

The Washington House Restaurant

Appetizers & Salads

Avocado Toast 10

House cured salmon, avocado & horseradish cream cheese on ancient grain bread

Assortment Of Three Cheeses 15

Chef's seasonal selection with honeycomb, candied nuts & assorted crackers

Herb Fried Calamari 11

With Kalamata olives & cherry peppers, marinara sauce

Blue Crab Tostada 9 GF

Blue crab, avocado, grapefruit & frisee on crisp tostada

Chicken Liver Pate 12 GF

House made pate with fruit preserves, whole grain mustard & crostini

Korean BBQ Wings 10 GF

House made Korean BBQ sauce with ranch dressing

Bibb Salad 7

Local bibb lettuce, cucumber, zucchini, radish, fresh herbs & honey dijon dressing

Caesar Salad 6 GF

Romaine & radicchio, herbed croutons & parmesan cheese

Arugula Salad 9

Local arugula, fennel, strawberries, mint, almonds and feta dumplings, lemon vinaigrette

Roasted Corn Chowder 7

With lump crab meat & spiced popcorn

French Fries 3

With a side of cajun remoulade

Truffle Fries 9

White truffle oil, parmesan & parsley

Spanish Fries 5

Blended spices, onions and hot peppers,
side of blue cheese dressing

Sandwiches

Crabcake Sandwich 14

Jumbo lump crab & shrimpcake with lettuce, tomato & pickled onion on brioche bun with orange tartar sauce & a side of chips

French Dip 12

Shaved roast beef, caramelized onion, Swiss, horseradish cream & au jus, side of chips

Ciabatta BLT 11

House cured bacon, tomato, arugula, basil aioli, toasted ciabatta, side of chips

Short Rib Grilled Cheese 12

Pulled short rib with aged cheddar, grilled red onion, tomatoes & BBQ sauce on toasted sourdough, side of chips

Vegetable Muffaletta 10

Vegetarian, with eggplant, portabello, red pepper, olive spread, & sharp provolone on ciabatta, side of chips

Butcher's Premium Cheddar Burger (8 oz.) 11

With Vermont sharp cheddar, lettuce, tomato & red onion

Entrees

Lamb Bolognese 13

Served over fresh house made pappardelle with marscapone & mint

Filet of Beef 5oz 24 GF

Served with garlic mashed potatoes, grilled asparagus, mushroom ragout & horseradish chive butter

Crab & Shrimpcake 15

Jumbo lump crab & shrimpcake with garlic mashed potatoes & sauteed french beans, side of orange tartar

Scallop Risotto 15 GF

Seared diver scallops with rock shrimp, asparagus & saffron risotto

Cedar Plank Salmon 14

Grilled with honey lavender glaze, summer ratatouille & Israeli couscous

House Ricotta Ravioli 14 Vegetarian

With ratatouille, tomato butter & fresh basil

European Chicken Breast 14

Free range Lancaster chicken with pea, arugula & pesto cream sauce over cavatelli

Kids' Menu (Includes Beverage & Ice Cream)

Mac N' Cheese 10

Creamy cheddar & parmesan sauce on corkscrew pasta

Chicken Fingers 10

With french fries or roasted garlic mashed potatoes

Grilled Cheese 10

With French fries or honey mustard salad

Grilled Salmon 10 GF

Over caesar salad

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Truffle Fries 9
White truffle oil, parmesan & parsley

Spanish Fries 5
Blended spices, onions and hot peppers,
side of blue cheese dressing

Entrees

Beef Short Rib 24
House made short rib served with creamed corn, garlic mashed potatoes and tomato relish

Lamb Bolognese 22
Served over fresh house made pappardelle with marscapone & mint

Filet of Beef 5oz 24 8oz 34 GF
Served with garlic mashed potatoes, grilled asparagus, mushroom ragout & horseradish chive butter

Crab & Shrimpcakes 25
Two jumbo lump crab & shrimpcakes with garlic mashed potatoes & sauteed french beans, side of orange tartar

Scallop Risotto 26 GF
Seared diver scallops with rock shrimp, asparagus & saffron risotto

Cedar Plank Salmon 25
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Draft

Special Cocktails

- Cucumber Martini 12
Effen cucumber vodka, triple sec, fresh lime juice & lemon thyme garnish.
- St-Germain Sprits 10
St. Germain elderflower liqueur, sparkling wine, club soda, lemon peel.
- Patio Punch 10
Light & dark rums, amaretto, orange juice, pineapple juice & grenadine.
- Corona-Rita 12
Hornitas Black Barrel tequila & Corona with fresh lime juice.

