



BRUNCH

APPETIZERS

Gazpacho Soup Cold Fresh Tomato Soup, Extra Virgin Olive Oil, Balsamic Vinegar	13
Onion Soup French Style Onion Soup, Gruyere Cheese, Baguette Crouton	13
Maryland Crab Cake Seared Served with Louis Sauce	23
Burrata Salad Fresh Strawberries, Marcona Almond, Strawberry Vinaigrette, Walnut Raisin Bread	17
Sesame Crusted Yellowfin Tuna Crudo Shaved Fennel, Black Olive Condiments, Ponzu Dressing	22
Mediterranean Platter Hummus, Assorted Olives, Marinated Artichokes, Grilled Pita	18
Smoked Salmon Plate Norwegian Salmon, Cucumber, Tomato, Red Onion, Capers, Bagel	21
Charcuterie & Cheese Plate Selection of French Cheese and Meats with Walnut Raisin Bread	25
Seasonal Fruits Plates Selection of Fresh Fruit and Berries	16
Assorted Artisanal Breads Mini Fusetta, 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	24
Niçoise Salad Seared Peppered Tuna, Boiled Potatoes, Haricot Verts, Hard-Boiled Eggs, Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette	23
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

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	20
Steak & Egg Potato gratin, Sautéed Asparagus, Fried Egg, Red Wine Sauce	38
Roasted Cauliflower Steak Wild Rice, Mix Vegetables, Coconut Curry Sauce	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	19
French Toast Cinnamon Raisin Brioche, Fresh Berries with Maple Syrup, 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
Grilled Skin on 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	
Ratatouille Stewed Niçoise Vegetables	
Wild Mushrooms Sautéed Exotic Mushrooms, Fresh Herbs	
Seasonal Mixed Vegetables Pomegranate Seed	
Pommes Frites French fries, Herb Aioli	

*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.*



BEVERAGES

SPARKLING AND CHAMPAGNES

	GL	BTL
Villa Marcello Prosecco Treviso Italy	15	70
Côté Mas Rosé Cremant de Limoux Limoux France	15	70
Nicolas Feuillante Brut Rosé Champagne France	28	140
Domaine Chandon Etoile Rosé North Coast USA	18	85
Moët & Chandon Imperial Brut Champagne France	25	125
Maison Henriot Champagne Brut Souverain France	25	125

WHITE WINES

	GL	BTL
Riesling Trimbach Alsace France	16	70
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
Grüner Veltliner Pfaffl Weinviertel Austria	15	65

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 Heritage Napa Valley California USA	17	75
Château Haut-Beauséjour Bordeaux France	18	80

BEERS

	BTL
Flying Dog IPA 7.1% Maryland	8.00
DC Brau Pale Ale 6.0% Washington, DC	8.00
Heineken Lager 5.0% Netherlands	8.00
Miller Lite Pale Lager 4.2% Wisconsin	8.00
Stella Artois Lager 5.2% Belgium	9.00
Guinness Draught Stout 4.2% Ireland	9.00
Lagunitas IPA 6.2% California	8.00

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

Raspberry Ginger Fizz Raspberry Ginger Syrup Mint Lemon Juice	10
Blood Orange Hibiscus Tea Lime Cinnamon Sage	10
Mandarin Mandarin Ginger Lemon Rosemary	10

COLD & HOT BEVERAGES

Drip Coffee	5.00
Espresso	4.75
Espresso Macchiato	5.25
Espresso topped with frothed milk	
Cappuccino	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	5.00
Espresso with hot water	
Tea Sachet	5.00
Willard Hot Chocolate	6.00
Chai Latte	5.50
Iced Coffee	5.00
Cold brewed with our house blend	
Iced Cappuccino	6.00
Espresso, ice topped with frosted milk	
Iced Café Latte	6.00
Espresso and milk, ice	
Espresso Crema Shakerato	7.00
Cold milk cream, iced, your flavor	
Iced Café Mocha	6.50
Espresso, Chocolate, milk and ice	
Iced Tea	4.50
Freshly brewed tea served over ice	

SODAS

Coke, Diet Coke, Sprite, Ginger Ale	5.00
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BOTTLED WATERS

	SM	LG
Still	5.00	10
Sparkling	5.00	10