



APPETIZERS

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

SALADS & SANDWICHES

Cobb Salad Romaine Lettuce, Roasted Chicken, Lardons, Hard-Boiled Egg, Cherry Tomato, Avocado, Blue Cheese, Balsamic Vinaigrette	18
Smoked Salmon Salad Homemade Smoked Salmon, Mixed Greens, Bulgur Wheat, Roasted Cauliflower Florets, Watermelon Radishes, Citrus Vinaigrette	18
Niçoise Salad Seared Peppered Tuna, Boiled Potatoes, Haricot Vert, Hard-Boiled Egg, Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette	18
Café Du Parc Salad Organic Greens, Tomme de Savoie Cheese, Hard-Boiled Egg, Avocado, Tomatoes, Red Onions, Bacon, Croutons, Lemon Vinaigrette	17
Caesar Salad Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, With Classic Caesar Dressing	12
Turkey Club Smoked Turkey Breast, Pepper Crusted Bacon, Lettuce, Tomato Marmalade, Herb Aioli, Pain De Campagne	16
Lobster Melt Maine Lobster Salad, Béchamel, Arugula, Swiss Cheese on Brioche Roll	26
Croque Monsieur French Ham, Gruyère Cheese, Sauce Béchamel	16
Willard Burger Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese and Truffle Aioli	20

ENTREES

PEI Mussels White Wine, Fresh Herbs, Grilled Country Bread, French Fries	22
Dijon Mustard-Herb Marinated Chicken Breast French Style Mashed Potato, Buttered Green Beans, Chicken Demi Glaze	26
Pan Seared Atlantic Halibut Potato Gnocchi, Wild Mushrooms, Chorizo Cream Sauce	32
Roasted Duck Breast Savoy Cabbage, Poached Figs, Duck Confit Potatoes, Spiced Port Wine Sauce	36
Beef Bourguignon Red Wine Braised Angus Short Rib, Pearl Onions, Mushrooms, Lardon Fingerling Potatoes	32
Grilled Skin on Salmon Filet Marinated Seasonal Vegetables, Aged Balsamic Glaze	26
Steak Frites Flap Sirloin Steak, French Fries, Green Peppercorn Sauce	32
Roasted Filet Mignon 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
Wild Mushrooms Sautéed Exotic Mushrooms with Fresh Herbs	8
Seasonal Vegetables Sautéed Vegetables, Roasted Garlic, Herbs de Provence	8
Pommes Frites Herb Aioli	8

DESSERTS

Apple Almond Cake Almond Brittle, Homemade Vanilla Ice Cream, Crème Anglaise Sauce	10
Crème Brûlée à la Vanille Fresh Berries	10
Hazelnut Chocolate Pear Tart Gastrique Poached Pear, Milk Chocolate Mousse, Pear Ice Cream	10
Ice Cream & Sorbet Seasonal Flavors	10
Napoleon White Chocolate Whipped Ganache	10
Passion Fruit Panna Cotta Exotic Gelée, Green Tea Black Sesame Tuile	10

BEVERAGES

Sparkling and Champagne

	GL	BTL
Valdo Prosecco Treviso Italy	12	60
Côté Mas Rosé Cremant de Limoux Limoux France	15	75
Nicolas Feuillante Brut Rosé Champagne France	26	130
Veuve Cliquot Demi-Sec Champagne France	20	100

White Wines

	GL	BTL
Pinot Grigio Estancia California United States	12	60
Sauvignon Blanc Peter Yealands Marlborough New Zealand	14	70
Chardonnay Mer Soleil Santa Barbara California USA	15	75

Rosé Wines

	GL	BTL
Jean Luc Colombo Cape Bleue Provence France	13	65
Château d'Esclans Whispering Angel Provence France	15	75

Red Wines

	GL	BTL
Malbec Bodegos Caro Aruma Mendoza Argentina	14	70
Pinot Noir Estancia Monterey County California USA	15	75
Merlot Decoy by Duckhorn Sonoma County California USA	16	80
Cabernet Sauvignon Uppercut Sonoma County California USA	17	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	8
Hibiscus Tea Lime Cinnamon Sage	
Apricot	8
Apricot Ginger Lemon Rosemary	

HOT & COLD BEVERAGES

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