



THE DUPONT CIRCLE

ROOM SERVICE MENU

BREAKFAST | Available Monday - Friday 6:30 A.M. to 11:00 A.M. and Saturday - Sunday 6:30 A.M. to 2:00 P.M.

Avocado Toast | Sourdough, Avocado Purée, Sliced Avocado, Arugula, Pickled Onions, Fresno Chilies, Radishes, Sesame Seed Dukkah, Lemon Vinaigrette **V**
Add: One Happy Egg \$3

The Dupont French Toast | Brioche Bread, Frangelico Custard, Nutella, Orange Marmalade, Candied Hazelnuts **V**

Lemon Ricotta Pancakes | Lemon, Ricotta Pancakes, Lemon Curd, Stewed Blueberries, Maple Syrup **V**

Omelet | Boursin Cheese, Herbs, Butter Lettuce, Dijon Mustard Vinaigrette **V**

Pembroke American Breakfast | Two Sunny-Side-Up Eggs, Bacon, Sautéed Kale, Crispy Breakfast Potatoes, Toasted Levain Bread

Ivy City Smoked Salmon Plate | Everything Bagel, Smoked Salmon, Charred Scallion Schmear, Confit Tomatoes, Capers, Red Onions, 7 Minute Egg

Hanger Steak & Eggs | Hanger Steak, Gremolata, Avocado, Breakfast Potatoes, Two Sunny-Side-Up Eggs

ALL DAY DINING | Available Monday - Friday 11:00 A.M. to 11:00 P.M. and Saturday - Sunday 2:00 P.M. to 11:00 P.M.

Starters & Salads

Soup Du Jour | Daily Soup, Chicken Noodle, Vegetable

Charred Octopus | Crushed New Potatoes, Castelvetro Salsa Verde, Burnt Chili Oil, Grilled Lemon

Entrées

Irish Club | Grilled Levain Bread, Marinated Chicken Breast, 7 Minute Egg, Avocado Purée, Bacon, Butter Lettuce, Sliced Tomato, Seasoned Fries

Grilled Chicken Sandwich | Brioche Bread, Marinated Chicken Breast, Provolone Cheese, Avocado, Garlic Aioli, Seasoned Fries

Grilled Salmon | Ora King Salmon, Escarole, Salmoriglio, Grilled Lemon

Hanger Steak Frites | Steak Seasoning and Butter, Gremolata, Seasoned Fries, Prime Hanger Steak

Sides

Seasoned Fries | Rosemary, Malt Vinegar Powder, Espelette Pepper **VG**

Truffle Fries | Chives, Parmesan Cheese, Truffle Oil **V**

Sweet Potato Fries **VG**

A La Carte

Croissant | Pain au Chocolat | Sourdough Levain | Gluten-Free Bread **V** \$4

Cheerios | Corn Flakes | Raisin Bran **V** \$6

Seasonal Fruit Plate **VG GF** \$12

Mixed Berries **VG GF** \$8

Sheep's Milk Yogurt Parfait | Sheep's Milk Yogurt, Granola, Mixed Berries, Acacia Honey **V** \$14

Steel Cut Oats | Oats, Date Purée, Almond-Coconut Crunch, Bananas, Blueberries **VG GF** \$12

Açaí Bowl | Açaí, Macadamia Nut-Hemp Seed Crumble, Blueberries, Bananas **VG GF** \$18

Bacon | Pork or Turkey \$6

Sausage | Pork, Chicken, or Vegan Sausage \$6

Ivy City DC Smoked Salmon \$10

Avocado **VG** \$8

Crispy Breakfast Potatoes | Fingerling Potatoes, Espelette Pepper, Garlic Oil, Parmesan Cheese **V** \$6

Superfood Salad | Mixed Greens, Sunflower Seeds, Blueberries, Tomatoes, Cucumbers, Radishes, Quinoa, Salt Roasted Sweet Potato, Herb Vinaigrette **VG GF** \$24

Kale Caesar Salad | Baby and Shredded Kale, Fennel, Shaved Brussels Sprouts, Sourdough Croutons, Lemon, Parmesan Dressing **V** \$20

Add: Chicken \$11 | Grilled Shrimp \$14 | Grilled Salmon \$15 | Steak \$18

Dupont Smash Burger | Dry-Aged Patties, Brioche Bun, Shaved White Onions, B&B Pickles, American Cheese, Homemade Burger Sauce, Seasoned Fries \$24

Grilled Chicken Paillard | 8 oz Marinated Chicken Breast, Brassicas, Caperberries, Pickled Onions, Mustard Vinaigrette, Parmesan \$30

Fusili Calabresi | Pesto Genovese, Burrata, Toasted Pine Nuts, Parmesan **V** \$24

