



## **Appetizers**

Gazpacho Soup   Chilled tomato soup, extra virgin olive oil, balsamic vinegar	10
Onion Soup   French Style Onion Soup, Gruyere cheese, baguette crouton	12
Maryland Crab Cake   Seared served with Louis sauce	18
Yellowfin Tuna Tartare   Parsnip puree, pickled vegetables, toasted pine nuts, almond oil, pesto	18
Mediterranean Platter   Hummus, assorted olives, marinated artichokes, grilled pita	15
Smoked salmon plate   Norwegian Salmon, cucumber, tomato, red onion, caper, bagel	18
Charcuterie & Cheese Plate   Selection of French cheese and meats with walnut raisin bread	22
Seasonal Fruits plates   Selection of fresh fruit and berries	12
Assorted Artisanal Breads   Mini fusette, white country bread, wheat and sourdough	6

## **Salads**

Cobb Salad   Romaine lettuce, roasted chicken, bacon, hard-boiled eggs, cherry tomatoes, avocado, blue cheese, balsamic vinaigrette	19
Smoked Salmon Salad   House smoked salmon, mixed greens, bulgur wheat, roasted cauliflower, watermelon radishes, citrus vinaigrette	18
Niçoise Salad   Seared peppered tuna, boiled potatoes, haricot verts, hard-boiled eggs, Niçoise olives, anchovies, Dijon mustard vinaigrette	20
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, fried capers Caesar dressing	12

## **Brunch Entrées**

Hachis Parmentier   Braised short rib, French style Mashed potato, Fried egg, Mix green salad	23
Eggs Benedict   English muffin, poached egg, choice of smoked salmon, Canadian bacon or spinach	18
Steak & Egg   Potato gratin, Sauteed Asparagus, Fried egg, red wine sauce	32
Sautéed Organic Tofu   Hummus, roasted vegetable melange, soy garlic glaze	24
Turkey Club   Smoked turkey breast, pepper crusted bacon, lettuce, tomato, marmalade, herb aioli, Pain de Campagne	18
Croque Madame   French ham, Gruyère cheese, sunny side up egg, Béchamel sauce	26
Avocado Toast   Crushed Avocado, Toasted Country Bread, Arugula salad, 2 eggs any style	18
French Toast   Cinnamon raisin brioche, served with maple syrup, fresh berries and whipped cream	18
Willard Brunch Burger   Fried egg, tomatoes, pickles, Raclette cheese, truffle aioli, bacon	23
PEI Mussels   Marnier or coconut curry, grilled country bread, French fries	24
Farm Raised Chicken Breast   French-style mashed potatoes, buttered French beans, chicken jus	26
Pan Seared Chesapeake Rockfish   Broccolini, baby carrots, Parisian potatoes, Sauce Vierge	32

*20% gratuity included for parties of 6 or more.*

## Beverages

### Sparkling and Champagne

	GL	BTL
Valdo Prosecco Treviso   Italy	13	65
Côté 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
Caffé Latte Espresso and steamed milk	5.50
Caffé Mocha Espresso, Italian chocolate, steamed milk and whipped cream	6.50
Caffé 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 Caffé Latte Espresso and milk, ice	6
Espresso Crema Shakerato Cold milk cream, iced, your flavor	6
Iced Caffé Mocha Espresso, Chocolate, milk and ice	6
Iced Tea Freshly brewed tea served over ice	4.50