



Hors D'oeuvres

FRENCH ONION SOUP 13

Caramelized Onions, Swiss Cheese & Croûtons

MARYLAND CRAB SOUP 14

Chesapeake Bay Crab, Tomato Vegetables Broth

LOCAL CHEESE & CHARCUTERIE BOARD 25

Assortment of Locally Sourced Cheeses, cured Ham, Saucisson, Bresaola, Cornichons with Homemade Toasted Fresh Bread, Cornichons, Grain Mustard, Honey and Marmalade



Salads

SALADE CAFÉ DU PARC small 14 large 18

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

Add Chicken \$8 Salmon \$9 4 oz Petite Filet \$18

SALADE NIÇOISE small 14 large 19

Peppered Tuna, Boiled potatoes, French Green Beans, Hard-Boiled Egg, Niçoise Olives, Anchovies and Dijon Vinaigrette

Add Chicken \$8 Salmon \$9 4 oz Petite \$18

Entrées

WILLARD BURGER 20

Black Angus Beef, Fried Onions, Roasted Tomatoes, Raclette Cheese and Truffle Aioli

CROQUE MONSIEUR 19

French Ham, Gruyère Cheese and Sauce Béchamel

GF MUSSELS 25

Your Choice of Traditional / Tomato and Capers / Coconut Thai Curry

BEEF BOURGUIGNON 35

Root Vegetables and Pommes de Terre

Desserts

TARTE NORMANDY AUX POMMES 11

Golden Delicious Apples, Creamy Custard, Caramel Mousse, Spiced Apple Confit

HOMEMADE VANILLA SCONE ICE CREAM SHORTCAKE 13

Goat's Milk Ice Cream, Raspberry Jam Mixed Berry Compote

GF - Gluten Free

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