



## **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

	GL	BTL
Villa Marcello Prosecco Treviso   Italy	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

	GL	BTL
Pinot Grigio Bertani Velante Veneto   Italy	14	70
Sauvignon Blanc Brancott Estate 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	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	