



BRUNCH

SUNDAYS: 12:00 PM– 2:00 PM

APPETIZERS

Pineapple Gazpacho Yellow Tomato, Olive Oil, Aged Balsamic Vinegar	15
Onion Soup French Style Onion Soup, Gruyère Cheese, Baguette Crouton	15
Maryland Crab Cake Seared Served with Louis Sauce	25
Atlantic Salmon tartar Caper, Shallot, Orange Oil, Trout Roe, Toast	19
Smoked Salmon Plate Norwegian Salmon, Cucumber, Tomato, Red Onion, Caper, 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
Foie Gras Torchon Cherry Compote, Sicilian Pistachio, Brandy Cherry Coulis, Brioche	27
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 Mini Fusetta, White Country Bread, Wheat and Sourdough	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
Roasted Cauliflower Steak Wild Rice, Mix Vegetables, Coconut Curry Sauce	24
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	24
Farm Raised Chicken Breast French Style Mashed Potato, Buttered French Beans, Chicken Jus	28
Grilled Whole Bronzino Niçoise Ratatouille, Lemon, Piquillos pepper, Sauce Vierge	38

SIDE DISHES | 10

Truffle Mashed Potatoes French Style Mashed Potatoes, Truffle Oil
Wild Rice Pilaf Style
Wild Mushroom Sautéed Exotic Mushrooms, Fresh Herbs
Ratatouille Nicoise Style Vegetable Stew
Seasonal Mixed Vegetables Pomegranate Seed
Pommes Frites French fries, Herb Aioli

DESSERTS | 12

Strawberry Hibiscus Macaron Vanilla Ganache Cream, Strawberry Jelly, Raspberry Sorbet
Chocolate Fondant Cake Valrhona Manjari Chocolate, Coconut Sorbet, Tuile
Crème Brulée Tahitian Vanilla
Trio of Profiteroles Craquelin Crusted Pâte à Choux, Vanilla Ice Cream, Valrhona Chocolate Sauce
Vanilla 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.*



BEVERAGE

SPARKLING AND CHAMPAGNES

	GL	BTL
Maschio 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
Brewer-Clifton Chardonnay Central Coast, CA USA	17	75
Trimbach Riesling Alsace France	16	70
Domaine Chanson Chardonnay Burgundy France	18	75
Santa Margherita Pinot Grigio Valdadige Italy	17	75
Brancott Sauvignon Blanc Marlborough New Zealand	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
Bodegas Caro Aruma Malbec Mendoza Argentina	15	65
Willakenzie Estate Pinot Noir Willamette Valley, OR USA	18	90
Marcel Lapierre Gamay Beaujolais France	15	70
Markham Vineyards Merlot Napa Valley, CA USA	17	75
Leviathan Cabernet Sauvignon California USA	19	95

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

BOTTLED WATERS

	SM	LG
Still	5.00	10
Sparkling	5.00	10

SODAS

Coke, Diet Coke, Sprite, Ginger Ale	5.00
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COCKTAILS

Bee's Knees Barr Hill Gin Simple Syrup Lemon Juice	22
Espresso Martini Fresh Brewed Espresso, Kahlua, Bailey's Irish Cream, Raw Sugar, Tito's Vodka	18
Bloody Mary	15
Mimosa	15
French 75	17
1401 Manhattan Michter's Rye Carpano Antica Formula Peychaud Bitters 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 Blanco Tequila Cointreau Lime	17

ZERO PROOFS

Sailboat Spritz Cucumber Lime Mint Soda Tonic Simple	12
Buzzy Bee Martini Espresso Egg White Simple Cream	13
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 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