



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, Radish, Onion, 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, Potato Rösti	\$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, Kiwi, 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, Saffron Aioli <b>V</b>	\$30
<b>Lollipop Wings</b>   Six Korean Gochujang Glazed Drumette, Scallions, Sesame Seeds	\$18

### Sandwiches

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

### Entrees

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

### Sides

<b>Pomme Frites</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 Two Ways, 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>	\$20
<b>Whole Boston Lettuce</b>   Dijon Vinaigrette, Shaved Fennel, Radishes <b>VG</b> Add: Chicken \$11   Grilled Shrimp \$14 Grilled Salmon \$15   Steak \$18	\$16

<b>The Dupont Burger</b>   Cheddar, Caramelized Onions, Bibb Lettuce, House Ketchup, French Fries	\$24
<b>Bazaar Falafel</b>   Red Pepper Hummus, Pickled Onions, Cucumber Tzatziki, Pita <b>V</b>	\$20

<b>Pappardelle</b>   Lamb Ragù, Fennel, Chili	\$30
<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

Dial 0 on your guestroom telephone to place your order.

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, French Fries</i> <b>V</b>	\$10
<b>Chicken Fingers</b>   <i>French Fries</i>	\$12

<b>Beef Sliders</b>   <i>Two Sliders, White Cheddar, French Fries</i>	\$16
<b>Pizza</b>   <i>Cheese Or Pepperoni</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>Mixed Berries</b>   <i>Whipped Cream</i>	\$10
<b>Tiramisu</b>   <i>Espresso, Cocoa Powder</i>	\$15

<b>Crème Brûlée</b>   <i>Fresh Berries</i>	\$15
<b>Gourmet Brownies</b>	\$10
<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 Two Ways, Blueberries, Toasted Sunflower Seeds, Avocado, Sweet Herb Vinaigrette</i> <b>VG GF</b>	\$20
<b>The Dupont Caesar Salad</b>   <i>Parmesan, Brioche Croutons, House-Made Caesar Dressing</i> <b>V</b> <i>Add: Chicken \$9</i>	\$20

<b>Turkey Wrap</b>   <i>Avocado, Lettuce, Tomato, Honey Mustard, French Fries</i>	\$18
<b>Grilled Chicken Sandwich</b>   <i>Lettuce, Tomato, Avocado, Garlic Aioli, French Fries</i>	\$22
<b>The Dupont Burger</b>   <i>Cheddar, Caramelized Onions, Bibb Lettuce, House Ketchup, French Fries</i>	\$24

## NON ALCOHOLIC BEVERAGES

<b>Apple</b>   <b>Cranberry</b>   <b>Orange Juice</b>	\$5
<b>Grapefruit</b>   <b>Tomato Juice</b>	\$5
<b>Orange</b>   <b>Grapefruit Juice</b>   <i>Fresh Squeezed</i>	\$9
<b>Iced Tea</b>	\$5
<b>Coca Cola</b>   <b>Diet Coke</b>   <b>Sprite</b>   <b>Ginger Ale</b>	\$5
<b>Mountain Valley Still Water</b>	\$9
<b>Mountain Valley Sparkling Water</b>	\$9

<b>Regular or Decaf Coffee</b>	\$5
<b>Espresso</b>	\$7
<b>Americano</b>   <b>Cappuccino</b>   <b>Latte</b>   <b>Macchiato</b>	\$7
<b>Hot Chocolate</b>	\$5
<b>Tea</b>	\$5
<i>Barry's Irish Tea   Chamomile   English Breakfast   Earl Grey   Grand Jasmine   Imperial Chai   Sencha Ariake Green   Vert A La Menthe</i>	

With Tea And Coffee, Please Select Your Choice Of Whole Milk, 2% Milk, Skimmed Milk, Almond Milk, Oat Milk or Soy Milk

## BEER

<b>Peroni</b>	\$8
<b>Stella Artois</b>	\$8

<b>Lagunitas IPA</b>	\$9
<b>Chimay</b>	\$10

## COCKTAILS

<b>Espresso Martini</b>	\$18
<i>Vodka, Kahlua, Freshly Brewed Coffee</i>	
<b>French 75</b>	\$20
<i>Citrus Gin, Prosecco</i>	

<b>Manhattan</b>	\$22
<i>Rye, Carpano Antica, Angostura Bitters</i>	
<b>Negroni</b>	\$24
<i>Monkey 47 Gin, Campari, Cocchi Di Torino</i>	

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## WINE

### Bubbles

	Glass (6 oz)	Bottle
Laurent-Perrier, La Cuvée Brut NV, Champagne, France	\$26	\$140
Prosecco DOC, Torresella NV Veneto, Italy	\$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	\$22	\$90
Chardonnay, Post & Beam by Far Niente, Napa Valley, California 2021	\$20	\$80
Pinot Grigio, Bertani Velante, Veneto, Italy 2022	\$16	\$60

### Red Wine

Pinot Noir, Inscription, Willamette Valley, Oregon 2021	\$20	\$80
Cabernet Sauvignon, Clos du Val, Napa Valley, California 2021	\$26	\$80
Malbec, Cuvelier Los Andes, "Uco Valley," Mendoza, Argentina 2019	\$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.*