



BREAKFAST

LE PETIT GOURMANT | 25

Two Eggs Any Style, Home Fries
Choice of: Virginia Ham, Smoked Bacon
Country Sausage or Turkey Sausage
Choice of Bread: White, Wheat or Rye (NF)

SAUMON FUMÉ | 23

Smoked Salmon, Toasted Bagel with Sliced Cucumber
Tomatoes, Capers, Onions, Cream Cheese (NF)

OMELETTE | 27

Choice of: Virginia Ham, Smoked Bacon
Country Sausage, Turkey Sausage
Spinach, Onions, Tomatoes
Mushrooms, Peppers, Asparagus
Swiss Cheese, Cheddar Cheese
Served with Home Fries (NF)

OEUF BÉNÉDICT | 24

Poached Eggs with Choice of:
Canadian Bacon | Smoked Salmon | Spinach
Served on Toasted English Muffin
with Hollandaise Sauce (NF)

CROQUE MADAME | 26

French Ham, Gruyère Cheese
Béchamel Sauce, Fried Egg, Home Fries (NF)

TARTINE D'AVOCAT | 23

AVOCADO TOAST, RUSTIC COUNTRY BREAD
HOMEMADE GUACAMOLE, ARUGULA SALAD
TWO EGGS ANY STYLE (NF)

LES PANCAKES | 20

Choice of Blueberry or
Traditional Buttermilk Pancake
Served with Maple Syrup
Fresh Berries and Whipped Cream (NF)

GAUFRE DE BRUXELLES | 20

Belgium Waffles, Served with Maple Syrup
Fresh Berries & Whipped Cream (NF)

PAIN PERDU | 20

French Toast, Cinnamon Raisin Brioche
Served with Maple Syrup
Fresh Berries and Whipped Cream (NF)

ASSIETTE DE FRUITS | 16

Seasonal Fruits and Berries

GRUAU | 14

Steel cut Oatmeal, Golden Raisins, Fresh Sliced Apples
Brown Sugar (GF, NF, DF)

MUESLI | 15

Milk-Soaked Oats, Golden Raisins, Fresh Sliced Apples
Toasted Almonds, Fresh Berries (GF)

PARFAIT AU YAOURT | 12

Low Fat Yogurt, Granola, Toasted Almonds, Raisins
Cherry Compote (GF, NF)

PANIER DE VIENNOISERIES PARISIEN | 18

BASKET OF CROISSANT, CHOCOLAT CROISSANT AND APPLE TURNOVER

*ADD A BOWL OF MIXED FRUIT, COFFEE AND JUICE | 29

L'AMERICAIN | 35 (NF, GF)

Two Eggs Any Style, Home Fries, Bowl of Fruit
Choice of (1) meat: Smoked Bacon | Pork Sausage | Turkey Sausage | Virginia Ham
Choice of (1) beverage: Freshly Brewed Regular Coffee | Decaffeinated Coffee | Hot Tea | Milk
(Whole, 2% Reduced Fat, Skim, Soy or Almond)
Choice of (1) juice: Orange, Grapefruit, Cranberry, Tomato, Pineapple, or V8

PLEASE INFORM YOUR SERVER OF ALL FOOD ALLERGIES AND DIETARY RESTRICTIONS.
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.
NF Nut Free/GF Gluten Free/DF Dairy Free



Flexible Dining

Tasty, Versatile & Nutritionally Balanced Dishes available all day

SCRAMBLE TOFU | 23 (GF,NF,DF)

Sautéed spinach, Tomatoes, Sweet Peppers
Asian Glaze: Low Sodium Soy Sauce
Mae Ploy and Marsala

NOURISH BOWL | 26 (DF, NF)

Faro, Baby Arugula, Avocado, Radish Blueberries
Smoked Salmon, Boiled Egg Lemon Vinaigrette

Cold & Hot Beverages

Drip Coffee | 5.00

Espresso | 5.00

Espresso Macchiato | 5.25

Cappuccino | 5.50

Café Latte | 5.50

Café Mocha | 6.50

Café Americano | 5.00

Iced Café Latte | 6.00

Iced Café Mocha | 6.50

Iced Cappuccino | 6.00

Caffé Shakerato | 7.00

Iced Coffee | 5.00

Iced Tea | 4.50

Tea Sachet | 5.00

Willard Hot Chocolate | 6.00

Chai Latte | 5.50

Enjoy our refreshing collection of cold pressed juices from Toastique

Made daily from the freshest fruits and vegetables

Each bottle is crafted to deliver a pure, nutrient-rich boost to your day | 15.00

