

# Lafayette Restaurant

800 16th St NW 20006-4102 · +12026386600 · Updated: Jan 14, 2026

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## A HEALTHY START 4

<b>Acai Bowl</b>	<b>\$14.00</b>
Kiwi, Berries, Coconut, Almonds, Chia, Flax Seed	
<b>House Roasted Granola</b>	<b>\$14.00</b>
Dried Cherries, Yogurt, Mixed Berries	
<b>Organic Cottage Cheese</b>	<b>\$14.00</b>
Toasted Almonds, Orange, Berries, Earth & Eat Honey	
<b>Steel Cut Oatmeal</b>	<b>\$14.00</b>
Dried Cranberries, Brown Sugar	

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## HAY-ADAMS TRADITIONS 7

<b>Two Happy Hen Yard Fresh Eggs</b>	<b>\$23.00</b>
Prepared to your liking and served with Country Sausage or Applewood Smoked Bacon & Breakfast Potatoes	
<b>Farm Fresh Mushroom Omelet</b>	<b>\$25.00</b>
Green Asparagus, Roasted Avocado, Cherry Tomatoes, Breakfast Potatoes	
<b>Braised Merguez Sausage</b>	<b>\$26.00</b>
Beef Ragout, Parsley, Cilantro, Harissa, Poached Egg in a Skillet	
<b>Hand Sliced Chesapeake Smoked Salmon</b>	<b>\$26.00</b>
Hard Boiled Egg, Onion, Caper, Radish, Cucumber	
<b>Green Lentil Casserole</b>	<b>\$22.00</b>
Chickpeas, Tofu, Tomato, Garam Marsala, Ginger, Scrambled Egg	
<b>The Lafayette Eggs Royale</b>	<b>\$26.00</b>
Smoked Salmon or Canadian Bacon, English Muffin, Hollandaise Sauce & Breakfast Potatoes	
<b>Avocado Tartine</b>	<b>\$22.00</b>
Poached Egg, Gem Lettuce, Vine Ripened Cherry Tomato, Pickled Onion	

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## SWEET SPECIALTIES 3

<b>Oatmeal Soufflé</b>	<b>\$20.00</b>
Toasted Georgia Pecans, Wild Berry Sauce (allow 30 minutes)	

<b>Mascarpone Pancake</b>	<b>\$20.00</b>
Berry Coulis, Graham Cracker Crumbs	
<b>Brioche French Toast</b>	<b>\$20.00</b>
Sliced Almonds, Caramelized Anjou Pear, Caramel Sauce	

## BAKERY 2

<b>Assorted Pastries</b>	<b>\$5.00</b>
Butter Croissant, Almond Croissant, Multigrain Croissant, Blueberry Scone, Ham, Green Onion & Cheddar Scone, GF Chocolate Muffin, Blueberry & Bran Muffins, Banana & Walnut Bread, Pain au Chocolate	
<b>Continental Breakfast</b>	<b>\$25.00</b>
Breakfast Pastry Duo, Preserves and Butter, Seasonal Assorted Fruit & Berries, Choice of Freshly Pressed Juice, and Choice of Hot Beverage	

## ACCOMPANIMENTS 5

<b>Applewood Smoked Bacon</b>	<b>\$9.00</b>
<b>Country or Chicken Apple Sausage</b>	<b>\$9.00</b>
<b>Breakfast Potatoes</b>	<b>\$9.00</b>
<b>Assorted Berries</b>	<b>\$9.00</b>
<b>Grilled Virginia Ham</b>	<b>\$9.00</b>

## BEVERAGES 3

<b>Freshly Brewed Coffee &amp; Decaffeinated Coffee</b>	<b>\$8.00</b>
<b>Espresso Collection</b>	<b>\$8.00</b>
Espresso, Decaffeinated Espresso, Cappuccino, Cafe Latte, Cafe Americano	
<b>Selection of Teas</b>	<b>\$9.00</b>
Breakfast, Earl Grey, Gun Powder, Jasmin, The Vert a la Menthe Touareg, Chamomile, Nuit d'ete Hibiscus, Oolong Caramel Au Beurre Sale, The Darjeeling	

