



Appetizers

Lobster Bisque House Made Crouton, Chive	13
Onion Soup French Style Onion Soup, Gruyere Cheese, Baguette Crouton	13
Maryland Crab Cake Seared Served with Louis Sauce	23
Roasted Beet salad Candied Pecan, Goat Cheese Crumble, Orange Segment, Sherry Vinaigrette	17
Mediterranean Platter Hummus, Assorted Olives, Marinated Artichokes, Grilled Pita	18
Smoked Salmon Plate Norwegian Salmon, Cucumber, Tomato, Red Onion, Caper, Bagel	20
Charcuterie & Cheese Plate Selection of French Cheese and Meats with Walnut Raisin Bread	24
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	23
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	18
Caesar Salad Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, Fried Capers, Caesar Dressing	13

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	19
Steak & Egg Potato Gratin, Sauteed Asparagus, Fried Egg, Red Wine Sauce	38
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	20
Croque Madame French Ham, Gruyère Cheese, Sunny Side Up Egg, Béchamel Sauce	21
Avocado Toast Crushed Avocado, Toasted Country Bread, Arugula Salad, 2 Eggs Any Style	18
French Toast Cinnamon Raisin Brioche with Maple Syrup, Fresh Berries and Whipped Cream	16
Willard Brunch Burger Fried Egg, Tomatoes, Pickles, Raclette Cheese, Truffle Aioli, Bacon	23
PEI Mussels Marinere or Coconut Curry, Grilled Country Bread, French Fries	24
Farm Raised Chicken Breast French Style Mashed Potato, Buttered French Beans, Chicken Jus	27
Seared Salmon Filet Seasonal Vegetable Melange, Aged Balsamic Glaze	28

Side Dishes | 10

Truffle Mashed Potatoes French Style Mashed Potatoes, Truffle Oil	
Wild Rice Pilaf Style	
Broccolinis Garlic Sautéed	
Wild Mushrooms Sautéed Exotic Mushrooms, Fresh Herbs	
Seasonal Mixed Vegetables Pomegranate Seed	
Pommes Frites French Fries, Herb Aioli	

Beverages

Sparkling and Champagne

	GL	BTL
Villa Marcello Prosecco Treviso Italy	15	70
Côte Mas Rosé Cremant de Limoux Limoux France	15	70
Nicolas Feuillante Brut Rosé Champagne France	28	140
Moët & Chandon Imperial Brut Champagne France	25	125
Maison Henriot Champagne Brut Souverain France	25	125

White Wines

	GL	BTL
Riesling Brooks Ara Oregon USA	15	65
Pinot Grigio Bertani Velante Veneto Italy	15	65
Sauvignon Blanc Nobilo Marlborough New Zealand	16	70
Sauvignon Blanc Tribute Monterey County California USA	15	65
Chardonnay Mon Frere Mendocino California USA	16	70
Chardonnay Bouchard Père & Fils Burgundy France	16	70

Rosé Wines

	GL	BTL
Jean Luc Colombo Cape Bleue Provence France	15	65
Château D'Esclans Whispering Angel Provence France	16	70

Red Wines

	GL	BTL
Malbec Bodegas Caro Aruma Mendoza Argentina	15	65
Pinot Noir Au Contraire Sonoma County California USA	16	70
Pinot Noir Bouchard Père & Fils Burgundy France	16	70
Merlot Decoy by Duckhorn Sonoma County California USA	16	70
Merlot The Velvet Devil Washington USA	15	65
Cabernet Sauvignon Post & Beam Napa Valley California USA	17	75

Beers

	BTL
Flying Dog IPA 7.1% Maryland	8
DC Brau Pale Ale 6.0% Washington, DC	8
Heineken Lager 5.0% Netherlands	8
Miller Lite Pale Lager 4.2% Wisconsin	8
Stella Artois Lager 5.2% Belgium	9
Guinness Draught Stout 4.2% Ireland	9
Lagunitas IPA 6.2% California	8

Cocktails

Sangria White Wine Vodka Pomegranate Citrus	15/50
Manhattan Knob Creek Rye Sweet Vermouth Angostura Bitters Luxardo Cherries	17
Moscow Mule Tito's Vodka Lime Q-Ginger Beer	16
Mint Julep Maker's Mark Bourbon Mint Sugar	17
Aviation Tanqueray Gin Crème de Violette Luxardo Maraschino Lime	16
Pomegranate Margarita Don Julio Blanco Tequila Cointreau Lime Pomegranate Habanero	17

Zero Proof

Blood Orange Hibiscus Tea Lime Cinnamon Sage	10
Mandarin Mandarin Ginger Lemon Rosemary	10

Cold & Hot Beverages

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

Sodas

Coke, Diet Coke, Sprite, Ginger Ale	BTL	5
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Bottled Water

	SM	LG
Still	5	10
Sparkling	5	10

A 20% gratuity included for parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.