Defender

Orange, Carrot, Apple, Tumeric, Lemon

Balance

Celery, Cucumber, Kale, Spinach, Apple, Romaine, Parsley, Ginger, Lemon

Radiance

Grapefruit, Orange, Blood Orange, Pineapple, Basil

Recharge

Beet, Carrot, Apple, Orange, Ginger

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NF Nut Free/GF Gluten Free/DF Dairy Free



Hors d'Oeuvres

Galette de Crabe du Maryland | 27

Seared Maryland-Style Crab Cake, Ricotta, Louis Sauce (NF)

Poulpe Grillé | 26

Braised Spanish Octopus, Chimichurri Sauce, Frisée, Cilantro
Shishito Pepper, Piquillo Pepper Coulis(GF, DF)

Betteraves | 19

Roasted Rainbow Beets, Candied Pecan, Orange, Chèvre
Aged Balsamic Vinegar (GF, VG)

Escargot de Bourgogne | 22

Burgundy Snail, Garlic Butter, Pain de Campagne (N.F)

Huitres Chesapeake | 28

Half Dozen Locally Sourced Oysters, Granny Smith Apple
Apple Cider Mignonette (NF, DF, GF, S)

Poitrine De Porc | 23

Soy Honey Glazed Heritage Pork Belly, Brussel Sprouts
Applewood Smoked Bacon Yuzu Pepper Aioli (NF,DF)

Cocktail de Crevettes | 25

Colossal Steamed Shrimp, Classic Cocktail Sauce
Vegetable Crudité (NF,DF,GF)

Plateaux de Charcuterie | 24

Prosciutto Di Parma, Dry Chorizo
Country Pate, Giadiniera, Cornichon, Country Bread

Plateaux de Fromages | 28

French Brie, Alpine Gruyere, Fourme D'Ambert Blue
Seasonal Chutney, Country Bread

Assorted Artisanal Bread | 6

Selection of Fresh Baked Bread (NF)

Les Sandwiches

Croque Monsieur | 24

Parisian Ham, Gruyère Cheese, Béchamel (NF)

Willard Burger | 25

Black Angus, Fried Onions, Tomatoes, Pickles
Raclette Cheese, Truffle Aioli (NF)

Sandwich de Homard | MP

Lobster Roll, Avocado, Tarragon Cognac Sauce , Brioche Bun (NF)

Sandwich Dinde est Bacon | 25

Sliced Turkey, Applewood Smoked Bacon, Straciatella Cheese
Beef Steak Tomato, Basil Pesto, Rustic Bread (NF)

Les Garnitures | 12

Truffle Mashed Potatoes

(NF, GF, VG)

Garlic Sautéed Broccolini

(VV, NF, GF,DF)

Wild Rice Pilaf

(VG, GF)

Pommes Frites

French Fries, Herb Aioli (DF, NF,VG)

Assorted Seasonal Vegetables

(VG,GF)

Shishito Peppers

(VG, GF, DF, NF)

Lunch

Soupes et Salades

Soupe du Jour | 15

Soupe à l'oignons Gratinée | 15

French Style Onion Soup, Gruyère Cheese, Baguette Crouton (NF)

Salade Niçoise | 27

Seared Peppered Tuna, Haricots Verts, Potatoes, Hard-Boiled Egg
Marinated Anchovies, Dijon Mustard Vinaigrette (NF, GF, DF)

Salade Café du Parc | 25

Organic Greens, Emmental Cheese, Hard-Boiled Egg, Avocado
Tomatoes, Red Onions, Lardons, Croutons, Lemon Vinaigrette (NF)

Salade de Chèvre | 23

Frisée and Red Oak Lettuce, Heirloom Tomatoes
Apple Wood Smoked Lardons
Chèvre Couton, French Vinaigrette (NF)

Salade Caesar | 19

Chopped Romaine Lettuce, Shaved Parmesan, Croutons
Marinated Anchovies, Classic Caesar Dressing (NF)

Salad Additions:

Salmon | 12 Chicken | 10 Shrimp | 12 NY Strip Steak | 18

Plats Principaux

Hachis Parmentier | 32

Wine Braise Short Rib, French Mashed Potato, Swiss Cheese, Green Salad(NF,GF)

