



Appetizers

Gazpacho Soup Cold Fresh Tomato Soup, Extra Virgin Olive Oil, Balsamic Vinegar	13
Onion Soup French Style Onion Soup, Gruyère Cheese, Baguette Crouton	13
Maryland Crab Cake Seared Maryland Style Crab Cake, Louis Sauce	23
Escargot Bourgogne Burgundy Snail, Garlic Butter, Pain de Campagne	16
Sesame Crusted Yellowfin Tuna Crudo Shaved Fennel, Black Olive Condiments, Ponzu Dressing	22
Mediterranean Platter Hummus, Assorted Olives, Marinated Artichokes, Grilled Pita	18
Burrata Salad Fresh Strawberries, Marcona Almond, Strawberry Vinaigrette, Walnut Raisin Bread	16
Roasted Tomato Risotto Garlic Sautéed Shrimp, Chorizo, Black Olive	19/27
Charcuterie & Cheese Plate Selection of French Style Cheese & Charcuterie, Walnut Raisin Bread	25
Assorted Artisanal Bread Selection of Fresh Baked Bread	6

Salads and Sandwiches

Cobb Salad Romaine Lettuce, Roasted Chicken, Bacon, Hard-Boiled Egg, Cherry Tomato, Avocado, Blue Cheese, Balsamic Vinaigrette	24
Niçoise Salad Seared Peppered Tuna, Boiled Potatoes, Haricot Verts, Hard-Boiled Egg, 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, Classic Caesar Dressing	13
Turkey Club Smoked Turkey Breast, Pepper Crusted Bacon, Lettuce, Tomato Marmalade, Herb Aioli, Pain de Campagne	20
Smoked Salmon Sandwich Tomato Ciabatta, Lettuce, Tomato, Red Onion, Avocado, Gribiche Sauce	23
Croque Monsieur French Ham, Gruyère Cheese, Béchamel	18
Willard Burger Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese and Truffle Aioli	23

Entrées

PEI Mussels Marinière or Coconut Curry, Grilled Country Bread, French Fries	24
Farm raised Chicken Breast French Style Mashed Potato, Buttered French Beans, Chicken Jus	27
Bouillabaisse Stew Mussel, Shrimp, Calamari, Fish of the day, Fennel, Yukon Potato, Country Bread	37
Braised Lamb Shank Couscous, Ratatouille, Sauce Navarin	36
Beef Bourguignon Red Wine Braised Short Rib, Pearl Onion, Mushroom, Lardon, Fingerling Potato	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, Béarnaise Sauce	44
Roasted Cauliflower Steak Wild Rice, Mix Vegetables, Coconut Curry Sauce	24

Side Dishes | 10

Truffle Mashed Potatoes French Style Mashed Potato, Truffle Oil
Ratatouille Stewed Niçoise Vegetables
Wild Rice Pilaf Style
Wild Mushrooms Sautéed Exotic Mushrooms, Fresh Herbs
Seasonal Mix Vegetables Herbs de Provence
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

Sparklings and Champagnes

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

White Wines

	GL	BTL
Riesling Trimbach	16	70
Alsace France		
Pinot Grigio Santa Margherita	17	75
Valdadige Italy		
Sauvignon Blanc Nobile	16	70
Marlborough New Zealand		
Sauvignon Blanc La Petite Perrière	18	80
Nièvre France		
Chardonnay Mon Frère	16	70
Mendocino California USA		
Chardonnay Bouchard Père & Fils	16	70
Burgundy France		

Rosé Wines

	GL	BTL
Jean Luc Colombo Cape Bleue	15	65
Provence France		
Château D'Esclans Whispering Angel	16	70
Provence France		

Red Wines

	GL	BTL
Malbec Bodegas Caro Aruma	15	65
Mendoza Argentina		
Pinot Noir Au Contraire	16	70
Sonoma County California USA		
Pinot Noir Bouchard Père & Fils	16	70
Burgundy France		
Merlot Decoy by Duckhorn	16	70
Sonoma County California USA		
Zinfandel Frog's Leap	15	65
Napa Valley USA		
Cabernet Sauvignon Clos du Val	17	75
Napa Valley California USA		

Beers

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

Cocktails

Sangria	15/50
White Wine Vodka Pomegranate Citrus	
Manhattan	17
Knob Creek Rye Sweet Vermouth Angostura Bitters Luxardo Cherries	
Moscow Mule	16
Tito's Vodka Lime Q-Ginger Beer	
Mint Julep	17
Maker's Mark Bourbon Mint Sugar	
Aviation	16
Tanqueray Gin Crème de Violette Luxardo Maraschino Lime	
Pomegranate Margarita	17
Don Julio Blanco Tequila Cointreau Lime Pomegranate Habanero	

Zero Proofs

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

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
Orangina	6.00

Bottled Waters

	SM	LG
Still	5.00	10
Sparkling	5.00	10