



## LUNCH

### Appetizers

Butternut Squash Velouté   Toasted Pumpkin Seed, Applewood Smoked Bacon, House Crouton	14
Onion Soup   French-Style Onion Soup, Gruyère Cheese, Baguette Crouton	15
Maryland Crab Cake   Seared Maryland Style Crab Cake, Louis Sauce	25
Escargot Bourgogne   Burgundy Snail, Garlic Butter, Pain de Campagne	17
Berkshire Pork Belly   Brussel's Sprout, Smoked Bacon, Soy Honey glaze, Yuzu Aioli, Espelette	20
Roasted Beet Salad   Vermont Goat Cream, Orange Segment, Candied Pecan, Sherry Vinaigrette	17
Charcuterie Plate   Garlic Sausage, Prosciutto, Dry Chorizo, Duck Prosciutto, Demi Baguette	24
Cheese Plate   Brie, Fourme d'Ambert Blue, Boucheron Goat, Aged Comte, Demi Baguette	28
Artisanal Country Pâté   Frisée Salad, Grain Mustard, Cornichon, Country Bread	20
Quiche Lorraine   Pork Lardon, Vidalia Onion, Savory Custard, Parmesan Cheese, Mixed Greens	21
Assorted Artisanal Bread	6

### Salads & Sandwiches

Lyonnaise Salad   Frisée, Pork Lardon, Crouton, Haricot Vert, Mushroom Confit, Poached Egg, Dijon	23
Niçoise Salad   Peppered Tuna, Potato, Haricot Vert, Hard-Boiled Egg, Niçoise Olives, Anchovies	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   Baby Romaine, Parmesan, Brioche Crouton, Anchovies, Caesar Dressing	16
Croque Monsieur   French Ham, Gruyère Cheese, Béchamel	21
Braised Short Rib Sandwich   Grain Mustard, Sauerkraut, Swiss Cheese, Country Bread	23
Willard Burger   Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese, Truffle Aioli	24
Jumbo Lump Crab Roll   Maryland Crab Meat, Avocado Purée, Tarragon, Aurora Sauce	27

### Entrées

PEI Mussels   Butter Garlic or Coconut Curry, Grilled Country Bread, French Fries	26
Paccheri Pasta   Spiced Lamb Ragu, Parmesan Cheese, English Peas, Parsley	28
Farm Raised Chicken Breast   French-Style Mashed Potato, Buttered French Beans, Chicken Jus	28
Grilled Whole Branzino   Wild Rice, Creamy Leeks, Grilled Asparagus, Saffron Cream Sauce	39
Steak Frites   New York Strip Steak, French Fries, Red Wine Sauce	43
Seared Organic Tofu   Hummus, Sautéed Broccoli, Heirloom Carrot, Soy Honey Glaze	27
Special of the Moment   Chef's Seasonally Inspired Creation	36

### Side Dishes | 10

Truffle Mashed Potatoes   French-Style Mashed Potato, Truffle Oil
Broccolini   Sautéed Garlic
Wild Rice   Pilaf Style
Seasonal Mixed Vegetables   Herbes de Provence
Pommes Frites   French Fries, Herb Aioli

### Desserts | 12

Anjou Pear Almond Tart   Cardamom, Crème Anglaise, Dulce de Leche Gelato
Crème Brûlée   Seasonal Berries
Caramel Peanut Chocolate Tart   Chocolate Sauce, Tahitian Vanilla Ice cream
Vanilla Napoleon   Crème Anglaise
Passion Fruit Banana Hazelnut Macaron   Toffee Ice Cream
Ice Cream & Sorbet   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

### Zero Proof Cocktails

<b>Sailboat Spritz</b>	12
Cucumber   Lime   Mint   Soda   Tonic   Simple	
<b>Raspberry Ginger Fizz</b>	10
Raspberry  Ginger Syrup   Mint   Lemon Juice	
<b>Blood Orange</b>	10
Hibiscus Tea   Lime   Cinnamon   Sage	
<b>Mandarin</b>	10
Mandarin   Ginger   Lemon   Rosemary	

### Sodas

Coke, Diet Coke, Sprite, Ginger Ale	5
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### Bottled Waters

	SM	LG
Still	5	10
Sparkling	5	10

### Coffee & Espresso

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

### Tea & Others

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

~ Decaffeinated Espresso Available ~