Moules Frites | 32

Steamed Mussels, choice of Garlic Butter, Coconut Curry or Arrabbiata
Grilled Country Bread, French Fries (NF)

Coquilles Saint-Jacques de New Bedford | 42

New Bedford Scallop, Arugula Risotto, Spanish Chorizo
Roasted Rainbow Cauliflower (NF,GF, S)

Poitrine de Poulet | 32

Roasted Herb Marinated Chicken Breast, Garlic Haricots Verts
Fennel and Baby Arugula, Chicken Jus (NF, GF, S)

Feuilleté d'Epinard et Feta | 29

Roulade of Spinach and Feta, Red Pepper Coulis, Sautéed Vegetables (VG, NF)

Steak Frites | 49

New York Strip Steak, Roasted Royal Trumpet Mushrooms,
Burgundy Demi-Glaze, French Fries (NF, GF, DF)

Pâtes aux Fruits de Mer | 32

Assorted Seafood, Bucatini Pasta, Sauce Puttanesca(NF)

Plat Du Jour | MP

Special of the Day

Flexible Dining

Tasty, Versatile & Nutritionally Balanced Dishes, Available all Day

Scrambled Tofu | 23

Sautéed Spinach, Tomatoes, Sweet Peppers
Asian Glaze : Low Sodium Soy Sauce, Mae Ploy and Marsala (NF, DF,VV,S)

Nourish Bowl | 26

Farro, Baby Arugula, Avocado, Radish Blueberries
Smoked Salmon, Boiled Egg Lemon Vinaigrette (NF, DF,S)

Desserts | 16

Tart S'mores

Valrhona Guanaja Chocolate and Graham Baked Tart
Vanilla Anglaise and Passion Fruit Sorbet (NF)

Cheesecake Poire et Caramel

Nutmeg Sauce Butter Pecan Gelato

Mousse Banane et Noix de Coco

Banana Passion Fruit Gelée, Macademia Nuts
Kalamansi Lime Sorbet

Napoleon Vanille

Anglaise Sauce (NF)

Crème Brûlée

Tahitian Vanilla (GF&NF)

Glace & Sorbet

Weekly Selection of Flavors

PLEASE INFORM YOUR SERVER OF ALL FOOD ALLERGIES AND DIETARY RESTRICTIONS. NF-NUT FREE/DF DAIRY FREE/GF GLUTEN FREE/VV VEGAN/VG VEGETARIAN/S SUSTAINABLE

20% gratuity included for parties of 6 + guests with a maximum of 4 separate checks permitted.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sparkling & Champagne	GL	BTL
Lunetta Prosecco Veneto Italy	17	75
Côte Mas Rosé Cremant Limoux France	15	70
Piper-Heidsieck Cuvée NV 1785 Champagne France	25	125
Schramsberg, Brut Rosé California USA	24	120
Moët & Chandon Imperial Brut Champagne France	25	125
Lanson Champagne France	22	112

White Wines	GL	BTL
Heinz Eifel, Riesling Mosel Germany	16	70
Santa Margherita, Pinot Grigio Alto Adige Italy	17	75
Cloudy Bay, Sauvignon Blanc Marlborough NZ	17	75
Hartford Court Chardonnay California USA	17	75
Pazo das Bruxas, Albariño Rias Baixas Spain	16	70
Stoneleigh Sauvignon Blanc Marlborough New Zealand	12	50

Rosé Wines	GL	BTL
Château Minuty Prestige Provence France	12	65
Château D'Esclans Whispering Angel Provence France	16	70

Red Wines	GL	BTL
Château du Parc "Private label" Bordeaux FR	18	90
Bodegas Caro Aruma, Malbec Mendoza Argentina	16	70
Leviathan, Cabernet Sauvignon California USA	19	95
Tornatore, Etna Rosso Sicily Italy	18	90
Decoy, Merlot California USA	17	80
Garzon, Tannat Reserva Garzon Uruguay	12	50
Bezel by Cakebread, Pinot Noir California USA	16	70

Beers	BTL
Flying Dog IPA 7.1% Maryland	9
DC Brau Pale Ale 6.0% Washington, D.C.	8
Heineken Lager 5.0% Netherlands	8
Corona Extra 4.6% Mexico	8
Miller Lite Pale Lager 4.2% Wisconsin	8
Stella Artois Lager 5.2% Belgium	9
Guinness Draught Stout 4.2% Ireland	9
Lagunitas IPA 6.2% California	10
Angru Orchard Hard Cider 5.0% New York	8

