



## Hors d'Oeuvres

### Maryland Crab Cake | 25

Seared Maryland Style Crab Cake, Louis Sauce

### Sesame Tuna Crudo | 21

Shaved Fennel, Baby Arugula, Black Olive Condiments, Pesto, Soy Mustard Dressing

### Burrata Cheese | 18

Strawberry, Frisée, Marcona Almonds, Strawberry Vinaigrette, Walnut Raisin Bread

### Fruit Plate | 16

Selection of Fresh Fruit and Berries

### Cheese Plate | 28

Brie, Fourme d'Ambert Blue, Boucheron Goat, Aged Comte, Demi Baguette

### Assorted Artisanal Bread | 6

Selection of Fresh Baked Bread

### Charcuterie Plate | 24

Garlic Sausage, Prosciutto, Dry Chorizo, Duck Prosciutto, Demi Baguette

### Smoked Salmon Plate | 21

Norwegian Salmon, Cucumber, Tomato, Red Onion, Capers, Bagel

## Les Garnitures | 10

### Truffle Mashed Potatoes

French Style Mashed Potato, Truffle Oil

### Sautéed Mushrooms

Shiitake Mushrooms, Button Mushrooms, Oyster Mushrooms

### Broccolini

Sautéed Garlic

### Seasonal Mixed Vegetables

Herbes de Provence

### Pommes Frites

French Fries, Herb Aioli

## Desserts | 12

### Pineapple Matcha Tart

Poached Pineapple, Matcha Ganache, Caramel Sauce, Banana Tuile

### Mango Mousse

Mango Mousse, Raspberry Gelée, Pistachio Joconde, Ginger Meringue, Coconut Sorbet

### Chocolate Cherry Macaron

Chocolate Cream, Cherry Filling, Amaretto Ice Cream

### Vanilla Napoleon

Anglaise Sauce

### Ice Cream & Sorbet

Weekly Selection of Flavors

### Crème Brûlée

Tahitian Vanilla

# Brunch

## Soupes et Salades

### Soup of the Day | 14

### Onion Soup | 15

French Style Onion Soup, Gruyère Cheese, Baguette Crouton

### Lyonnaise Salad | 23

Frisée, Pork Lardons, Croutons, Haricots Verts, Mushroom Confit, Slow Poached Egg, Dijon Vinaigrette

### Niçoise Salad | 25

Seared Peppered Tuna, Boiled Potatoes, Haricots Verts, Hard-Boiled Egg, Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette

### Café du Parc Salad | 19

Organic Greens, Tomme de Savoie Cheese, Hard-Boiled Egg, Avocado, Tomatoes, Red Onions, Bacon, Croutons, Lemon Vinaigrette

### Caesar Salad | 16

Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, Classic Caesar Dressing

#### Salad Additions:

Salmon | 12

Chicken | 9

Shrimp | 12

NY Strip Steak | 18

## Plats Principaux

### Hachis Parmentier | 23

Braised Short Rib, French Style Mashed Potato, Fried Egg, Mixed Greens Salad

### Eggs Benedict | 20

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

### Steak and Egg | 38

Potato Gratin, Sautéed Asparagus, Fried Egg, Red Wine Sauce

### Croque Madame | 23

French Ham, Gruyère Cheese, Sunny Side Up Egg, Béchamel Sauce

### French Toast | 17

Cinnamon Raisin Brioche Served with Maple Syrup, Fresh Berries and Whipped Cream

### Avocado Toast | 19

Toasted Rustic Country Bread, Homemade Guacamole, Two Eggs Any Style

### Seared Organic Tofu | 27

Hummus, Sautéed Broccolini, Heirloom Carrots, Soy Honey Glaze

### Farm-Raised Chicken Breast | 28

French Style Mashed Potato, Buttered French Beans, Chicken Jus

### Chesapeake Rockfish | 36

English Pea Purée, Asparagus, Baby Carrots, Sauce Soubise

### Willard Brunch Burger | 24

Fried Egg, Tomatoes, Pickles, Raclette Cheese, Truffle Aioli, Bacon

PLEASE INFORM YOUR SERVER OF ALL FOOD ALLERGIES AND DIETARY RESTRICTIONS.

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.