

FOOD AND BEVERAGE



To minimize handling menu cards, we have created a QR code to access our menu selection for In-Room Dining and Refreshment Center offerings.

To place an order, kindly press the In-Room Dining button on your room phone.

Following the CDC recommendations, your order will be presented in disposable food service containers, and will be delivered to your room by a server wearing Personal Protective Equipment and respecting Social Distancing etiquettes.

To maintain a safe distancing, please retrieve your tray from the In-Room Dining cart. Once your order is delivered, the server will be retrieving the In-Room Dining cart to be disinfected between each service.

When finished with your meal, please place your tray outside your room and call Royal Service; the server will pick up the tray as soon as possible.



IN ROOM DINING

BREAKFAST

Available daily from 7:00 a.m.-11:00 a.m.

COMPLETE BREAKFAST

COMPLETE BREAKFASTS are served with:

Choice of: Orange, Apple, Cranberry or Pineapple
Choice of: Freshly Brewed HC Valentine Coffee or a Selection of Lot 35 Tea
Choice of: Sourdough, Whole Wheat or Rye Toast; Plain or Sesame Bagel; or English Muffin

Energizer | 25

Organic Egg White Omelet, Spinach, Peppers, Goat Cheese Berries and Almond Milk Smoothie

Three Egg Omelet | 28

Served with Herb Roasted Potatoes, Roma Tomato Choice of: Whole Eggs or Egg Whites Choice of up to Five Toppings: Spinach, Peppers, Tomato, Asparagus, Mushrooms, Green Onion, Cheddar, American or Goat Cheese Choice of Meat: Virginia Ham, Applewood Smoked Bacon, Chicken Apple Sausage or Country Style Pork Sausage

The Capital | 28

Two Maryland Farm-Fresh Organic Eggs Any Style Herb Roasted Potatoes, Tomato, Sliced Fruit Choice of Meat; Virginia Ham, Applewood Smoked Bacon, Chicken Apple Sausage or Country Style Pork Sausage

BREAKFAST SPECIALTIES

Buttermilk Pancakes | 18

Plain or Blueberries, Vermont Maple Syrup

Breakfast Pastries | 8

Choice of Two: Apricot Croissant, Chocolate Twist
Torsade, Decadent Cinnamon Bun

Eggs Benedict | 21

Organic Poached Eggs, Virginia Ham, English Muffins, Herb Roasted Potatoes, Roma Tomato, and Hollandaise Sauce

Assorted Whole Grain and Rice Cereals | 7 Choice of: Corn Flakes, Special K, Wheaties, Raisin Bran, Cheerios, All Bran, Frosted Flakes

Add berries | 8

Fresh Fruit and Berries | 15

Honey Yogurt and Banana Bread

Atlantic Smoked Salmon | 19

Toasted Plain or Sesame Bagel, Low Fat Cream Cheese, Tomato, Capers and Red Onion

BEVERAGES

Pot of Freshly Brew Coffee | 9

Choice of: Regular or Decaffeinated

Selection of Lot 35 Tea | 7

Choice of: Imperial Breakfast, Creamy Earl Gray, Oregon Mint, Jasmine Green, Chamomile

Juices I 8

Choice of: Orange, Apple, Cranberry or Pineapple

Assorted Soft Drinks | 6

Choice of: Coke, Diet Coke, Ginger Ale, Club Soda, Tonic or Ice Tea

Evian | 9

Perrier | 9

S. Pellegrino | 9

Please touch the "Room Service" button on your telephone for service. A delivery charge of \$5 per order, 10% tax and a 20% gratuity will be added to all checks.

IN ROOM DINING

LUNCH

Available daily from 11:00 a.m. - 3 p.m.

STARTERS

Chef's Soup of the Day | 11 Inspired by the Seasons and Local Produce

Chicken Wings | 16 Choice of Dressing: BBQ or Ranch

Artisan Cheese Platter | 16 Local Cheese, Crackers, Fruit Preserves

Hummus | 10 Lemon Oil, Artisan Crackers, Sea Salt Lavosh

Baby Greens | 14 Cucumber, Cherry, Tomatoes, Lemon Poppy Seed Dressing

> Romaine Salad | 17 Caesar Dressing, Croutons, Parmesan Cheese

Add Grilled Chicken Breast | 9 Add Grilled Shrimp | 10

SANDWICHES AND OTHERS

Turkey Sandwich | 19Smoked Turkey Breast, Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Toasted Sourdough with Fries or Side Salad

Beef Burger | 22

Steak Sauce, Applewood Smoked Bacon, Cheddar Cheese, Tomato, Lettuce, Pickle, Brioche Bun with Fries or Side Salad

House-made Quinoa & Black Bean Veggie Burger | 18 Tomato, Lettuce, Brioche Bun with Fries or Side Salad

The Flatbread | 23 Mushrooms, Roasted Tomato, Olives, Goat Cheese

ENTRÉES

Steak Frites | 34 Beef Steak, French Fries, Bordelaise Sauce

Salmon | 32

Grilled Broccolini, Baby Carrots, Quinoa Pilaf, Citrus Dressing

Creamy Spring Pasta of the Day | 25 Sautéed Mushrooms, Asparagus, Parmesan Cream

Airline Chicken Breast I 30

Warm Potato Salad, Broccolini, Roma Tomato, Chimichurri Sauce

F

MINIBAR

REFRESHMENT CENTER

Available daily 24 hours

SNACKS 7

Salted Petite Pretzels,
Chocolate Chip Shortbread Cookies,
Pringles, Snickers Miniatures,
Caramel Popcorn, Peanut M&M's

WINES - 375 ml

26

Steele Cuvée Chardonnay, California Steele
Pinot Noir, Carneros, California

WINES - 750 ml

48

Frog's Leap Sauvignon Blanc, Napa Valley, CA
Stag's Leap Chardonnay, Napa Valley, CA
Barboursville, Pinot Grigio, VA
Cabernet Sauvignon, Chateau Ste. Michelle, WA
Writer's Block Malbec, Lake County, CA
Red Angel Jermann, Pinot Nero, Giulia, Italy

SPARKLING - 750 ml

Thiénot, Brut Rosé, Reims, NV - 78

Moët & Chandon, Impérial, Reims, NV - 92

Veuve Clicquot, Brut, Reims, NV - 130

NON-ALCOHOLIC BEVERAGES

5

Choice of:
Coke, Diet Coke, Sprite,
Ginger Ale, Tonic, Soda,
Orange Juice,
Cranberry Juice

BEER & CIDER

8

Dogfish Head 60 Minute IPA
Amstel Light
Heineken
Corona
Angry Orchard Cider

SPIRITS - 50 ml 14

Grey Goose Vodka
Tanqueray Gin
Bacardi Rum
Jack Daniel's Whiskey
Chivas Regal Scotch
Remy Martin VSOP