Cocktails

1401 Manhattan	29
Michter's Small Batch Bourbon, Carpano Antica Formula, Peychaud Bitters, Traverse Bourbon Cherries	

Willard Margarita	17
Milagro Blanco Tequila, Lime, Cointreau	

Mint Julep	17
Maker's Mark Bourbon, Mint, Sugar	

Bee's Knees	22
Tanqueray Gin, Honey Syrup, Lemon Juice	

Moscow Mule	16
Tito's Vodka, Lime, Fever Tree Ginger Beer	

Aviation	16
Bombay Gin, Crème de Violette, Luxardo Maraschino, Lime	

Old Fashioned	22
Woodford Reserve, Angostura & Orange Bitters, Simple Syrup	

Jungle Bird	23
Planteray 3 Stars Rum, Campari, Pineapple, Lime	

French Martini	20
Absolut, Chambord, Pineapple	

Zero Proofs

Raspberry Ginger Fizz	10
Raspberry, Ginger, Mint, Lemon	

Blood Orange	10
Hibiscus Tea, Lime, Cinnamon, Sage	

Mandarin	10
Mandarin, Ginger, Lemon, Rosemary	

Sailboat Spritz	12
Cucumber, Lime, Mint, Soda, Tonic, Simple Syrup, Seedlip Notas de Agave	

Whiskey Sour	10
Ritual Whiskey Alternative, Simple Syrup Fresh Lemon Juice	

Zero Proof Beer

Athletic Brewing Co. "Run Wild IPA"	9
0.5% Connecticut	

Heineken 0.0	8
0% Netherlands	

Cold & Hot Beverage

Drip Coffee	5.00
Espresso	5.00
Espresso Macchiato	5.25
Cappuccino	5.50
Café Latte	5.50
Café Mocha	6.50
Café Americano	5.00
Iced Café Latte	6.00
Iced Café Mocha	6.50
Iced Cappuccino	6.00
Caffé Shakerato	7.00
Iced Coffee	5.00
Iced Tea	4.50
Tea Sachet	5.00
Willard Hot Chocolate	6.00
Chai Latte	5.50

Sodas

Coke, Diet Coke, Sprite, Ginger Ale	5.00
No Refill	

Bottled Water	SM	LG
Still	5	10
Sparkling	5	10





Hors d'Oeuvres

Galette de Crabe du Maryland | 27

Seared Maryland-Style Crab Cake, Ricotta, Louis Sauce (NF)

Poulpe Grillé | 26

Braised Spanish Octopus, Chimichurri Sauce, Frisée, Cilantro Shishito Pepper, Piquillo Pepper Coulis(GF, DF)

Escargot de Bourgogne | 22

Burgundy Snail, Garlic Butter, Pain de Campagne (N.F)

Huitres Chesapeake | 28

Half Dozen Locally Sourced Oysters, Granny Smith Apple Apple Cider Mignonette (NF, DF, GF,S)

Poitrine De Porc | 23

Soy Honey Glazed Heritage Pork Belly, Brussel Sprouts Applewood Smoked Bacon Yuzu Pepper Aioli (NF, DF)

Cocktail de Crevettes | 25

Colossal Steamed Shrimp, Classic Cocktail Sauce Vegetable Crudité (NF,DF,GF)

Plateaux de Charcuterie | 24

Prosciutto Di Parma, Dry Chorizo Country Pate, Giadiniera, Cornichon, Country Bread(NF, DF)

Plateaux de Fromages | 28

French Brie, Alpine Gruyere, Fourme D'Ambert Blue Seasonal Chutney, Country Bread

Assorted Artisanal Bread | 6

Selection of Fresh Baked Bread (NF)

Soupes et Salades

Soupe du Jour | 15

Soupe à l'oignons Gratinée | 15

French Style Onion Soup, Gruyère Cheese, Baguette Crouton (NF)

Betteraves | 19

Roasted Rainbow Beets, Candied Pecan, Orange, Chèvre Aged Balsamic Vinegar (GF, VG)

Salade Café du Parc | 25

Organic Greens, Emmental Cheese, Hard-Boiled Egg, Avocado Tomatoes, Red Onions, Lardons, Croutons, Lemon Vinaigrette (NF)

