



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
Charcuterie & Cheese Plate Selection of French Style Cheese & Charcuterie, Walnut Raisin Bread	25
Roasted Tomato Risotto Garlic Sautéed Shrimp, Chorizo, Black Olive	19/27
Assorted Artisanal Bread Selection of Fresh Baked Bread	6

Salads

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

Entrées

PEI Mussels Butter Garlic or Coconut Curry, Grilled Country Bread, French Fries	24
Willard Burger Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese and Truffle Aioli	23
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
Farm raised Chicken Breast French Style Mashed Potato, Buttered French Beans, Chicken Jus	27
Grilled Skin on Salmon Filet Seasonal Vegetable Mélange, Aged Balsamic Glaze	28
Steak Frites New York Strip Steak, French Fries, Green Peppercorn Sauce	38
12oz Black Angus Rib Eye French Mashed Potatoes, Sautéed Broccolinis, Red Wine Sauce	42
Filet Mignon Potato Gratin, Sautéed Exotic Mushrooms, Béarnaise Sauce	44
Roasted Cauliflower Steak Wild Rice, Mix Vegetables, Coconut Curry Sauce	24

Plat du Jour

Special of the Day	32
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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

Desserts | 12

Crème Brulée à la Vanille Assorted Fresh Berries
Strawberry White Chocolate Tart Basil Strawberry Gelee, White Chocolate Mousse and Guava Sorbet
Vanilla Napoléon Caramelized Puff Pastry, White Chocolate Whipped Vanilla Ganache
Apricot Amaretto Verrine Poached Apricot, Nutmeg Crumble, Amaretto Mousse and Cinnamon Tuile
Raspberry Dulcey Bar Raspberry Dulcey de Leche Mousse, Hazelnut Dacquoise, Peanut Ice Cream and Peanut Brittle
Ice Cream & Sorbet Daily Selection Of Seasonal Flavors

*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.*



Sparklings and Champagnes

	GL	BTL
Villa Marcello Prosecco Treviso Italy	15	70
Côte Mas Rosé Cremant de Limoux Limoux France	15	70
Nicolas Feuillate Brut Rosé Champagne France	28	140
Chandon étoile 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 Santa Margherita Valdadige Italy	17	75
Sauvignon Blanc Nobilo Marlborough New Zealand	16	70
Sauvignon Blanc La Petite Perrière Nièvre France	18	80
Chardonnay Mon Frère 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
Zinfandel Frog's Leap Napa Valley USA	15	65
Cabernet Sauvignon Clos du Val Napa Valley California USA	17	75

Beers

	BTL
Flying Dog IPA 7.1% Maryland	9.00
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	10.00

Cocktails

Bee's Knees Barr Hill Gin Simple Syrup Lemon Juice	22
1401 Manhattan Willet Bourbon Pot Still Reserve Carpano Antica Formula Peychaud Bitters Traverse Bourbon Cherries	29
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
Willard Margarita Patron Tequila Cointreau Lime Juice	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 Espresso topped with frothed milk	5.25
Cappuccino Espresso with steamed and foamed milk	5.50
Café Latte Espresso and steamed milk	5.50
Café Mocha Espresso, Italian chocolate, steamed milk and whipped cream	6.50
Café Americano Espresso with hot water	5.00
Tea Sachet	5.00
Willard Hot Chocolate	6.00
Chai Latte	5.50
Iced Coffee Cold brewed with our house blend	5.00
Iced Cappuccino Espresso, ice topped with frosted milk	6.00
Iced Café Latte Espresso and milk, ice	6.00
Espresso Crema Shakerato Cold milk cream, iced, your flavor	7.00
Iced Café Mocha Espresso, Chocolate, milk and ice	6.50
Iced Tea Freshly brewed tea served over ice	4.50

Sodas

Coke, Diet Coke, Sprite, Ginger Ale	5.00
Orangina	6.00

Bottled Waters

	SM	LG
Still	5.00	10
Sparkling	5.00	10