown Sugar and Golden Raisins

ONE EGG ANY STYLE $8
Choice of Meat: Virginia Ham, Applewood Smoked Bacon, Chicken Apple Sausage or
Country Style Pork Links
Choice of Bread: Sourdough or Whole Wheat Toast

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**BEVERAGES**

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**CHAMPAGNE AND SPARKLING**

- **Glass Bottle**
  - Prosecco, La Marca, Veneto, Italy
    - 13 55
  - Moët & Chandon Impérial, Epernay, France
    - 90
  - Veuve Clicquot Brut, Reims, France
    - 115

**WHITE WINE**

- Trimbach Pinot Blanc, Alsace, France
  - 12 47
- Frog’s Leap Sauvignon Blanc, Napa Valley, California, USA
  - 14 53
- Eroica Riesling, Columbia Valley, Washington State, USA
  - 14 53
- King Estate Pinot Gris, Willamette Valley, Oregon, USA
  - 14 53
- Craggy Range Sauvignon Blanc, Marlborough, New Zealand
  - 58
- Stag’s Leap Chardonnay, Napa Valley, California, USA
  - 58
- Cakebread Cellars Chardonnay, Napa Valley, California, USA
  - 80

**RED WINE**

- Writer’s Block Malbec, Lake County, California, USA
  - 12 47
- Charles Smith Merlot, Velvet Devil, Washington State, USA
  - 13 49
- Chateau St. Michelle Cabernet Sauvignon, Washington State, USA
  - 13 49
- Acrobat Pinot Noir, Oregon, USA
  - 14 53
- Casablanca Cabernet Sauvignon, Concha, Chile
  - 65
- Torres Tempranillo, Catalonia, Spain
  - 68
- Jordan Cabernet Sauvignon, Alexander Valley, California, USA
  - 80

**KIDS MENU**

**KIDS ALL DAY**

11AM – 11PM

**CHICKEN NOODLE SOUP**
Saltine Crackers

**SEASONAL ORGANIC GREENS**
Cucumber, Tear Drop Tomatoes, Ranch Dressing

**PEANUT BUTTER AND JELLY SANDWICH**
Choice of Fries or Seasonal Fruit Cup

**GRILLED CHEESE**
American & Cheddar Cheeses
Choice of Fries or Seasonal Fruit Cup

**SPAGHETTI WITH BUTTER SAUCE**
Grated Parmesan

**ORGANIC CHICKEN FINGERS**
Choice of Fries or Seasonal Fruit Cup

**GRASS FED ORGANIC BURGER SLIDERS**
Choice of Fries or Seasonal Fruit Cup

**KIDS ORGANIC SALMON 4oz**
Whipped Potatoes and Broccolini

**KIDS ORGANIC FILET OF BEEF 4OZ**
Whipped Potatoes and Broccolini

**KIDS DESSERTS**

Panda Brownie Sundae

Housemade Vanilla or Chocolate Ice Cream

Fresh Baked Chocolate Chip Cookies and Milk

Sliced Seasonal Fruit

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**BEVERAGES**

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<th>Bottle</th>
</tr>
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<tbody>
<tr>
<td>Prosecco, La Marca, Veneto, Italy</td>
<td>13</td>
<td>55</td>
</tr>
<tr>
<td>Moët &amp; Chandon Impérial, Epernay, France</td>
<td>90</td>
<td></td>
</tr>
<tr>
<td>Veuve Clicquot Brut, Reims, France</td>
<td>115</td>
<td></td>
</tr>
</tbody>
</table>

| WHITE WINE |
|------------------------|-------|--------|
| Trimbach Pinot Blanc, Alsace, France | 12 | 47 |
| Frog’s Leap Sauvignon Blanc, Napa Valley, California, USA | 14 | 53 |
| Eroica Riesling, Columbia Valley, Washington State, USA | 14 | 53 |
| King Estate Pinot Gris, Willamette Valley, Oregon, USA | 14 | 53 |
| Craggy Range Sauvignon Blanc, Marlborough, New Zealand | | 58 |
| Stag’s Leap Chardonnay, Napa Valley, California, USA | | 58 |
| Cakebread Cellars Chardonnay, Napa Valley, California, USA | | 80 |

| RED WINE |
|------------------------|-------|--------|
| Writer’s Block Malbec, Lake County, California, USA | 12 | 47 |
| Charles Smith Merlot, Velvet Devil, Washington State, USA | 13 | 49 |
| Chateau St. Michelle Cabernet Sauvignon, Washington State, USA | 13 | 49 |
| Acrobat Pinot Noir, Oregon, USA | 14 | 53 |
| Casablanca Cabernet Sauvignon, Concha, Chile, | | 65 |
| Torres Tempranillo, Catalonia, Spain | | 68 |
| Jordan Cabernet Sauvignon, Alexander Valley, California, USA | | 80 |

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BEVERAGES

HALF BOTTLES

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 26
Kenwood Pinot Noir, Russian River Valley, California, USA 28
Simi Chardonnay, Sonoma County, California, USA 30
King Estate Pinot Gris, Willamette Valley, Oregon, USA 32
Rocca Della Macie Chianti, Tuscany, Italy 32
Trimbach Riesling, Alsace, France 38
Château De La Chaize Brouilly, Beaujolais, France 38
Jadot Beaujolais, Burgundy, France 40
Clos du Val Cabernet Sauvignon, Napa Valley, California, USA 47

LOCAL AND IMPORTED BEERS 7

Miller Light
Yuengling
Budweiser
Dogfish 60 Min IPA
Sam Adams Boston Lager
Corona
Heineken
Amstel Light
Clausthaler (non-alcoholic)

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Available daily from 11:00 a.m.–11:00 p.m.

HORS D’OEUVRES
Two Hour Notice Required

BY THE DOZEN: $72 per dozen

CHILLED
Avocado Cream & Sun Dried Tomato Cone, Tortilla Powder
Compressed Watermelon, Local Feta Cheese, Pickled Red Onion
Deviled Pennsylvania Organic Egg, Smoked Paprika
Shrimp “Cocktail”, Fresh Avocado, Sweet Pepper Jelly

HOT
Hand Made Vegetarian Empanadas, Chipotle Aioli
Roasted Pear & Brie Cheese, Almond Crusted Phyllo, Local Honey Glaze
Mini Flatbread Pizza, Goat Cheese, Roasted Peppers, Fresh Basil Pesto
Coconut Crusted Prawns, Thai Chili Mango Sauce
Miniature Juniper Crab Cake, Wasabi Aioli
Curried Chicken Samosas, Mango Coriander Chutney
Mini Reuben, Corned Beef, Swiss, Sauerkraut, Marbled Rye, Thousand Island Dressing

PLATTERS TO SHARE:

REGIONAL ARTISANAL CHEESE BOARD $24 per person
Sheep, Cow and Goat’s Milk Cheeses, Rustic Crackers, Baguettes, Plum Jam, Grapes, Dried Fruits

150 MILE RADIUS VEGETARIAN HARVEST $10 per person
Vegetable Crudité, Sundried Tomato Hummus, Spinach & Artichoke Dip, Maytag Blue Cheese Dip

HOUSE MADE CHIPS & DIPS $8 per person
Garbanzo Hummus, Pea & Pistachio Guacamole or Maytag Blue Cheese Dip