



THE DUPONT CIRCLE

ROOM SERVICE MENU

## BREAKFAST | Available 6:30 A.M. To 11:00 A.M.

### Classics

<b>Avocado Toast</b>   Grilled Country Bread, Radishes, Onions, Lime, Cilantro <b>V</b> Add: One Egg \$3	\$15
<b>The Dupont French Toast</b>   Grand Marnier-Soaked Brioche, Brown Sugar, Berries <b>V</b>	\$20
<b>Buttermilk Pancakes</b>   Citrus Zest, Berries, Powdered Sugar, Maple Syrup <b>V</b>	\$18
<b>Omelet</b>   Three Eggs, Spinach, Ham, Tomato, Gruyère Cheese	\$20
<b>Two Eggs</b>   Sunny-Side Up, Over Easy, Scrambled, Poached, Hard Boiled Or Scrambled Egg Whites, With An English Muffin, White, Wheat Or Gluten-Free Bread And Potato Rösti <b>V</b>	\$16
<b>Ivy City DC Smoked Salmon Bagel</b>   Everything Bagel, Dill Cream Cheese, Red Onions, Crispy Capers	\$20
<b>Steak &amp; Eggs</b>   Two Eggs Your Way, Herb Butter, Fries	\$32

### A La Carte

<b>Croissant</b>   Pain Au Chocolat   English Muffin	\$4
<b>White Toast</b>   Wheat Toast   Gluten-Free Bread <b>V</b>	
<b>Cheerios</b>   Corn Flakes   Raisin Bran <b>V</b>	\$6
<b>Seasonal Berry Bowl</b> <b>VG GF</b>	\$10
<b>Greek Yogurt Parfait</b>   Homemade Granola, Berries, Bananas, Honey <b>V</b>	\$12
<b>Steel Cut Irish Oatmeal</b>   Brown Sugar, Blueberries, Bananas, Golden Raisins <b>VG</b>	\$12
<b>Sides</b>	
<b>Bacon</b>   Pork Or Turkey	\$6
<b>Sausage</b>   Pork Or Chicken	\$6
<b>Virginia Ham</b>	\$6
<b>Ivy City DC Smoked Salmon</b>	\$10
<b>Avocado</b> <b>VG</b>	\$8
<b>Potato Rösti</b> <b>V</b>	\$4

## ALL DAY DINING | Available 11:00 A.M. to 11:00 P.M.

### Starters & Salads

<b>Red Pepper Hummus</b>   Pita <b>VG</b>	\$12
<b>Soup Du Jour</b> <b>VG</b>	\$16
<b>Artisanal Cheese Board</b> <b>V</b>	\$20
<b>Cheese &amp; Charcuterie Board</b>	\$40
<b>Maryland Chesapeake Crab Cake</b>   Petite Arugula Salad, Old Bay Remoulade <b>V</b>	\$30
<b>Lollipop Wings</b>   Six Korean Gochujang Glazed Drumettes, Scallions, Sesame Seeds	\$18

### Sandwiches

<b>Turkey Wrap</b>   Avocado, Tomato, Lettuce, Honey Mustard, Fries	\$18
<b>Grilled Chicken Sandwich</b>   Lettuce, Tomato, Avocado, Garlic Aioli, Fries	\$22

### Entrees

<b>Crispy Salmon</b>   Bamboo Rice, Seasonal Vegetables, Arugula, Beurre Blanc	\$36
<b>Steak Frites</b>   Herb Butter, Fries, Petite Salad	\$38

### Sides

<b>French Fries</b> <b>VG</b>	\$10
<b>Truffle Fries</b> <b>V</b>	\$15
<b>Sweet Potato Fries</b> <b>VG</b>	\$10

<b>Superfood Salad</b>   Baby Kale, Quinoa, Blueberries, Toasted Sunflower Seeds, Avocado, Sweet Herb Vinaigrette <b>VG GF</b>	\$20
<b>The Dupont Caesar Salad</b>   Parmesan, Brioche Croutons, House-Made Caesar Dressing <b>V</b> Add: Chicken \$11   Grilled Shrimp \$14 Grilled Salmon \$15   Steak \$18	\$20

<b>The Dupont Burger</b>   Irish Whiskey Cheddar, Caramelized Onions, Lettuce, Tomato, Dijonnaise, Fries	\$24
<b>Bazaar Falafel</b>   Red Pepper Hummus, Pickled Onions, Cucumber Tzatziki, Pita, Fries <b>V</b>	\$20
<b>Pappardelle</b>   Lamb Ragù, Fennel, Chili	\$32
<b>Pomodoro</b>   Tomato Basil Sauce <b>VG</b>	\$22
<b>Chicken Penne</b>   Spinach, Lemon, Rosemary, Gorgonzola Cream, Parmesan	\$26

<b>Pomme Purée</b> <b>V</b>	\$10
<b>Sautéed Spinach</b> <b>VG</b>	\$10
<b>Petite Salad</b> <b>V</b>	\$8

**V** Vegetarian | **VG** Vegan | **GF** Gluten-Free

To place your order, dial 0 on your guestroom telephone.  
All in-room dining orders incur a \$5 delivery charge, applicable taxes and 18% service charge.

