

Breakfast Menu

Available from 6:00 AM to 11:00AM
Please dial extension 6120 to contact Private Dining

The Continental

Choice of three Pastries, Croissant, Pain au Chocolate, Danish Pastry, Blueberry & Bran Muffin Freshly Brewed Regular or Decaffeinated Coffee, Hot Tea, Milk or Juice \$23

The Healthy Start

Granola Yogurt Parfait, Seasonal Fruits & Berries, Bran Muffin with Butter & Preserves, Freshly Brewed Regular or Decaffeinated Coffee, Hot Tea or Milk & Juice \$25

The Willard

Seasonal Fruit & Berries, Two Eggs, Green Onion Home Fries, Bacon, Country Sausage, Canadian Bacon or Virginia Ham, Assorted Breakfast Pastries, Freshly Brewed Regular or Decaffeinated Coffee, Hot Tea or Milk & Juice \$32

House Smoked Scottish Salmon

Toasted Bagel with Sliced Cucumber, Tomatoes, Capers, Herb Cream Cheese \$21

Eggs Benedict

Lemon Hollandaise, Canadian Bacon and Asparagus with Green Onion Home Fries \$23

Corned Beef & Red Onion Hash

Poached Egg \$21

The Willard Breakfast Sandwich

English Muffin with Canadian Bacon, Scrambled Eggs and Cheddar Cheese served with Green Onion Home Fries \$19

Three Egg Omelet

Choice of Virginia Ham, Cheddar Cheese, Tomatoes, Peppers, Green Onions, Spinach, Asparagus and Mushrooms served with Green Onion Home Fries, Choice of Toast (White, Wheat or Rye) \$21

Two Eggs Any Style

Choice of Bacon, Sausage, Canadian Bacon or Virginia Ham with Green Onion Home Fries and Choice of Toast \$19

From the Griddle

Buttermilk or Blueberry Pancakes \$19

Belgian Waffles \$19

Brioche French Toast \$20

French Crepe

Choice of Virginia Ham or Cheese \$20

Served with Assorted Berries, Powdered Sugar, Vermont Maple Syrup

Add Whipped Cream \$5

Yogurts

Greek Yogurt / Plain and Fruit Flavors / Fat Free
\$7

Yogurt Parfait

Homemade Granola with Fresh Fruit and Yogurt \$9

Cereal, Breads and Pastries

Cereal, Muesli or Granola

Cornflakes, Raisin Bran, Frosted Flakes, Cheerios, All Bran, Rice Krispies or Special K, with Skim, 2%, Whole or Soy Milk \$11

Add Seasonal Mixed Berries \$8 Banana \$5

Steel-Cut Irish Oatmeal

Brown Sugar and Plump Raisins \$9

New York Style Bagel

Whole Wheat, Cinnamon Raisin, Sesame Seed or Plain with Whipped Cream Cheese \$14

Willard Bakery Basket

Choice of Three Bakeries, Croissant, Pain au Chocolate, Danish Pastries, Blueberry or Bran Muffins \$11

Breakfast Toast

Country White, Rye, Seven Grain, Whole Wheat, English Muffin, Pumpernickel \$7

Seasonal Fruit Plate \$16

Sectioned Grapfruit \$9

Beverages

Juice

Orange, Grapefruit, Pressed Apple, Pineapple, Cranberry, Prune, Tomato V-8
Regular \$8 Large \$10

Milk

Skim, 2%, Whole, Soy Milk
Regular \$6 Large 10

Still or Sparkling Water

Fiji, Evian, Perrier, San Pellegrino
Regular \$7 Large \$11

Unsweetened Iced Tea

Regular \$7 Large \$17

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale \$8

Fresh Brewed Regular and Decaffeinated Coffee

Regular \$8 Large \$15

Green, Black or Herbal Tea

Regular \$8 Large \$15

Italian Roast Espresso \$6

Cappuccino, Latte or Mocha \$7

Vegetarian, vegan and gluten-free options available upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All food and beverage is subject to an 18% service charge, applicable DC sales tax and a \$5.00 delivery charge per order

