



Appetizers

Gazpacho Soup Chilled tomato soup, extra virgin olive oil, balsamic vinegar	12
Onion Soup French Style Onion Soup, Gruyere cheese, baguette crouton	13
Maryland Crab Cake Seared served with Louis sauce	18
Escargot Bourgogne Burgundy snails, garlic butter, Pain de Campagne	16
Yellowfin Tuna tartare Parsnip puree, pickled vegetables, toasted pine nuts, almond oil, pesto	18
Mediterranean Platter Hummus, assorted olives, marinated artichokes, grilled pita	16
Orzo Pasta Salad Sautéed shrimp, chorizo sausage, Romesco sauce	18
Charcuterie & Cheese Plate Selection of French cheese and meats with walnut raisin bread	22
Assorted Artisanal Breads Mini fusette, white country bread, wheat and sourdough	6

Salads & Sandwiches

Cobb Salad Romaine lettuce, roasted chicken, bacon, hard-boiled eggs, cherry tomatoes, avocado, blue cheese, balsamic vinaigrette	22
Smoked Salmon Salad House smoked salmon, mixed greens, bulgur wheat, roasted cauliflower, watermelon radishes, citrus vinaigrette	20
Niçoise Salad Seared peppered tuna, boiled potatoes, haricot verts, hard-boiled eggs, Niçoise olives, anchovies, Dijon mustard vinaigrette	22
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, Caesar dressing	12
Turkey Club Smoked turkey breast, pepper crusted bacon, lettuce, tomato, marmalade, herb aioli, Pain de Campagne	18
Willard Lobster Sandwich Maine lobster salad, Aurora sauce, avocado, tomato, Brioche roll	28
Croque Monsieur French ham, Gruyère cheese, Béchamel sauce	18
Willard Burger Black angus, fried onions, tomatoes, pickles, Raclette cheese, truffle aioli	22
Pork Belly Flatbread Hummus, broccolini, cheddar cheese, soy honey glaze	20

Entrées

PEI Mussels Marnier or coconut curry, grilled country bread, French fries	24
Farm Raised Chicken Breast French style mashed potato, buttered French beans, chicken jus	26
Pan Seared Chesapeake Rockfish Broccolini, baby carrots, Parisian potatoes, Sauce Vierge	32
Roasted Lamb Loin Couscous, grilled vegetables, Moroccan spiced lamb Ragu sauce	36
Beef Bourguignon Red wine braised short rib, pearl onions, mushrooms, lardon, potatoes	34
Grilled Skin on Salmon Filet Seasonal vegetable melange, aged balsamic glaze	26
Steak Frites New York strip steak, French fries, green peppercorn sauce	34
Filet Mignon Potato gratin, sautéed exotic mushrooms, Bearnaise sauce	38
Sautéed Organic Tofu Hummus, roasted vegetable melange, soy garlic glaze	24

Side Dishes | 8

Truffle Mashed Potatoes French style mashed potatoes, truffle oil	
Broccolini Garlic sautéed	
Wild Mushrooms Sautéed exotic mushrooms, fresh herbs	
Seasonal Mixed Vegetables Herbs de Provence	
Pommes Frites French fries, herb aioli	

20% gratuity included for parties of 6 or more.

Beverages

Sparkling and Champagne

	GL	BTL
Valdo Prosecco Treviso Italy	13	65
Côte Mas Rosé Cremant de Limoux Limoux France	15	75
Nicolas Feuillante Brut Rosé Champagne France	26	130
Moët & Chandon Imperial Brut Champagne France	22	110

White Wines

	GL	BTL
Pinot Grigio Bertani Velante Veneto Italy	14	70
Sauvignon Blanc Peter Yealands Marlborough New Zealand	16	80
Chardonnay Mon Frere Mendocino California USA	16	80

Rosé Wines

	GL	BTL
Jean Luc Colombo Cape Bleue Provence France	14	70
Château D'Esclans Whispering Angel Provence France	16	80

Red Wines

	GL	BTL
Malbec Bodegas Caro Aruma Mendoza Argentina	14	70
Pinot Noir Au Contraire Sonoma County California USA	16	80
Merlot Decoy by Duckhorn Sonoma County California USA	16	80
Cabernet Sauvignon Uppercut California USA	17	85

Sodas

	BTL
Coke, Diet Coke, Sprite, Ginger Ale	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
Lagunitas IPA 6.2% California	8

Cocktails

Sangria White Wine Vodka Pomegranate Citrus	11/44
Manhattan Knob Creek Rye Sweet Vermouth Angostura Bitters Luxardo Cherries	16
Moscow Mule Tito's Vodka Lime Q-Ginger Beer	15
Mint Julep Maker's Mark Bourbon Mint Sugar	16
Aviation Tanqueray Gin Crème de Violette Luxardo Maraschino Lime	15
Pomegranate Margarita Don Julio Blanco Tequila Cointreau Lime Pomegranate Habanero	16

Zero Proof

Blood Orange Hibiscus Tea Lime Cinnamon Sage	8
Mandarin Mandarin Ginger Lemon Rosemary	8

Cold & Hot Beverages

Espresso	4.75
Espresso Macchiato Espresso topped with frothed milk	5.25
Cappuccino Classico Espresso with steamed and foamed milk	5.50
Café Latte Espresso and steamed milk	5.50
Café Mocha Espresso, Italian chocolate, steamed milk and whipped cream	6.50
Café Americano Espresso with hot water	4.75
Lavazza Drip Coffee	5
Tea Sachet	5
Willard Hot Chocolate	6
Chai Latte	5.50
Iced Coffee Cold brewed with our house blend	5
Iced Cappuccino Espresso, ice topped with frosted milk	6
Iced Café Latte Espresso and milk, ice	6
Espresso Crema Shakerato Cold milk cream, iced, your flavor	6
Iced Café Mocha Espresso, Chocolate, milk and ice	6
Iced Tea Freshly brewed tea served over ice	4.50