Cavatelli | Lamb Bolognese, Chili Flakes, Sherry, Whipped Sheep's Milk Ricotta, Parmesan \$32

Crispy Brussels Sprouts **VG** | Lemon Vinaigrette, Mint, Pickled Golden Raisins \$10

Grilled Broccolini | Garlic Aioli, Pickled Fresno Chilies, Parmesan, Garlic Breadcrumbs, Bottarga **VG** \$10

Arugula **VG** | Lemon Vinaigrette, Parmesan, Fennel Pollen \$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

| | | | |
|---|------|---|------|
| Grilled Cheese Sandwich <i>With Fries or Salad</i> ✓ | \$10 | Cheeseburger <i>With Fries or Salad</i> | \$16 |
| Chicken Fingers <i>With Fries or Salad</i> | \$12 | Pasta <i>With Tomato Sauce or Butter</i> ✓ | \$12 |
| | | Cheese Quesadilla ✓ | \$12 |

Desserts

| | | | |
|---|------|--|------|
| Jumbo Chocolate Chip Cookie ✓ | \$10 | Butterscotch Budino <i>Butterscotch Custard, Whipped Crème Fraîche, Olive Oil Cake, Raspberries, Salted Caramel, Tarragon</i> ✓ | \$15 |
| Chocolate Torta <i>Dark Chocolate Filling, Milk Chocolate Ganache, Sweet Marsala, Dates, Candied Walnuts, Sheep's Milk Ice Cream</i> ✓ | \$15 | White Chocolate Ganache <i>Mixed Berries with Vanilla, White Chocolate Ganache</i> ✓ | \$12 |
| Ice Cream or Sorbet <i>By the Scoop</i> ✓ | \$5 | | |

LATE NIGHT MENU | Available 11:00 P.M. to 6:30 A.M.

| | | | |
|---|------|---|------|
| Superfood Salad <i>Mixed Greens, Sunflower Seeds, Blueberries, Tomatoes, Cucumbers, Radishes, Quinoa, Salt Roasted Sweet Potatoes, Herb Vinaigrette</i> ✓ VG GF | \$24 | Rigatoni <i>Pomodoro Sauce, Basil, Parmesan</i> | \$24 |
| Kale Caesar Salad <i>Baby and Shredded Kale, Fennel, Shaved Brussels Sprouts, Sourdough Croutons, Lemon, Parmesan Dressing</i> ✓ <i>Add: Chicken \$9</i> | \$20 | Grilled Chicken Sandwich <i>Brioche Bread, Marinated Chicken Breast, Provolone Cheese, Avocado, Garlic Aioli, Seasoned Fries</i> | \$22 |
| | | Dupont Smash Burger <i>Dry-Aged Patties, Brioche Bun, Shaved White Onions, B&B Pickles, American Cheese, Homemade Burger Sauce, Seasoned Fries</i> | \$24 |

NON ALCOHOLIC BEVERAGES

| | | | |
|--|-----|---|-----|
| Apple Cranberry Orange Juice | \$5 | Locally Roasted Coffee <i>Regular or Decaf</i> | \$5 |
| Grapefruit Tomato Juice | \$5 | Espresso | \$7 |
| Orange Juice <i>Fresh Squeezed</i> | \$9 | Americano Cappuccino Latte Macchiato | \$7 |
| Iced Tea | \$5 | Hot Chocolate | \$5 |
| Coca Cola Diet Coke Sprite Ginger Ale | \$5 | Tea | \$5 |
| Mountain Valley Still Water | \$9 | <i>Barry's Irish Tea Chamomile English Breakfast Earl Grey Jasmine Peppermint</i> | |
| Mountain Valley Sparkling Water | \$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

| | | | |
|----------------------|-----|----------------------|------|
| Peroni | \$8 | Lagunitas IPA | \$9 |
| Stella Artois | \$8 | Chimay | \$10 |

COCKTAILS

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

✓ 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.

WINE

Sparkling

Chardonnay Blend, Charles Heidsieck, Brut Reserve *Special Edition*, Champagne, France \$35
Glera, Torresella, Prosecco, Veneto, Italy \$15

Rosé

Ô de Rosé, Maison Lorigeril, Languedoc, France \$15

White Wine

Sauvignon Blanc, Famille Lauerjat, Sancerre, France \$23
Chardonnay, Post & Beam by Far Niente, Napa Valley, California \$20
Pinot Grigio, Bertani Velante, Veneto, Italy \$15

Red Wine

Pinot Noir, Inscription by King Estate, Willamette Valley, Oregon \$20
Cabernet Sauvignon, Clos du Val, Napa Valley, California \$26
Malbec, Cuvelier Los Andes, "Uco Valley," Mendoza, Argentina 2019 \$17

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.