



## APPETIZERS

<b>Gazpacho Andaluz</b>   Cold Tomato Based Soup	10
<b>Onion Soup</b>   French Style Onion Soup, Gruyère Cheese Baguette Crouton	12
<b>Maryland Crab Cake</b>   Seared, Louis Sauce	17
<b>Escargot Bourgogne</b>   Burgundy Snail, Garlic Butter, Pain De Campagne	16
<b>Yellowfin Tuna</b>   Sesame Crusted Yellowfin Tuna, Arugula, Fennel, Black Olive Condiment, Pesto, Soy Mustard Vinaigrette	18
<b>Mediterranean Platter</b>   Hummus, Baba Ghanoush, Marinated Artichokes, Grilled Pita	14
<b>Artisanal Cheese Plate</b>   Fig Preserve, Honeycomb, Dried Fruit, Raisin Walnut Bread	15
<b>Charcuterie Plate</b>   Selection of Cold Cuts, Grain Mustard, Cornichons, Raisin Walnut Bread	14
<b>Assorted Artisanal Bread</b>   Selection of Fresh Baked Breads	6

## SALADS & SANDWICHES

<b>Cobb Salad</b>   Romaine Lettuce, Roasted Chicken, Lardons, Hard-Boiled Egg, Cherry Tomato, Avocado, Blue Cheese, Balsamic Vinaigrette	18
<b>Shrimp Salad</b>   Baby Spinach, Poached Shrimp, Pickled Red Onions, Shaved Parmesan, Creamy Lemon-Pepper Vinaigrette	18
<b>Smoked Salmon Salad</b>   Homemade Smoked Salmon, Mixed Greens, Bulgur Wheat, Roasted Cauliflower Florets, Watermelon Radishes, Citrus Vinaigrette	18
<b>Niçoise Salad</b>   Seared Peppered Tuna, Boiled Potatoes, Haricot Vert, Hard-Boiled Egg, Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette	20
<b>Café Du Parc Salad</b>   Organic Greens, Tomme de Savoie Cheese, Hard-Boiled Egg, Avocado, Tomatoes, Red Onions, Bacon, Croutons, Lemon Vinaigrette	17
<b>Caesar Salad</b>   Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, Classic Caesar Dressing	12
<b>Turkey Club</b>   Smoked Turkey Breast, Pepper Crusted Bacon, Lettuce, Tomato Marmalade, Herb Aioli, Pain De Campagne	16
<b>Lobster Roll</b>   Maine Lobster Salad, Brioche Roll, Avocado	24
<b>Croque Monsieur</b>   French Ham, Gruyère Cheese, Sauce Béchamel	16
<b>Willard Burger</b>   Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese and Truffle Aioli	20
<b>Braised Short Rib Sandwich</b>   Caramelized Onions, Swiss Cheese, Grain Mustard, Country Bread	20

## ENTREES

<b>PEI Mussels</b>   White Wine, Fresh Herbs, Grilled Country Bread, French Fries	22
<b>Dijon Mustard-Herb Marinated Chicken Breast</b>   French Style Mashed Potato, Buttered Green Beans, Chicken Demi Glaze	26
<b>Bouillabaisse</b>   Daily Selection of Fish, Mussels, Calamari, Shrimp, Fennel, Zucchini Potato, Tomato Fish Broth	32
<b>Grilled Skin on Salmon Filet</b>   Potato Timbale, Marinated Seasonal Vegetables, Aged Balsamic Glaze	26
<b>Steak Frites</b>   Flap Sirloin Steak, French Fries, Green Peppercorn Sauce	30
<b>Roasted Filet Mignon</b>   Potato Gratin, Honey Glazed Baby Rainbow Carrots, Béarnaise Sauce	38

## SIDE DISHES

Truffle Mashed Potatoes   French Style Mashed Potato, Truffle Oil	8
Haricot Vert   French Green Beans, Herb Butter	8
Baby Carrots   Heirloom Carrots, Honey Glaze	8
Seasonal Vegetables   Sautéed Vegetables, Roasted Garlic, Herbs de Provence	8
Pommes Frites   French Fries, Herb Aioli	8