## JUICES & SMOOTHIES 4

<b>Freshly Pressed Fruit and Vegetable Juices</b>	<b>\$10.00</b>
Orange, Grapefruit or Carrot	
<b>Healthy Start</b>	<b>\$10.00</b>
Granny Smith Apple, Cucumber, Celery, Kale, Baby Spinach	
<b>Strawberry and Mango Smoothie</b>	<b>\$10.00</b>
Coconut Milk, Pineapple, Chia Seed	

## Cranberry & Orange

Greek Yogurt, Blueberry, Banana

\$10.00

## APPETIZERS 6

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### Soup of the Week

\$16.00

### Local Farm Fresh Mixed Green Lettuce

\$16.00

Vine-Ripened Cherry Tomato, Cucumber, Champagne Vinaigrette

### Red Wine Poached Pear Salad

\$19.00

Hooks Blue Cheese, Pomegranate Vinaigrette, Radicchio, Toasted Hazelnut

### Winter Vegetable Salad

\$19.00

Herb Labneh Cheese, Castelfranco, Crispy Quinoa

### Togarashi Seared Ahi Tuna

\$27.00

Colatura Fish Sauce Emulsion, Gold Raisins, Capers, Pickled Tomato, Black Radish

### Seared Octopus

\$25.00

Crispy Potato, Heirloom Cherry Tomato, Smoked Paprika Aioli

## ENTRÉES 8

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### Seared Black Bass

\$39.00

Parsnip Mousseline, Sauteed Kale, Porcini Sauce

### Maryland Crab Cakes

\$42.00

Romanesco, Sweet Pepper, Espelette Pepper Remoulade, Lemon

### Hazelnut and Herb Crusted Amish Chicken

\$36.00

Pommes Purée, Tiny Carrot, Chicken Jus

### Prosciutto Wrapped Pork Tenderloin

\$52.00

Sweet Potato Pavé, Grilled Broccolini, Mustard Jus

### Dry Aged Strip Loin

\$46.00

Sunchoke Pureé, Wild Mushroom, Root Vegetable, Red Wine Sauce

### Ricotta & Kabocha Squash Ravioli

\$25.00

Toasted Chestnut, Cacio Cavallo Cheese, Brown Butter

### Braised Arrowhead Cabbage

\$26.00

Rutabaga Silk, Roasted Mushroom, Marcona Almond, Smoked Onion Broth

### Sides

\$12.00

Pommes Pureé, Pommes Anna, Duck Fat Fingerling Potatoes, Roasted Wild Mushrooms with Fresh Herbs, Charred Broccolini with Lemon

Zest and Crispy Shallots, Roasted Root Vegetables with Brown Butter and Fine Herbs

## DESSERTS 5

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<b>Caraibe Marquise</b>	<b>\$18.00</b>
Valrhona Chocolate, Salted Caramel Sauce, Chocolate Sauce	
<b>Chocolate Bonsai</b>	<b>\$18.00</b>
Poached Pear, Chocolate Ganache, Pistachio Cake	
<b>Classic Vanilla Crème Brulée</b>	<b>\$18.00</b>
Sesame Dacquoise	
<b>Lemon Verbena Soufflé</b>	<b>\$22.00</b>
Cassis Anglaise and Sorbet	
<b>Blood Orange Cupola</b>	<b>\$18.00</b>
Blood Orange Mousse, Figs, Raspberry, Berry Sauce, Sabayon	

## LIBATIONS 7

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<b>Baileys Affogato</b>	<b>\$16.00</b>
Vanilla Ice Cream, Espresso, Baileys	
<b>Espresso Martini</b>	<b>\$22.00</b>
Stolichnaya Vanilla Vodka, Godiva Dark Chocolate Liqueur, Baileys Irish Cream, Espresso	
<b>Taylor Fladgate 1st Estate Reserve</b>	<b>\$16.00</b>
<b>Taylor Fladgate 10 yr Tawny Porto</b>	<b>\$20.00</b>
<b>Jacopo Poli Elègante Grappa</b>	<b>\$18.00</b>
<b>The Macallan 12/15/18</b>	<b>\$75.00</b>
\$28/\$42/\$75	
<b>Jameson 18 yr</b>	<b>\$62.00</b>