Salade de Chèvre | 23

Frisée and Red Oak Lettuce, Heirloom Tomatoes Apple Wood Smoked Lardons Chèvre Crouton, French Vinaigrette (NF)

Salade Caesar | 19

Chopped Romaine Lettuce, Shaved Parmesan, Croutons Marinated Anchovies, Classic Caesar Dressing (NF)

Les Garnitures | 12

Truffle Mashed Potatoes

(NF, GF, VG)

Garlic Sautéed Broccoli

(VV, NF, GF,DF)

Wild Rice Pilaf

(VG, GF)

Pommes Frites

French Fries, Herb Aioli (DF, NF,VG)

Assorted Seasonal Vegetables

(VG,GF)

Shishito Peppers

(VG, GF, DF, NF)

Dinner

Les Viandes

Steak Frites | 49

New York Strip Steak, Roasted Royal Trumpet Mushrooms Burgundy Demi-Graze, French Fries (NF,GF)

Beef Bourguignon | 45

Red Wine Braised Short Rib, Pearl Onions Mushrooms, Pork Lardons, Fingerling Potatoes (NF.GF.DF)

Filet de Boeuf au Poivre | 58

Pepper Crusted Filet Mignon, Potato Gratin, Asparagus Spear Green Peppercorn Sauce (NF,GF)

Côte de Boeuf pour Deux 38oz | 165

Prime Roasted Bone-in Rib Eye for two

Served with your choice of:

2 Mixed Salads-2 Garnitures-2 Sauces

Morel Mushroom Sauce, Bearnaise

Bordeaux Demi-Graze, Maître d'Hôtel Butter

Plats Principaux

Moules Frites | 32

Steamed Mussels, choice of Garlic Butter, Coconut Curry or Arrabbiata Grilled Country Bread, French Fries (NF)

Magret de Canard Muscovy | 46

Moulard Duck Breast, Butter Braised Savoy Cabbage, Heirloom Baby Carrot Poached Fig, Port Wine Reduction(NF. GF)

Poitrine de Poulet | 32

Roasted Herb Marinated Chicken Breast, Garlic Haricot Verts Fennel and Baby Arugula, Chicken Jus (NF. GF, S)

Flétan | 45

Halibut Wild Rice Pilaf, Sautéed Broccoli, Vine Ripe Cherry Tomato Citrus Beurre Blanc Sauce (NF. GF)

Feuilleté d'Épinard et Feta | 29

Roulade of Spinach and Feta, Red Pepper Coulis, Sautéed Vegetables (VG, NF)

Coquilles Saint-Jacques de New Bedford | 42

New Bedford Scallop, Arugula Risotto, Spanish Chorizo Roasted Rainbow Cauliflower (NF,GF, S)

Plat Du Jour | MP

Special of the Day

Flexible Dining

Tasty, Versatile & Nutritionally Balanced Dishes, Available All Day

Scrambled Tofu | 23

Sautéed Spinach, Tomatoes, Sweet Peppers Asian Glaze : Low Sodium Soy Sauce, Mae Ploy and Marsala (NF,VG,VV, S)

Nourish Bowl | 26

Farro, Baby Arugula, Avocado, Radish Blueberries Smoked Salmon, Boiled Egg Lemon Vinaigrette (NF.DF, S)

Desserts | 16

Tart S'mores

Valrhona Guanaja Chocolate and Graham Baked Tart Vanilla Anglaise and Passion Fruit Sorbet(NF)

Cheesecake Poire et Caramel

Nutmeg Sauce Butter Pecan Gelato

Mousse Banane et Noix de Coco

Banana Passion Fruit Gelée, Macademia Nuts Kalamansi Lime Sorbet

Napoleon Vanille

Anglaise Sauce (NF)

Crème Brûlée

Tahitian Vanilla (GF&NF)

Glacé & Sorbet

Weekly Selection of Flavors

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Cloudy Bay , Sauvignon Blanc Marlborough NZ	17	75
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Château D'Esclans Whispering Angel Provence France	16	70

Red Wines	GL	BTL
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Leviathan, Cabernet Sauvignon California USA	19	95
Tornatore, Etna Rosso Sicily Italy	18	90
Decoy, Merlot California USA	17	80
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Bezel by Cakebread, Pinot Noir California USA	16	70