- Abita Mardi Gras Bock LA 5
Rich malt flavor & full body, a perfect choice during Carnival season in NOLA. ABV: 6.5%
- Guinness Ireland 6
Perfect balance of bitter & sweet with malt & roast characters. ABV: 4.2%
- Yuengling Lager PA 4
Amber color & medium-bodied flavor. Roasted caramel malt. Subtle sweetness. ABV: 4.5%
- Free Will The Kragle IPA Perkasi, PA 5
An assertive west coast IPA dominated by bright & juicy American hops. ABV: 6.6%
- Ommegang Witte NY 6
Brewed with malted & unmalted wheat, orange peel, & coriander. ABV: 5.2%

Wines By The Glass

White Wines

- Chardonnay, Dutton Goldfield 15
2013 Russian River Valley, CA
- Sauvignon Blanc, Stoneburn 9
2018 Marlborough, New Zealand
- Riesling, Alexander Valley Gewurztraminer 10
2018 Sonoma County, CA
- Chardonnay, Canyon Oaks 7
2018 CA
- Cava, Freixenet Blanc De Blanc Brut 7
NV Spain (Sparkling)
- Rosé, Camina Tempranillo 10
2018 Spain

Belgian Beer Styles

- Chimay Grand Reserve Strong Dark Ale 10
- Goose Island Sofie Saison 8
- Hoegaarden White Ale 6
- La Chouffe Strong Pale Ale (25 oz.) 18
- Ommegang Rare Vos Belgian Pale Ale 6
- Stella Artois Pale Lager 5
- Unibroue La Fin Du Monde Tripel 8
- Westmalle Dubbel 10
- St. Bernardus Witbier 11

German Beer Styles

- Rogue Dead Guy Ale Maibock 6
- Sam Adams Boston Lager 5
- Troegs Sunshine Pils 5
- Weihenstephaner Hefeweissbier 6
- Lancaster Kolsch (Can) 5
- Krombacher Dark 5

English, Irish & Scottish Beer Styles

- Bass Ale 5
- Innis & Gunn Scotch Ale 7
- Crabbie's Ginger Beer 7
- Founders Dirty Bastard 5
- Fullers ESB 6
- Newcastle Brown Ale 5
- Yards Brewery English IPA 5
- Yards Brawler 5

Non Alcoholic Beverages

- Kaliber Non Alcoholic 5
- O'Doul's Non Alcoholic 5
- Acqua Panna (16 oz.) 5
- Pellegrino (1 lt) 8 or Pellegrino (16 oz.) 5
- Hank's Root Beer 3.5

Featured Brews

- Yards Pynk PA 5
Crisp, fruity zing, finishes refreshingly dry ABV: 5.5%
- Leinenkugel Grapefruit Spritzen WI 5
Combines the crisp effervescence of beer with the naturally fruity notes of a seltzer. ABV: 4.2% (can)
- St. Boniface Libation Double IPA PA 6
Variety of hop flavors balanced by a malty sweetness. ABV: 8.5%
- Angry Orchard Rosé Cider NY 6
Irresistible rosy blush & apple-forward taste with a refreshing dry finish. ABV: 5.5%

- Broken Goblet Angry Troll Amber Bensalem, PA 6
Very easy drinking amber ale with malty character & crisp finish. ABV: 6.1 %
- Thomas Hooker Red Ale CT 6
Rich, malty brew that uses red wheat & a variety of crystal malts giving this beer its ruby red hue. ABV: 5.5%
- Murphy's Irish Stout Ireland 5
Dark in color & silky smooth. Toffee & coffee undertones with an irresistible creamy finish. ABV: 4% *on nitro
- Long Trail Green Blaze IPA VT 5
Big pine, tropical fruit & resin hop notes with a light, biscuity malt backbone. ABV: 6.5%
- Stiegl Radler Austria 6
Real grapefruit juice gives this refreshing Radler its amber natural cloudiness & pleasant tangy taste. ABV: 2.0%

Red Wines

- Merlot-Sangiovese Super Tuscan, Lucente 16
2016 Tuscany, Italy
- Malbec, Valentín 9
2018 Argentina
- Cabernet Sauvignon, The Crusher 9
2017 CA
- Pinot Noir Founder's Reserve, Willamette Valley Vineyards 12
2017 Willamette Valley, OR
- Red Blend, Prayers Of Sinners 9
2017 WA (Syrah, Merlot)
- Merlot, Canyon Oaks 7
2018 CA
- White Zinfandel, Canyon Oaks 7
2018 CA

American Beer Styles

- Angry Orchard 5
- Boniface Paideia Pale Ale 5
- Ballast Point Grapefruit Sculpin IPA 7
- Bells Two Hearted IPA 6
- Deschutes Black Butte Porter 6
- Dogfish Head 60 Mins IPA 6
- Duck-Rabbit Brown Ale 5
- Founders Blushing Monk (Ale w/ Raspberries) 8
- Free Will Techno IPA (16 oz. can) 6
- Free Will Rayleigh 16
- Firestone Walker Mind Haze IPA 5
- Golden Rod Wolf Pup Session IPA 5
- New Belgium Fat Tire Amber Ale 5
- Sierra Nevada Pale Ale 5
- Victory DirtWolf 6
- Wyndridge Crafty Cider (Can) 5

Additional

- Amstel Lite 5
- Bud Light 4
- Corona 5
- Corona Light 5
- Heineken 5
- Michelob Ultra 4
- Not Your Father's Root Beer 6
- Smirnoff Ice 5
- Two Robbers Mango Orange Hard Seltzer 5

Bottled Beer