All Day Dining

Available from 11:00 AM to 11:00 PM

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Appetizers and Salads

Jumbo Shrimp Cocktail

House Made Cocktail Sauce \$21

Local Artisanal Cheese

Locally Sourced Cheeses with Preserves, Candied Walnuts and Dried Fruits \$23

Willard Smoked Salmon Tartare

Red Apples and Chive Sour Cream on Pumpernickel Bread \$18

Korean Chicken Lollipop

Spicy Mambo Sauce \$18

Fried Camembert

Lingonberry Preserve and Brioche Toast Points \$16

Blueberry Kale Salad vg

Baby Kale and Spinach with Blueberries, Faro Grains, Carrots and Beets Tossed in Honey Mustard Vinaigrette \$18

Cobb Salad

Romaine Hearts with Cucumbers, Tomatoes, Blue Cheese, Avocado, Eggs, Bacon and Roasted Chicken Breast with Ranch Dressing \$19

Caesar Salad

Romaine Hearts Tossed with Shaved Parmesan Cheese and Garlic Croutons \$16

Add Grilled Chicken Breast \$9 Grilled Shrimp \$11

Burrata Cheese with Vine Ripened Tomatoes

Balsamic Vinaigrette and Arugula \$18

Organic Mixed Greens vg

Cucumbers, Tomatoes, Olives and Artichokes in an Herb Vinaigrette with Croutons

Side Order \$9

Entree \$16

Soups

French Onion Soup

Caramelized Onions, Swiss Cheese and Croutons \$14

Maryland Crab Soup R

Chesapeake Bay Crab, Tomato Broth, and Vegetables \$15

Roasted Tomato Bisque vg

Basil Crisp \$12

Pasta

Lasagna Bolognese

Seasoned Ground Beef with Basil, Ricotta, Mozzarella and Parmesan Cheese Baked Pasta \$22

Mediterranean Vegetables Spaghetti

Orzo Pasta Tossed with Pesto \$19

Sandwiches and Pizza

Classic Triple Decker Club Sandwich

Smoked Ham, Roasted Turkey, Bacon, Swiss Cheese, Lettuce, Tomato, Fried Egg and French Fries \$19

Chicken Quesadilla

Roasted Chicken Breast, Peppers, Onions and Monterey Pepper Jack Cheese, Guacamole, Salsa and Sour Cream \$21

Lobster Roll

Maine Lobster Meat with Cognac Sauce, Lettuce and Tomato on a Potato Roll \$26

The Willard Burger

Topped with Fried Onions, Roasted Tomatoes, Raclette Cheese, Truffle Aioli with Whiskey Salt Fries \$22

Tomato Mozzarella Flatbread

Buffalo Mozzarella, Vine Ripened Tomatoes and Fresh Basil on Naan Flatbread \$22

Build your own 12" inch Pizza

Select 3 Toppings

Pepperoni, Sausage, Grilled Chicken, Peppers, Mushrooms, Olive, Spinach, Red Onions, Artichoke, Feta Cheese, Goat Cheese, Mozzarella \$24

Additional toppings \$2.50

Entrees

Free-Range Chicken Breast

Seasonal Vegetables and Parisienne Potatoes with a Morel Mushroom Sauce \$29

Cedar Planked Scottish Salmon

Charred Corn Quinoa \$29

Pan-Seared Rockfish R

Roasted Brussel Sprouts and Bourbon Molasses Sauce \$31

Steak & Frites

12 oz New York Strip Steak with French Green Beans, Sauce Bearnaise and French Fries \$42

Filet au Poivre

8 oz Beef Tenderloin with Seasonal Vegetables and Parisienne Potatoes \$52

Sweets

Black Forest Cheesecake

Chocolate Crumb Crust, Chocolate Mousse, Vanilla Cheesecake & Cherries \$12

Red Velvet Cake

Sponge Cake with Sweet Cream Icing \$12

Classic Tiramisu

Coffee Soaked Ladyfingers and Mascarpone Cream \$12

Strawberry Pistachio Tort

Vanilla Sponge Cake, Strawberry Mousse and Toasted Pistachios \$12

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Late Night

11:00 PM to 6:00AM

Roasted Tomato Bisque vg \$12

Cesar Salad

Romaine Hearts Tossed with Shaved Parmesan Cheese and Garlic Croutons \$16
Grilled Chicken \$9

