



BRUNCH

APPETIZERS

Butternut Squash Soup applewood smoked bacon, toasted pumpkin seed	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
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 Fusettes, 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
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

DESSERTS | 12

Lemon Verbena Pineapple and Vanilla Tart Banana Ice Cream and Pecan Tuile
Key Lime Coconut Tart Anglaise Sauce and Passion Fruit Sorbet
Tahitian Vanilla Crème Brûlée
Normandy Cream Pear Tart Caramel Sauce, Blackcurrant Sorbet
Chocolate Napoleon Anglaise Sauce
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.*



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 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 Frere 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	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
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
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 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