## DESSERTS

Paris Brest   Praline Mousseline Crème	10
Crème Brulée à la Vanille   Citrus Madeleine, Fresh Berries	10
Cherry Clafoutis   Cherry Heering Anglaise	10
Ice Cream & Sorbert   Seasonal Flavors	10
Napoleon   White Chocolate Whipped Ganache	10
Chocolate Pot de Crème   Chocolate Custard	10

## BEVERAGES

### Sparkling and Champagne

	GL	BTL
Valdo Prosecco Treviso   Italy	12	60
Côte Mas Rosé Cremant de Limoux Limoux   France	15	75
Nicolas Feuillante Brut Rosé Champagne   France	26	130
Louis de Sacy Grand Cru Champagne   France	20	100

### White Wines

	GL	BTL
Pinot Grigio Danzante Veneto   Italy	12	60
Sauvignon Blanc Peter Yealands Marlborough   New Zealand	14	70
Chardonnay MacMurray Russian River   California   USA	13	65

### Rosé Wines

	GL	BTL
Mirabeau Provence   France	13	65
Day Owl Sonoma County   California   USA	11	55

### Red Wines

	GL	BTL
Malbec Altos Del Plata Mendoza   Argentina	13	65
Pinot Noir DeLoach Russian River   California   USA	14	70
Merlot Decoy by Duckhorn Sonoma County   California   USA	16	80
Cabernet Sauvignon Louis M. Martin 16 Sonoma County   California   USA		80

### Sodas

	BTL
Coca Cola, Diet Coke, Sprite	5

### Bottled Water

	SM	LG
Still	5	10
Sparkling	5	10

### BEERS

	BTL
Flying Dog IPA 7.1%   Maryland	8
DC Brau Pale Ale 6.0%   Washington, DC	8
Heineken Lager 5.0%   Netherlands	7
Miller Lite Pale Lager 4.2%   Wisconsin	7
Stella Artois Lager 5.2%   Belgium	8
Guinness Draught Stout 4.2%   Ireland	8
Kaliber Pale Lager 0.5%   Ireland	6

### Cocktails

	GL/PITCHER
Sangria White Wine   Vodka   Pomegranate   Citrus	11/44
Manhattan Knob Creek Rye   Sweet Vermouth   Angostura Bitters   Luxardo Cherries	15
Moscow Mule Absolut Elyx Vodka   Lime   Ginger Beer	14
Mint Julep Maker's Mark Bourbon   Mint   Turbinado Sugar	15
Aviation Tanqueray Gin   Crème de Violette   Luxardo Maraschino   Lime	14
Strawberry Margarita Don Julio Blanco Tequila   Cointreau   Lime Strawberry   Habanero	14

### ZERO PROOF

Hibiscus Hibiscus Tea   Lime   Cinnamon   Sage	8
Mango Mango   Ginger   Lemon   Rosemary	8

## **HOT & COLD BEVERAGES**

<b>Espresso</b>	<b>4.75</b>
<b>Espresso Macchiato</b> Espresso topped with frothed milk	<b>5.25</b>
<b>Cappuccino Classico</b> Espresso with steamed and foamed milk	<b>5.50</b>
<b>Café Latte</b> Espresso and steamed milk	<b>5.50</b>
<b>Café Mocha</b> Espresso, Italian chocolate, steamed milk and whipped cream	<b>6.50</b>
<b>Café Americano</b> Espresso with hot water	<b>4.75</b>
<b>Lavazza Drip Coffee</b>	<b>4.50</b>
<b>Tea Sachet</b>	<b>4.00</b>
<b>Hot Chocolate</b>	<b>5.00</b>
<b>Chai Latte</b>	<b>5.00</b>
<b>Iced Coffee</b> Cold brewed with our house blend	<b>4.50</b>
<b>Iced Cappuccino</b> Espresso, ice topped with frosted milk	<b>6.00</b>
<b>Iced Café Latte</b> Espresso and milk, ice	<b>6.00</b>
<b>Espresso Crema Shakerato</b> Cold milk cream, iced, your flavor	<b>6.00</b>
<b>Iced Café Mocha</b> Espresso, Chocolate, milk and ice	<b>6.00</b>
<b>Iced Tea</b> Freshly brewed tea served over ice	<b>4.50</b>