Organic Mixed Greens vg

Cucumber, Tomatoes, Olives and Artichokes in Herb Vinaigrette and Croutons \$16

Classic Triple Stack Club

Smoked Ham, Roasted Turkey, Bacon, Swiss Cheese, Lettuce, Tomato, French Fries \$19

Lasagna Bolognese

Seasoned Ground Beef with Basil, Ricotta, Mozzarella and Parmesan cheese baked Pasta \$21

The Willard Burger

Topped with Fried Onions, Roasted Tomatoes, Raclette Cheese, Truffle Aioli with Whiskey Salt Fries \$22

Pizza Margherita

Tomatoes, Basil and Mozzarella Cheese \$20

Classic Tiramisu \$12

Red Velvet Cake \$12

Beers

Imported \$8: Heineken, Amstel Light, Corona Extra & Light, Stella Artois, Kaliber NA

Domestic \$8: Budweiser, Bud Light, Miller Lite

Craft \$9: Samuel Adams Boston Lager, DC Brau, Flying Dog

GIN

Bombay Sapphire \$195, Hendricks \$225
Green Hat (local) \$155, Tanqueray \$175

VODKA

Belvedere \$250, Grey Goose \$250, Ketel One \$225, Tito's \$175

TEQUILA

Patrón Silver \$280, Don Julio Reposado \$225 & Añejo \$210

RUM

Bacardi Superior \$160, Captain Morgan \$180
Ron Zacapa \$190

WHISKEY

Bulleit \$220, Jim Beam \$170, Jack Daniels \$210, Maker's Mark \$190, Woodford \$230

SCOTCH

Dewar's \$190, Glenfiddich 12Y \$320, Glenlivet 12Y \$320, Macallan 12Y \$350, JW Black \$280,

vg - Vegan  - Regional

WINE SERVED BY THE GLASS OR BOTTLE

WHITE / ROSE

Château Ste. Michelle | Riesling | Washington 14 | 55
Caliterra Reserva | Chardonnay | Chile 12 | 46
Château St. Jean | Chardonnay | Sonoma 15 | 58
Stags Leap | Chardonnay | Napa 18 | 68
Cloudy Bay | Sauvignon Blanc | New Zealand 16 | 60
Girard | Sauvignon Blanc | Napa 15 | 58
Danzante | Pinot Grigio | Italy 12 | 46
Château D' Esclans | Whispering Angel | Rose | Provence 14 | 55
Château D' Esclans | Rock Angel | Rose | Provence 18 | 70

SPARKLING & CHAMPAGNE

Moët & Chandon Imperial | Champagne | France 20 | 110
Veuve Clicquot | Champagne | France 25 | 130
Villa Sandi Il Fresco | Prosecco | Italy 12 | 60
Chandon Brut | Sparkling | Napa 13 | 75
Veuve Clicquot | Ponsardin | Brut | Vintage Reserve 1998 | Reims, France 295
Dom Perignon | Brut | Vintage 2006 | Epernay, France 550
Krug | Reserve | Brut | Vintage 1995 | Reims, France 695
Veuve Clicquot | La Grande Dame | Brut | Vintage 1996 | Reims, France 695
Louis Roederer | Cristal | Brut | Vintage 1995 | Reims, France 795

RED

Caliterra Reserva | Merlot | Chile 12 | 46
Decoy | Merlot | Sonoma 15 | 58
Robert Mondavi "Maestro" 50th Anniversary Blend | Napa 20 | 80
Caliterra Reserva | Cabernet Sauvignon | Chile 12 | 46
Château Greysac | Bordeaux Blend | France 18 | 68
Etude | Pinot Noir | Carneros 15 | 58
Masút | Pinot Noir | Mendocino 18 | 70
Felino | Malbec | Argentina 14 | 56
14 Hands | Red Blend | Washington 13 | 48

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