## STARTERS 7

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<b>Soup of the Week</b>	<b>\$16.00</b>
<b>Local Farm Fresh Mixed Green Lettuce</b>	<b>\$16.00</b>
Vine Ripened Cherry Tomato, Cucumber, Champagne Vinaigrette	
<b>Acai Bowl</b>	<b>\$14.00</b>
Kiwi, Berries, Coconut, Almond, Chia, Flax Seed	
<b>Avocado Tartine</b>	<b>\$22.00</b>
Poached Egg, Gem Lettuce, Vine Ripened Cherry Tomato, Pickled Onions	
<b>Red Wine Poached Pear Salad</b>	<b>\$19.00</b>
Hooks Blue Cheese, Pomegranate Vinaigrette, Radicchio, Toasted Hazelnut	
<b>Togarashi Seared Ahi Tuna</b>	<b>\$27.00</b>
Fish Sauce Emulsion, Gold Raisins, Capers, Pickled Tomato, Black Radish	

## **Seared Octopus**

**\$25.00**

Crispy Potatoes, Heirloom Cherry Tomato, Smoked Paprika Aioli

## **MAIN COURSE** 8

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### **Farm Fresh Mushroom Omelet**

**\$26.00**

Green Asparagus, Leek Fondue, Breakfast Potato, Baby Green Salad

### **Brioche French Toast**

**\$20.00**

Blueberry Compote, Toasted Almonds, Calvados Ice Cream

### **Maryland Crab Cake Benedict**

**\$30.00**

Poached Eggs, Spinach, Hollandaise

### **Seared Black Bass**

**\$39.00**

Parsnip Mousseline, Sauteed Kale, Porcini Sauce

### **Braised Merguez Sausage**

**\$26.00**

Beef Ragout, Parsley, Cilantro, Harissa, Poached Egg in a Skillet

### **Filet Mignon & Eggs**

**\$48.00**

Pearl Onion, Pee Wee Potato, Wild Mushroom, Cabernet Sauce

### **Green Lentil Casserole**

**\$22.00**

Chickpeas, Tofu, Tomato, Garam Marsala, Ginger, Scrambled Egg

### **Creekstone Farm Hamburger**

**\$26.00**

Caramelized Onion, Button Mushroom, Aged Cheddar, Smoked Paprika Aioli, French Fries

## **SELECTION OF TEA SANDWICHES** 4

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### **Curried Chicken Salad, Granny Smith Apple**

### **Crab Salad, Sweet Peppers, Little Gem**

### **Beetroot Tartar, Ricotta, Chervil**

### **Cucumber, Arugula, Lime Cream Cheese**

## **SCONES** 2

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### **Blueberry Scones**

### **Nutella Scones**

Strawberry Jam, Hazelnut Spread

## **CHILDRENS TEA** 3

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### **Chicken Salad, Tarragon, Little Gem**

### **Ham, Cheddar Cheese, Honey Mustard**

**Peanut Butter and Strawberry Jam**

## **PASTRIES & VIENNOISERIES** 5

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**Pistachio Paris-Brest**

**Coffee Hazelnut Roll**

**Fruit Dacquoise**

**Black Forest**

**Assorted Macarons**

## **BLACK TEAS** 4

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**Noir Aromatisé Earl Grey**

**Darjeeling GFOP Superieur**

**Thé Strong Breakfast**

**4 Fruit Rouges**

## **HERBAL TEAS** 4

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**Thé Vert à la Menthe**

**Chamomile**

**Nuit d' Été (hibiscus)**

**Tisane des Merveilles**

## **GREEN & WHITE TEAS** 5

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**Gunpowder Green Tea**

**Mandarin Jasmine Green Tea**

**Jaune Lemon**

**Blanc D'Anji**

**Passion de Flores**

## **HOT CHOCOLATE SECTION** 2

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**Hay-Adams Hot Chocolate (+\$14.00)**

**Add-on Spirits: Rémy Martin, Baileys, and Jameson (\$12)**