

Hamilton

HOTEL

WASHINGTON, D.C.

DINNER MENU

Small Plates

14K SOUP DU JOUR | \$8

Ask your server about today's selection

BEETS AND BLU | \$10

Frisee, Roasted Beets, Pickled Radish, Red Onion, Walnuts, Crispy Bacon, Blu Di Bufala Cheese, Hazelnut Champagne Vinaigrette

14K WILD FIELD GREENS | \$8

Artisanal Greens, Tomatoes, Cucumbers, Red Onion, Balsamic Dressing

BOURBON FLAMBEED PEACH SALAD | \$16

Summer Greens, Candied Pecans, Raspberries, Toasted Cornbread Croutons, Mission Figs, Crumbled Goat Cheese, Sherry Vinaigrette

GRILLED EGGPLANT ROLLATINI | \$15

Ricotta Cheese, Pomodoro, Parmesan Cheese, Fried Basil

LOBSTER CEVICHE | \$17

Mango Marinated Lobster, Plantain Chips

OYSTERS EN FUEGO | \$14

Half Dozen Oysters, Chef's Homemade Hot Sauce Trio

ARTISANAL CHARCUTERIE AND VEGETABLE | \$18

Prosciutto, Beef Bresaola, Chorizo, Sopressata, Pickled Asparagus, Roasted Red Peppers, Grilled Zucchini And Squash

Side Dishes | \$9

CELERY ROOT PUREE

HARICOT VERT

CANDIED CARROTS

COUSCOUS

BROCCOLINI

CHAYOTE SQUASH

Main Course

BING CHERRY GRILLED QUAIL | \$28

Malibu Carrots, Patty Pan Squash, Garlic Broccolini, Marbled Potato

CHURRASCO SKIRT STEAK | \$37

Black Garlic Infused Skirt Steak, Roasted Corn, Baby Ramps, Chayote Squash, Feta Cheese, Chimichurri Sauce

BLOOD ORANGE SALMON | \$28

Baby Heirloom Tomatoes, Shaved Jalapenos, Roasted Corn, Cilantro, Grapefruit Scented Fennel, Black Forbidden Rice

CRAB, CRAB, CRAB | \$32

Two Jumbo Lump Crab Cakes, Old Bay Infused Crab Aioli, Roasted Corn And Tomatoes, She-Crab Shallot Cream Sauce, Grapefruit Segments

BACON WRAPPED VEAL TENDERLOIN | \$30

Black Truffle Risotto, Crispy Sage, Dijon Mustard Sauce

BRAISED SHORT RIBS | \$32

Celery Root Puree, Baby Ramps, Cremini Mushrooms, Chianti Glaze

BOURBON CHICKEN | \$26

Candied Carrots, Heir Covert Green Beans, Marbled Potato

14K MUSSELS | \$25

Fresh Garlic, Crispy Pancetta, Baby Heirloom Tomatoes, Micro Basil, Zucchini, Saffron Pinot Broth

LAMB CHOP | \$34

Couscous, Roasted Eggplant, Sundried Tomatoes, Herb Gremolata

14OZ. GRILLED BONE-IN RIBEYE STEAK | \$38

Grilled Lemon Scented White Asparagus, Patty Pan Squash, Cremini Mushrooms, Celery Root Puree, Red Wine Reduction

HAMILTON HOTEL WASHINGTON DC

1001 14TH STREET NW, WASHINGTON, DC 20005 | RESERVATIONS: (866) 407-1764 | PHONE: (202) 218-7575 | FAX: (202) 218-7601

Most of our dishes are gluten-free. Please ask your service attendant. We kindly request one check for your table.

Consuming raw or undercooked products may increase your risk of food borne illness.