Beers	BTL
Flying Dog IPA 7.1% Maryland	9
DC Brau Pale Ale 6.0% Washington, D.C.	8
Heineken Lager 5.0% Netherlands	8
Corona Extra 4.6% Mexico	8
Miller Lite Pale Lager 4.2% Wisconsin	8
Stella Artois Lager 5.2% Belgium	9
Guinness Draught Stout 4.2% Ireland	9
Lagunitas IPA 6.2% California	10
Angry Orchard Hard Cider 5.0% New York	8

Cocktails	
1401 Manhattan Michter's Small Batch Bourbon, Carpano Antica Formula, Peychaud Bitters, Traverse Bourbon Cherries	29
Willard Margarita Milagro Blanco Tequila, Lime, Cointreau	17
Mint Julep Maker's Mark Bourbon, Mint, Sugar	17
Bee's Knees Tanqueray Gin, Honey Syrup, Lemon Juice	22
Moscow Mule Tito's Vodka, Lime, Fever Tree Ginger Beer	16
Aviation Bombay Gin, Crème de Violette, Luxardo Maraschino, Lime	16
Old Fashioned Woodford Reserve, Angostura & Orange Bitters, Simple Syrup	22
Jungle Bird Planteray 3 Stars Rum, Campari, Pineapple, Lime	23
French Martini Absolut, Chambord, Pineapple	20

After Dinner

Taylor Fladgate 10-year Port	18
Taylor Fladgate 20-year Port	24
Hennessey VSOP	24
Remy VSOP	25
Remy XO	50
Drambuie	13
Vecchio Amaro del Capo	13
Amaro Nonino	16
Amaro Montenegro	14
Romana Sambuca	10
Romana Black	12

Zero Proof Cocktails

Raspberry Ginger Fizz Raspberry, Ginger, Mint, Lemon	10
Blood Orange Hibiscus Tea, Lime, Cinnamon, Sage	10
Mandarin Mandarin, Ginger, Lemon, Rosemary	10
Sailboat Spritz Cucumber, Lime, Mint, Soda, Tonic, Simple Syrup, Seedlip Notas de Agave	12
Whiskey Sour Ritual Whiskey Alternative, Simple Syrup Fresh Lemon Juice	10

Zero Proof Beer Athletic Brewing Co. "Run Wild IPA" 0.5% Connecticut	9
Heineken 0.0 0% Netherlands	8

Sodas	
Coke, Diet Coke, Sprite, Ginger Ale *No Refill*	5

Bottled Water	SM	LG
Still	5	10
Sparkling	5	10



Hors d'Oeuvres

Galette de Crabe du Maryland | 27

Seared Maryland-Style Crab Cake, Ricotta, Louis Sauce (NF)

Poulpe Grillé | 26

Braised Spanish Octopus, Chimichurri Sauce, Frisée, Cilantro Shishito Pepper, Piquillo Pepper Coulis(GF, DF)

Betteraves | 19

Roasted Rainbow Beets, Candied Pecan, Orange, Chèvre Aged Balsamic Vinegar (GF)

Assiette de Fruits | 16

Seasonal Fruits and Berries (NF,DF,GF)

Huitres Chesapeake | 28

Half Dozen Locally Sourced Oysters, Granny Smith Apple Apple Cider Mignonette (NF, DF, GF, S)

Poitrine De Porc | 23

Soy Honey Glazed Heritage Pork Belly, Brussel Sprouts Applewood Smoked Bacon Yuzu Pepper Aioli (NF, DF)

Cocktail de Crevettes | 25

Colossal Steamed Shrimp, Classic Cocktail Sauce Vegetable Crudité (NF,DF,GF)

Plateaux de Charcuterie | 24

Prosciutto Di Parma, Dry Chorizo Country Pate, Giadiniera, Cornichon, Country Bread

Plateaux de Fromages | 28

French Brie, Alpine Gruyere, Fourme D'Ambert Blue Seasonal Chutney, Country Bread

Saumon Fumé | 23

Norwegian Smoked Salmon, Cucumber, Tomatoes Red Onions Capers, Bagel (NF)

Assorted Artisanal Bread | 6

Selection of Fresh Baked Bread (NF)

Les Garnitures | 12

Truffle Mashed Potatoes

(NF, GF, VG)

Garlic Sautéed Broccolini

(VV, NF, GF,DF)

Wild Rice Pilaf

(VG, GF)

Pommes Frites

French Fries, Herb Aioli (DF, NF,VG)

Assorted Seasonal Vegetables

(VG,GF)

Shishito Peppers

(VG, GF, DF, NF)

