



## 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	23
Yellowfin Tuna Tartare   Parsnip puree, pickled vegetables, pine nuts, almond oil, pesto	20
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
Smoked Salmon Salad   House smoked salmon, mixed greens, bulgur wheat, roasted cauliflower, watermelon radishes, citrus vinaigrette	22
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, served 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
Pan Seared Chesapeake Rockfish   Broccolini, baby carrots, Parisian potatoes, Sauce Vierge	36

## Beverages

### Sparkling and Champagne

Valdo Prosecco Treviso   Italy	<b>GL</b>	<b>BTL</b>	
	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

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

### Rosé Wines

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

### Red Wines

Malbec Bodegas Caro Aruma Mendoza   Argentina	<b>GL</b>	<b>BTL</b>	
	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

Coke, Diet Coke, Sprite, Ginger Ale	<b>BTL</b>	
	5	

### Bottled Water

Still	<b>SM</b>	<b>LG</b>
	5	10
Sparkling	5	10

### Beers

Flying Dog IPA 7.1%   Maryland	<b>BTL</b>	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	9	
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	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	

20% gratuity will be included for parties of 6 or more