

Beverages

Non – Alcoholic

Speciality Coffees by Lavazza

Freshly Brewed Coffee	6
Iced Coffee	
Americano	

Espresso	5
Macchiato	5
Café Latte	6
Cappuccino	6
Hot Chocolate	5

Other Beverages

Assorted Fresh Juices	6
Iced Tea	5
Coke Bottle	6
Diet Coke Bottle	6
Sprite Bottle	6
Acqua Panna Spring Water	4/9
San Pellegrino Sparkling Water	4/9

Tea by Palais des Thés

Big Ben English Breakfast Black	7
Blue of London Earl Grey	
Chai Imperial Black, Darjeeling Margaret's Hope Black	
Sencha Ariake Green, Infusion de Camomille Herbal	
Grand Jasmin Chung Feng, Green Tea	

The Dupont Circle Hotel

-In Room Dining Menu-

Breakfast	[Daily 7am – 11am]	
Pastry Basket, <i>selection of croissant, pain au chocolat, blueberry muffin</i>		12
*Two Eggs Your Way, <i>tomato confit, arugula salad, potato rösti, choice of white, wheat or rye toast</i> <i>add bacon or sausage to your order +\$4</i>		14
*Egg White Frittata, <i>mozzarella, spinach, tomato, choice of white, wheat or rye toast</i>		18
House-Made Pancakes, <i>berries, whipped mascarpone, powdered sugar</i> <i>add bacon or sausage to your order +\$4</i>		14
Steel Cut Irish Oatmeal, <i>brown sugar, banana, blueberries, raisins</i>		12
Breakfast Sandwich, <i>sausage, white cheddar, fried egg, garlic aioli, brioche bun</i>		12
Yogurt Parfait, <i>Greek yogurt, granola, berries, honey</i>		10
Avocado Toast, <i>grilled country bread, radish, fennel, red onion, tomato, lime, cilantro</i> <i>add a poached egg +\$3, add bacon or sausage to your order +\$4</i>		14

All Day	[Daily 11am – 10pm]	
Superfood Salad, <i>quinoa, beetroot, feta, edamame, broccoli, sunflower seeds</i> <i>mint, cilantro, pomegranate dressing</i> <i>add chicken +\$7, grilled shrimp +\$14 or steak +\$16</i>		15
Bibb Salad, <i>Boston lettuce, shaved fennel, goat cheese, herb vinaigrette</i> <i>add chicken +\$7, grilled shrimp +\$14 or steak +\$16</i>		13
Caesar Salad, <i>romaine, Caesar dressing, croutons, parmesan, cured egg yolk</i> <i>add chicken +\$7, grilled shrimp +\$14 or steak +\$16</i>		14
Chicken Panini, <i>pesto, bell pepper & onion compote, fontina cheese</i>		18
*Dupont Prime Aged Burger, <i>Irish cheddar, heirloom tomato, crispy butter lettuce</i> <i>caramelized onions, kaiser bun, frites</i> <i>add smoked bacon +\$3</i>		20
Rigatoni, <i>pomodoro, basil</i> <i>add meatballs +\$9</i>		16
*Steak Frites, <i>8oz Seven Hill Farms skirt steak, petite salad, pommes frites, garlic herb butter</i>		32
Veal Milanese, <i>grilled lemon, arugula salad</i>		29

Overnight	[Nightly 10pm – 7am]	
Superfood Salad, <i>quinoa, beetroot, feta, edamame, broccoli, sunflower seeds</i> <i>mint, cilantro, pomegranate dressing</i>		15
Caesar Salad, <i>romaine, Caesar dressing, croutons, parmesan, cured egg yolk</i> <i>add chicken +\$7, grilled shrimp +\$14</i>		14
Chicken Wrap, <i>grilled chicken, bell pepper, onion, tomato, cheddar cheese, garlic aioli, potato chips</i>		18
Vegetable Wrap, <i>grilled zucchini, bell pepper, mushroom, tomato, fontina cheese, lemon vinaigrette, potato chips</i>		16
Rigatoni, <i>pomodoro, basil</i>		16

*Please note consuming raw or undercooked meats and dairy products may increase the risk of foodborne illness.
20% service charge & \$5 delivery fee will be added to the final bill.

Cocktails (Doyle's Most Popular)	
Barrel Aged Manhattan <i>Pikesville rye, Carpano Antica formula, Angostura</i>	18
Royal 75 <i>Amaro Montenegro, cardamom, lemon, prosecco</i>	16
In the Name of Love <i>Barr Hill vodka, Chambord, Cocchi rosa, pomegranate, rosé chandon, raspberry leaf tincture, honey</i>	20
Barrel Aged Negroni <i>Monkey 47 gin, campari, Cocchi di Torino</i>	22

Wine	
Full Bottle Selection (750 ml)	
Sparkling	
Prosecco, <i>Torresella, Venice, Italy</i>	12 / 48
Brut, <i>Tattinger, Champagne, France</i>	24/100
Rosé	
Rosé Champagne, <i>Moët & Chandon, Champagne, France</i>	135
White	
Sauvignon Blanc, <i>Kim Crawford, Marlborough, New Zealand</i>	16 / 64
Chablis, <i>Domaine Long-Depaquit, A.Bichot, Burgundy, France</i>	15 / 60
Red	
Pinot Noir, <i>Van Duzer, Willamette Valley, Oregon</i>	16 / 64
Malbec, <i>Piattelli, Reserve, Mendoza, Argentina</i>	17 / 68
Zinfandel, <i>'The Biker', Four Vines, Paso Robles, California</i>	18 / 72

Half Bottle Selection (375 ml)	
Sparkling	
Champagne Brut, <i>Tattinger, 'La Française', Champagne, France</i>	65
White	
Pinot Grigio, <i>Italo Cescon, Veneto, Italy</i>	36
Sauvignon Blanc, <i>Round Pond Estate, Napa Valley, California</i>	38
Chardonnay, <i>Louis Jadot, Pouilly-Fuissé, France</i>	42
Red	
Pinot Noir, <i>Patz & Hall, Sonoma Coast, California</i>	56
Malbec, <i>Antigal Estates, 'Uno', Mendoza, Argentina</i>	38
Cabernet Sauvignon, <i>J Lohr Vineyards, Paso Robles, California</i>	42

Bottles & Canned Beer	
Bold Rock, <i>Rosé Hard Cider</i> 8 <i>Virginia, 6% ABV</i>	Peroni Nastro Azzuro, <i>Pale Lager</i> 8 <i>Italy, 5.1% ABV</i>
Victory Sour Monkey, <i>American Wild Ale</i> 9 <i>Pennsylvania, 9.5% ABV</i>	Allagash Barrel & Bean, <i>Tripel</i> 12 <i>Maine, 10.1% ABV</i>

Please note
20% service charge & \$5 delivery fee will be added to the final amount of the bill.