Desserts | 16

Tart S'mores

Valrhona Guanaja Chocolate and Graham Baked Tart Vanilla Anglaise and Passion Fruit Sorbet(NF)

Cheesecake Poire et Caramel

Nutmeg Sauce Butter Pecan Gelato

Mousse Banane et Noix de Coco

Banana Passion Fruit Gelée, Macademia Nuts Kalamansi Lime Sorbet

Napoleon Vanille

Anglaise Sauce (NF)

Crème Brûlée

Tahitian Vanilla (GF&NF)

Glace & Sorbet

Weekly Selection of Flavors

Brunch

Soupes et Salades

Soupe du Jour | 15

Soupe à l'oignons Gratinée | 15

French Style Onion Soup, Gruyère Cheese, Baguette Crouton (NF)

Salade Niçoise | 27

Seared Peppered Tuna, Haricots Verts, Potatoes, Hard-Boiled Egg Marinated Anchovies, Dijon Mustard Vinaigrette (NF, GF, DF)

Salade Café du Parc | 25

Organic Greens, Emmental Cheese, Hard-Boiled Egg, Avocado Tomatoes, Red Onions, Lardon, Croutons, Lemon Vinaigrette (NF)

Salade de Chèvre | 23

Frisée and Red Oak Lettuce, Heirloom Tomatoes Apple Wood Smoked Lardons Chèvre Couton, French Vinaigrette (NF)

Salade Caesar | 19

Chopped Romaine Lettuce, Shaved Parmesan, Croutons Marinated Anchovies, Classic Caesar Dressing (NF)

Salad Additions:

Salmon | 12

Chicken | 10

Shrimp | 12

NY Strip Steak | 18

Les Sandwiches

Croque Madame | 26

Parisian Ham, Gruyère Cheese, Béchamel, Egg (NF)

Willard Burger | 25

Black Angus, Fried Onions, Tomatoes, Pickles Raclette Cheese, Truffle Aioli, Egg, Bacon (NF)

Sandwich de Homard | MP

Lobster Roll, Avocado, Tarragon Cognac Sauce , Brioche Bun (NF)

Sandwich Dinde est Bacon | 25

Sliced Turkey, Applewood Smoked Bacon, Straciatella Cheese Beef Steak Tomato, Basil Pesto, Rustic Bread (NF)

Plats Principaux

Oeuf Bénédict | 24

English Muffin, Poached Egg Choice of: Smoked Salmon, Canadian Bacon or Sautéed Spinach (NF)

Coquilles Saint-Jacques de New Bedford | 42

New Bedford Scallop, Arugula Risotto, Spanish Chorizo Roasted Rainbow Cauliflower (NF,GF, S)

Poitrine de Poulet | 32

Roasted Herb Marinated Chicken Breast, Garlic Haricot Verts Fennel and Baby Arugula, Chicken Jus (NF, GF, S)

Pain Perdu | 20

French Toast, Cinnamon Raisin Brioche, Maple Syrup Fresh Berries and Whipped Cream

Feuilleté d'Épinard et Feta | 29

Roulade of Spinach and Feta, Red Pepper Coulis, Sautéed Vegetables (VG, NF)

Steak Oeuf à Cheval | 43

Steak And Eggs, Potato Gratin, Sautéed Asparagus, Fried Egg [Red Wine Sauce (GF,DF,NF)

Tartine D'Avocat | 21

Avocado Toast Country Bread, Homemade Guacamole Two Eggs Any Style (NF)

Flexible Dining

Tasty, Versatile & Nutritionally Balanced Dishes, available All Day

Scrambled Tofu | 23

Sautéed spinach, Tomatoes, Sweet Peppers Asian Glaze : Low Sodium Soy Sauce, Mae Ploy and Marsala (N,DF,VV, S)

Nourish Bowl | 26

Farro, Baby Arugula, Avocado, Radish Blueberries Smoked Salmon, Boiled Egg Lemon Vinaigrette (NF,DF, S)

PLEASE INFORM YOUR SERVER OF ALL FOOD ALLERGIES AND DIETARY RESTRICTIONS. NF-NUT FREE/DF DAIRY FREE/GF GLUTEN FREE/VV VEGAN/VG VEGETARIAN/S SUSTAINABLE

