



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
Escargot Bourgogne Burgundy snails, garlic butter, Pain de Campagne	16
Yellowfin Tuna tartare Parsnip puree, pickled vegetables, toasted pine nuts, almond oil, pesto	20
Mediterranean Platter Hummus, assorted olives, marinated artichokes, grilled pita	18
Orzo Pasta Salad Sautéed shrimp, chorizo sausage, Romesco sauce	18
Charcuterie & Cheese Plate Selection of French cheese and meats with walnut raisin bread	24
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	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
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
Pork Belly Flatbread Hummus, broccolini, cheddar cheese, soy honey glaze	20

Entrées

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
Roasted Lamb Loin Couscous, grilled vegetables, Moroccan spiced lamb Ragu sauce	38
Beef Bourguignon Red wine braised short rib, pearl onions, mushrooms, lardon, potatoes	36
Grilled Skin on Salmon Filet Seasonal vegetable mélange, 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 mélange, soy garlic glaze	24

Side Dishes | 10

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

Beverages

Sparkling and Champagne

Villa Marcello Prosecco Treviso Italy	GL	BTL	
	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	GL	BTL	
	14	70	
Sauvignon Blanc Brancott Estate Marlborough New Zealand	16	80	
Chardonnay Mon Frere Mendocino California USA	16	80	

Rosé Wines

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

Red Wines

Malbec Bodegas Caro Aruma Mendoza Argentina	GL	BTL	
	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	BTL		
		5	

Bottled Water

Still	SM	LG	
	5	10	
Sparkling	5	10	

Beers

Flying Dog IPA 7.1% Maryland	BTL		
		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 frothed 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		