


ARTICLE ONE

AMERICAN GRILL


SOUPS

Maryland Crab Bisque with Aged Sherry, Sweet Corn	cup 7	bowl 10
Senate Bean and Smoked Ham	cup 6	bowl 9
Chef's Seasonal Soup	cup 6	bowl 9

SMALL SALADS

The Article One Salad	8
<i>Cucumbers, Wild Watercress, Yellow Grape Tomatoes, Red Onions, Candied Pecans, Pumpkin Seeds, White Balsamic Dressing</i>	
 Avocado and Heirloom Tomato Salad	8
<i>Red Onions, Bell Peppers and Cumin Dressing</i>	
Roasted Plum and Fresh Mozzarella Cheese Salad	9
<i>Herbs, Red Onions, Olives</i>	
Local Warm Walnut Crusted Goat Cheese Salad	9
<i>Belgium Endive, Red Romaine, Caramelized Brussels Sprouts, Sundried Cherries, Warm Bacon Dressing, Crisp Butternut Squash</i>	
Caesar Salad	9
<i>Romaine Spears, Traditional Dressing, Fresh Parmesan, White Anchovy and a Warm Garlic Crouton</i>	

LARGE SALADS

Chicken Caesar Salad	14
<i>Romaine Spears, Traditional Dressing, Fresh Parmesan, White Anchovy and a Warm Garlic Crouton</i>	
Traditional Cobb	15
<i>Grilled Chicken, Smoked Bacon, Egg, Avocado, Blue Cheese and Tomatoes, Tossed with Lemon-Dijon Dressing</i>	
 Organic Honey Glazed Salmon	18
<i>Field Greens, Green Beans, Roasted Tomatoes, Grain Mustard Dressing</i>	
Market Vegetable Salad	13
<i>Romaine Spears, Toasted Quinoa, Grilled Asparagus, Marinated Artichokes, Beech Mushrooms Grilled Red Peppers, Red Onions, Sherry Vinaigrette</i>	

SANDWICHES

The Hyatt Burger	14
<i>Meyer's Natural Angus Burger, Aged White Cheddar, Horseradish Sauce, Onion Jam on a Brioche Bun, French Fries</i>	
Chicken Panini	13
<i>Grilled Chicken, Vine Ripened Tomatoes, Fresh Mozzarella, Red Onion, Arugula with Baby Potato Salad</i>	
Pastrami	14
<i>House Made Pastrami, Heirloom Tomatoes, Swiss Cheese, Pesto Mayonnaise on a Multi Grain Bâtarde with Citrus Cabbage Slaw</i>	
Article One Club Sandwich	14
<i>House Roasted Turkey, Cherry Wood Smoked Bacon, Vine Ripe Tomatoes, Cheddar Goat Cheese Mustard Greens on Honey Whole Wheat Bread, French Fries</i>	
Maryland Blue Crab Cake	17
<i>Warm Cabbage Slaw, Roasted Red Pepper Tartar on a Toasted Brioche Bun, Sweet Potato Fries</i>	
The Capitol Hill	15
<i>Grilled Chicken, Aged White Cheddar, Cherry Wood Smoked Bacon, Vine Ripened Tomatoes, Mustard Maple Spread on Cranberry Raisin Focaccia, Sweet Potato Fries</i>	
 Roasted Vegetable Wrap	12
<i>Seasonal Vegetables, White Bean Spread, Jicama Salad</i>	

CHEF'S ENTREES

 Swordfish	21
<i>Fennel, Quinoa, Green Beans, Orange Emulsion</i>	
Organic Breast of Chicken	21
<i>Mashed Potatoes, Wilted Greens, Wild Mushroom Ragoût</i>	
Campanelle Pasta with Crab	23
<i>Fresh Jumbo Lump, Beech Mushrooms, Baby Spinach, Light Cream</i>	
Butternut Squash and Goat Cheese Ravioli	19
<i>Celery Root Purée, Figs, Wilted Greens, Pine Nuts</i>	

DESSERT

Chocolate Decadence	8
Traditional Crème Brûlée	8
Blackberry Streusel Tart	8
Mango Sorbet with Fresh Berries	8
New York Style Cheesecake	8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.