



Brunch

Sundays: 12:00 pm– 2:00 pm

Appetizers

Butternut Squash Veloute Toasted pumpkin seed, applewood smoked bacon, House made crouton	14
Onion Soup French Style Onion Soup, Gruyère Cheese, Baguette Crouton	15
Maryland Crab Cake Seared Served with Louis Sauce	25
Roasted Beets Salad Vermont goat cream, orange segment, candied pecan, Sherry vinaigrette	17
Smoked Salmon Plate Norwegian Salmon, Cucumber, Tomato, Red Onion, Capers, Bagel	21
Assiette de Charcuterie Garlic Sausage, Prosciutto, Dry Chorizo, Duck Prosciutto, Demi Baguette	24
Assiette de Fromage Brie, Fourme d'Ambert Blue, Bucheron Goat, Gruyère, Demi Baguette	28
Seasonal Fruits Plates Selection of Fresh Fruit and Berries	16
Quiche Lorraine Pork Lardon, Vidalia Onion, Savory Custard, Parmesan Cheese, Mix Greens	21
Assorted Artisanal Breads	6

Salads

Lyonnaise Salad Pork Lardon, Crouton, Haricot Vert, Mushroom Confit, Slow Poached Egg Dijon Vinaigrette, Frisée	23
Niçoise Salad Seared Peppered Tuna, Boiled Potatoes, Haricot Verts, Hard-Boiled Eggs, Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette	25
Café Du Parc Salad Organic Greens, Tomme De Savoie Cheese, Hard-Boiled Egg, Avocado, Tomatoes, Red Onions, Bacon, Croutons, Lemon Vinaigrette	19
Caesar Salad Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, Fried Capers Caesar Dressing	16

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
Seared Organic Tofu Hummus, Sauteed Broccolins, Heirloom carrot, Soy Honey Glaze	27
Croque Madame French Ham, Gruyère Cheese, Sunny Side Up Egg, Béchamel Sauce	23
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	17
Willard Brunch Burger Fried egg, Tomatoes, Pickles, Raclette Cheese, Truffle Aioli, Bacon	24
Farm Raised Chicken Breast French Style Mashed Potato, Buttered French Beans, Chicken Jus	28
Grilled Whole Branzino Wild rice, creamy leek, Grilled Asparagus, Safran cream sauce	39

Side Dishes | 10

Truffle Mashed Potatoes French Style Mashed Potatoes, Truffle Oil
Wild Rice Pilaf Style
Broccolini Garlic sauteed
Seasonal Mixed Vegetables Herb de Provence
Pommes Frites French fries, Herb Aioli

Desserts | 12

Anjou Pear Almond Tart Cardamon Anglaise sauce, Dolce de leche Gelato
Crème Brûlée Assorted Berries
Caramel Peanut Chocolate Tart Chocolate sauce, Tahitian Vanilla Ice cream
Vanilla Napoleon Anglaise Sauce
Passion Fruit Banana Hazelnut Macaron Toffee Ice cream
Ice Cream & Sorbet Selection of 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

Zero Proof Cocktails

Sailboat Spritz	12
Cucumber Lime Mint Soda Tonic Simple	
Buzzy Bee Martini	13
Espresso Egg White Simple Cream	
Raspberry Ginger Fizz	10
Raspberry Ginger Syrup Mint Lemon Juice	
Blood Orange	10
Hibiscus Tea Lime Cinnamon Sage	
Mandarin	10
Mandarin Ginger Lemon Rosemary	

Sodas

Coke, Diet Coke, Sprite, Ginger Ale	5.00
-------------------------------------	------

Bottled Water

	SM	LG
Still	5	10
Sparkling	5	10

Coffee & Espresso

Drip Coffee	5.00
Espresso	5.00
Espresso Macchiato	5.25
Espresso Topped with Frothed Milk	
Cappuccino	5.50
Espresso with Steamed and Frothed Milk	
Café Latte	5.50
Espresso & Steamed Milk	
Café Mocha	6.50
Espresso, Steamed Milk, Italian Chocolate & Whipped Cream	
Café Americano	5.00
Espresso & Hot Water	
Cold Brew Coffee	5.00
Iced Cold Brew with our House Blend	
Iced Cappuccino	6.00
Espresso & Cold-Foam Milk over Ice	
Iced Café Latte	6.00
Espresso & Milk over Ice	
Espresso Crema Shakerato	7.00
Espresso, Cold-Foam Cream, Choice of Flavor	
Iced Café Mocha	6.50
Espresso, Chocolate & Milk over Ice	

Tea & Others

Tea Sachet	5.00
Choice of Organic Tea Selection	
Chai Latte	5.50
Sweetened Chai Spices with Steamed Milk	
Willard Hot Chocolate	5.00
Chocolate & Steamed Milk	
Iced Tea	4.50
Made with English Breakfast Black Tea	

~ Decaffeinated Espresso Available ~