

# MENU DU BRUNCH

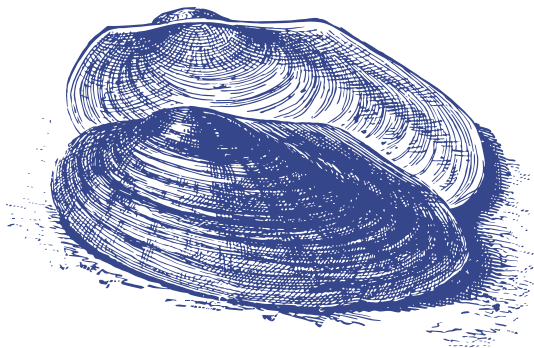
BON APPÉTIT

## SMALL PLATES

BERRY COCKTAIL ..... 11 <i>Served with Farm Fresh Cottage Cheese</i>	QUICHE LORRAINE ..... 16 <i>Classic Quiche with Bacon, Onion and Gruyère Cheese, accompanied by Mixed Greens</i>
HOUSE SMOKED SCOTTISH SALMON ... 17 <i>Served with Dill Aioli, Cranberry Walnut Toast and Pickled Red Onion</i>	FARM FRESH GREENS AND BURRATA <b>V GF</b> ..... 15 <i>With Heirloom Tomatoes and Red Onions</i>
SALADE NICOISE <b>GF</b> ..... 19 <i>Peppered Tuna, Boiled Potatoes, French Green Beans, Hard-Boiled Egg, Nicoise Olives, Anchovies and Dijon Vinaigrette</i>	LOCAL CHEESE BOARD ..... 25 <i>Assortment of Locally Sourced Cheeses with Homemade Toasted Fresh Bread, Honey and Marmalade</i>
CREPES DE FRUIT DE MER ..... 24 <i>Mussels, Scallops, Shrimp and Sauce Béchamel folded in a Thin Crepe topped with Hollandaise Sauce</i>	CHARCUTERIE BOARD <b>GF</b> ..... 20 <i>Assorted Artisanal Country Pâté, Cured Ham, Saucisson, Bresaola, Cornichons, Dijon Mustard and Toasted Bread</i>

## LARGE PLATES

BERRY PANCAKES ..... 15 <i>Seasonal Berries and Maple Syrup</i>	WAFFLE FRIED CHICKEN ..... 28 <i>Waffle Battered Fried Chicken Breast served with Petit Mâche in Maple Balsamic Vinaigrette</i>
THREE EGG OMELET ..... 19 <i>Choice of Bacon, Turkey Bacon, Sausage, Ham, Chicken Apple Sausage, Peppers, Mushrooms, Green Onions, Potatoes, Cheddar, Gruyère and American Cheese</i>	SHRIMP AND CRAB FETTUCCINI ..... 28 <i>Hand-Cut Fettuccini, Stewed Tomatoes, Herbs and Olives</i>
EGGS BENEDICT ..... 19 <i>Poached Eggs with Choice of Canadian Bacon, Smoked Salmon, Spinach or Maryland Crabmeat on English Muffin with Hollandaise Sauce</i>	ENTRECÔTE ..... 39 <i>New York Strip on Artisan Bread topped with a Fried Egg and Vacherin Cheese</i>
CDP BRUNCH BURGER ..... 20 <i>8 oz. Black Angus Beef with Morbier Cheese, Fried Egg, Bacon, Lettuce, Onion and Tomato on a Brioche Bun, served with Pommes Frites</i>	BAKED RATATOUILLE <b>VV GF</b> ..... 25 <i>Zucchini, Squash and Eggplant Ratatouille baked and served with Fresh Herbs and Tomatoes</i>
MUSSELS AND FRITES <b>GF</b> ..... 25 <i>Prince Edwards Island Mussels with Pommes Frites</i>	WILLARD ROOM LOBSTER TOAST ..... 28 <i>Brioche Toast, Avocado, Tomato, Lettuce and Brandy Sauce</i>
	SCRAMBLED TOFU <b>VV</b> ..... 18 <i>Sautéed Kale, Spinach, Tomato, Onions, Peppers with Crumbled Tofu</i>



**GF** - Gluten Free **V** - Vegetarian **VV** - Vegan

## DESSERT

VIRGINIA APPLE GALETTE ..... 10 <i>Vanilla Bean Ice Cream, Calvados Caramel Sauce</i>
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**EXECUTIVE CHEF**

PETER LAUFER

Parties of 6 or more are subject to a 20% service charge and applicable tax.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**BRUNCH MENU**