



Appetizer

CHEF'S FEATURED OYSTERS

raspberry mignonette, cocktail sauce, lemon 3.75 each

SHRIMP COCKTAIL

shaved horseradish, cocktail sauce, lemon 21

LOCAL OYSTERS ROCKEFELLER

spinach, bacon, parmesan, smoked paprika 18

CRAB BISQUE

tarragon sherry crema 16

MUSHROOM SOUP

crispy prosciutto, parmesan crostini 15

SHAVED FENNEL & ARUGULA SALAD

parmesan, pine nuts, lemon vinaigrette 16

ROMAINE SALAD

shaved pear, red onion, bacon, buttermilk-blue cheese dressing, toasted walnuts 16

BURRATA

prosciutto di parma, capers, cherry tomatoes, roasted red peppers,
olive toast, parsley vinaigrette 19

GRILLED SPANISH OCTOPUS

guacamole, smoked citrus vinaigrette 19

ESCARGOT GRATIN

garlic & herb butter, gruyere, crostini 17

SALMON & TUNA POKE

seaweed salad, mango, radish, scallion, sushi rice, jalapeño vinaigrette,
sriracha aioli 18

Entrée

GRILLED PORK CHOP

cheddar yukon scallion mash, bacon braised collard greens,
rosemary mustard demi-glace, mango chutney 38

CREEKSTONE RANCH SHORT RIB

goat cheese polenta, garlic sautéed broccoli rabe,
gremolata, house demi-glace 39

FILET MIGNON

truffled mushroom risotto cake, roasted asparagus,
gorgonzola garlic butter, crispy shallots, red wine demi-glace 61

ROASTED HARVEST VEGETABLES

black lentil hash, cauliflower, oyster mushrooms, garlic sautéed spinach,
pickled fennel & carrots, curry vinaigrette 34

Washington Inn Classics

LAMB CAVATELLI

braised lamb shoulder, broccoli rabe, manchego cheese 39

WASHINGTON INN CRABCAKES

fingerling potatoes, brown butter-almond french beans,
crispy shallots, roasted red pepper cream 45

SEAFOOD CIOPPINO

shrimp, scallops, mussels, clams, daily catch,
white wine tomato broth, garlic aioli, grilled focaccia 39

WHOLE ROASTED BRANZINO

fingerling potatoes, caramelized fennel, roasted plum tomato, tapenade, grilled lemon 41

To Share

BROCCOLI RABE

roasted red peppers, parmesan,
shaved garlic, lemon aioli, pine nuts 14

POTATO GRATIN

layered gruyere cream 12

COLLARD GREENS

bacon braised 12