## CHILDREN'S MENU

<b>Grilled Cheese Sandwich</b>   <i>White Cheddar, Fries</i> <b>V</b>	\$10	<b>Cheeseburger</b>   <i>White Cheddar, Fries</i>	\$16
<b>Chicken Fingers</b>   <i>Fries</i>	\$12	<b>Pasta</b>   <i>Butter And Cheese Or Tomato Basil Sauce</i> <b>V</b>	\$12

## DESSERTS

<b>Freshly Baked Cookies</b>   <i>Three Cookies, Choice Of Chocolate Chip And Oatmeal Raisin</i>	\$10	<b>Crème Brûlée</b>   <i>Fresh Berries</i>	\$15
<b>Mixed Berries</b>   <i>Whipped Cream</i>	\$10	<b>Gourmet Brownies</b>	\$10
<b>Tiramisu</b>   <i>Espresso, Cocoa Powder</i>	\$15	<b>Ice Cream Or Sorbet</b>   <i>By The Scoop</i> <b>V</b>	\$5

## LATE NIGHT MENU | Available 11:30 P.M. To 6:30 A.M.

<b>Superfood Salad</b>   <i>Baby Kale, Quinoa, Blueberries, Toasted Sunflower Seeds, Avocado, Sweet Herb Vinaigrette</i> <b>VG GF</b>	\$20	<b>Turkey Wrap</b>   <i>Avocado, Lettuce, Tomato, Honey Mustard, Fries</i>	\$18
<b>The Dupont Caesar Salad</b>   <i>Parmesan, Brioche Croutons, House-Made Caesar Dressing</i> <b>V</b> Add: Chicken \$9	\$20	<b>Grilled Chicken Sandwich</b>   <i>Lettuce, Tomato, Avocado, Garlic Aioli, Fries</i>	\$22
		<b>The Dupont Burger</b>   <i>Irish Whiskey Cheddar, Caramelized Onions, Lettuce, Tomato, Dijonnaise, Fries</i>	\$24

## NON ALCOHOLIC BEVERAGES

<b>Apple   Cranberry   Orange Juice</b>	\$5	<b>Locally Roasted Coffee</b>   <i>Regular or Decaf</i>	\$5
<b>Grapefruit   Tomato Juice</b>	\$5	<b>Espresso</b>	\$7
<b>Orange Juice</b>   <i>Fresh Squeezed</i>	\$9	<b>Americano   Cappuccino   Latte   Macchiato</b>	\$7
<b>Iced Tea</b>	\$5	<b>Hot Chocolate</b>	\$5
<b>Coca Cola   Diet Coke   Sprite   Ginger Ale</b>	\$5	<b>Tea</b>	\$5
<b>Mountain Valley Still Water</b>	\$9	<i>Barry's Irish Tea   Chamomile   English Breakfast   Earl Grey   Jasmine   Peppermint</i>	
<b>Mountain Valley Sparkling Water</b>	\$9	<i>With Tea And Coffee, Please Select Your Choice Of Whole Milk, 2% Milk, Skimmed Milk, Almond Milk, Oat Milk or Soy Milk</i>	

## BEER

<b>Peroni</b>	\$8	<b>Lagunitas IPA</b>	\$9
<b>Stella Artois</b>	\$8	<b>Chimay</b>	\$10

## COCKTAILS

<b>Espresso Martini</b>   <i>Vodka, Kahlua, Freshly Brewed Coffee</i>	\$18	<b>Manhattan</b>   <i>Rye, Carpano Antica, Angostura Bitters</i>	\$22
<b>French 75</b>   <i>Citrus Gin, Prosecco</i>	\$20	<b>Negroni</b>   <i>Monkey 47 Gin, Campari, Cocchi Di Torino</i>	\$24

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## WINE

### Bubbles

Laurent-Perrier, La Cuvée Brut NV, Champagne, France  
Prosecco DOC, Torresella NV, Veneto, Italy

Glass (6 oz)	Bottle
\$26	\$140
\$14	\$60

### Rosé

Ô de Rosé, Maison Lorigeril, Languedoc, France 2021

\$15	\$60
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### White Wine

Sancerre, Kevin et Karine Lauverjat, Moulin des Vrillères, France  
Chardonnay, Post & Beam by Far Niente, Napa Valley, California 2021  
Pinot Grigio, Bertani Velante, Veneto, Italy 2022

\$22	\$90
\$20	\$80
\$16	\$60

### Red Wine

Pinot Noir, Inscription, Willamette Valley, Oregon 2021  
Cabernet Sauvignon, Clos du Val, Napa Valley, California 2021  
Malbec, Cuvelier Los Andes, "Uco Valley," Mendoza, Argentina 2019

\$20	\$80
\$26	\$110
\$16	\$64

*Our full wine list, featuring over 150 varietals, is available upon request.*

# THE PEMBROKE

# Doyle

# DOYLE & CO.



Breakfast, Lunch, and Dinner  
*Opens daily at 7am*



Cocktails and Bar Bites  
*Opens daily at 2pm*



Coffee, Pastries and Light Bites  
*Open Monday - Friday, 7am - 2pm*

*Our raw ingredients are carefully sourced from high-quality growers and gardens that employ sustainable growing practices. We choose ingredients that are good for you and the planet. Consumption of raw or undercooked food may increase your risk of foodborne illness.*