



## **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
Escargot Bourgogne   Burgundy Snails, Garlic Butter, Pain de Campagne	16
Spanish Octopus   Fingerling Potato, Broccolinis, Flat Bread Crisp, Safran Aioli, Spanish Paprika	21
Mediterranean Platter   Hummus, Assorted Olives, Marinated Artichokes, Grilled Pita	18
Roasted Beet Salad   Candied Pecan, Goat Cheese Crumble, Orange Segment, Sherry Vinaigrette	17
Charcuterie & Cheese Plate   Selection of French Cheese and Meats with Walnut Raisin Bread	24
Duck Pate   Fuji Apple Compote, Frisee, Brandied Cherry Coulis, Country Bread	18
Assorted Artisanal Breads   Mini Fusette, White Country Bread, Wheat and Rustic Bread	6

## **Salads & Sandwiches**

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
Turkey Club   Smoked Turkey Breast, Pepper Crusted Bacon, Lettuce, Tomato Marmalade, Herb Aioli, Pain De Campagne	20
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	23
Braised Beef Sandwich   Artisanal Ciabatta, Grain Mustard, Carmelize Onion, Sauerkraut Swiss Cheese	21

## **Entrées**

PEI Mussels   Traditional or Coconut Curry, Grilled Country Bread, French Fries	24
Farm Raised Chicken Breast   French Style Mashed Potato, Buttered French Beans, Chicken Jus	27
Braised Chesapeake Flounder   Creamed Holland Leek, Asparagus Spear, Wild Rice, Chive Oil	34
Wild Boar   Butternut Squash Puree, Potato Gnocchi, Pomegranate Reduction	36
Beef Bourguignon   Red Wine Braised Short Rib, Pearl Onions, Mushrooms, Lardon, Potatoes	36
Seared Salmon Filet   Seasonal Vegetable Melange, Aged Balsamic Glaze	28
Steak Frites   New York Strip Steak, French Fries, Green Peppercorn Sauce	38
Filet Mignon   Potato Gratin, Sautéed Exotic Mushrooms, Bearnaise Sauce	44
Sautéed Organic Tofu   Hummus, Roasted Vegetable Melange, Soy Garlic Glaze	24

## **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

### Sparklings and Champagnes

	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 Proofs

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 Waters

	SM	LG
Still	5	10
Sparkling	5	10

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