20% gratuity included for parties of 6 + guests with a maximum of 4 separate checks permitted.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sparkling & Champagne	GL	BTL
Lunetta Prosecco Veneto Italy	17	75
Côte Mas Rosé Cremant Limoux France	15	70
Piper-Heidsieck Cuvée NV 1785 Champagne France	25	125
Schramsberg, Brut Rosé California USA	24	120
Moët & Chandon Imperial Brut Champagne France	25	125
Lanson Champagne France	22	112

White Wines	GL	BTL
Heinz Eifel, Riesling Mosel Germany	16	70
Santa Margherita, Pinot Grigio Alto Adige Italy	17	75
Cloudy Bay, Sauvignon Blanc Marlborough NZ	17	75
Hartford Court Chardonnay California USA	17	75
Pazo das Bruxas, Albariño Rías Baixas Spain	16	70
Stoneleigh Sauvignon Blanc Marlborough New Zealand	12	50

Rosé Wines	GL	BTL
Château Minuty Prestige Provence France	12	65
Château D'Esclans Whispering Angel Provence France	16	70

Red Wines	GL	BTL
Château du Parc "Private label" Bordeaux FR	18	90
Bodegas Caro Aruma, Malbec Mendoza Argentina	15	70
Leviathan, Cabernet Sauvignon California USA	19	95
Tornatore, Etna Rosso Sicily Italy	18	90
Decoy, Merlot California USA	17	80
Garzon, Tannat Reserva Garzon Uruguay	12	50
Bezel by Cakebread, Pinot Noir California USA	18	90

Beers	BTL
Flying Dog IPA 7.1% Maryland	9
DC Brau Pale Ale 6.0% Washington, D.C.	8
Heineken Lager 5.0% Netherlands	8
Corona Extra 4.6% Mexico	8
Miller Lite Pale Lager 4.2% Wisconsin	8
Stella Artois Lager 5.2% Belgium	9
Guinness Draught Stout 4.2% Ireland	9
Lagunitas IPA 6.2% California	10
Angrü Orchard Hard Cider 5.0% New York	8

Mimosa Experiences	
Classic Mimosa Prosecco, Orange Juice	15
Willard Mimosa Moët & Chandon Champagne, Choice of One Juice	20
Venetian Mimosa (Bellini) Lunetta Prosecco, Peach Juice	19
Weekend Bruncheon ~ Serves 5-6 Build Your Perfect Mimosas with: One Bottle of Moët & Chandon Champagne Two Juices for the Table to Share	135
Selection of Juices: Passion Fruit, Mango, White Peach, Orange	

Cocktails	
Espresso Martini Fresh Pressed Espresso, Tito's Vodka, Kahlua, Bailey's Irish Cream, Raw Sugar	18
Bloody Mary Absolut, Tomato Juice, Pepper, Worcestershire, Garlic, Celery Salt	15
Bee's Knees Tanqueray Gin, Honey Syrup, Lemon Juice	22
1401 Manhattan Michter's Small Batch Bourbon, Carpano Antica, Peychaud Bitters, Traverse Bourbon Cherries	29
Moscow Mule Tito's Vodka, Lime, Fever Tree Ginger Beer	16
Aviation Tanqueray Gin, Crème de Violette, Luxardo Maraschino, Lime	16
Willard Margarita Milagro Blanco Tequila, Lime, Cointreau	17
Mint Julep Maker's Mark Bourbon, Mint, Sugar	17

Zero Proofs	
Raspberry Ginger Fizz Raspberry, Ginger, Mint, Lemon	10
Blood Orange Hibiscus Tea, Lime, Cinnamon, Sage	10
Mandarin Mandarin, Ginger, Lemon, Rosemary	10
Sailboat Spritz Cucumber, Lime, Mint, Soda, Tonic, Simple Syrup	12
Whiskey Sour Ritual Whiskey Alternative, Simple Syrup Fresh Lemon Juice	10

Cold & Hot Beverage

Drip Coffee	5.00
Espresso	5.00
Espresso Macchiato	5.25
Cappuccino	5.50
Café Latte	5.50
Café Mocha	6.50
Café Americano	5.00
Iced Café Latte	6.00
Iced Café Mocha	6.50
Iced Cappuccino	6.00
Caffé Shakerato	7.00
Iced Coffee	5.00
Iced Tea	4.50
Tea Sachet	5.00
Willard Hot Chocolate	5.00
Chai Latte	5.50
Coke, Diet Coke, Sprite, Ginger Ale	5.00
No Refill	

