



COCKTAILS

MINT JULP | 18

Maker's Mark Bourbon, Mint, Turbinado Sugar

BARREL AGED MANHATTAN | 24

Dad's Hat Rye Whiskey, Dolin Rouge, Byrrh

BARREL AGED NEGRONI | 20

Bluecoat Gin, Campari, Dolin Rouge

APEROL SPRITZ | 17

Aperol, Orange, Lemon, Prosecco, Q Club Soda

ROYAL HAWAIIAN | 17

Tanqueray Gin, Orgeat, Pineapple, Lemon

LAZY RIVER | 17

Havana Club Rum, Mango, Lime, Chartreuse

HIGH ROLLER | 18

Bulleit Bourbon, Dubonnet Rouge, Fernet Branca

NO BORDERS | 18

Altos Tequila Reposado, Mezcal, Pineapple, Ginger, Habanero Tincture

MOSCOW MULE | 16

Elyx Vodka, Lime, Ginger, Q Club Soda

ZERO PROOF

GINGER DAIQUIRI | 10

Ginger, Lime, Pineapple, Club Soda, Nutmeg

BERRY SMASH | 10

Muddled Berries, Lemon, Mint



WINE LIST

SPARKLING & CHAMPAGNE

GL/BTL

Valdo Prosecco | Treviso | ITA 12/60

Nicolas Feuillatte Brut Rosé | Champagne | FRA 26/130

G.H. Mumm Grand Cordon | Champagne | FRA 22/110

WHITE

GL/BTL

Grüner Veltliner Pfaffl | Weinviertel | AUT 15/75

Chardonnay Hess | Monterey | USA 16/80

Sauvignon Blanc La Perrière | Sancerre | FRA 18/90

Pinot Grigio Bertani Velante | Veneto | ITA 14/70

ROSÉ

GL/BTL

Whispering Angel | Provence | FRA 15/75

Jean Luc Colombo | Méditerranée | FRA 14/70

RED

GL/BTL

Pinot Noir Au Contraire | Sonoma Coast | USA 17/85

Merlot Decoy by Duckhorn | Sonoma | USA 16/80

Syrah Jean Luc Colombo | Méditerranée | FRA 15/75

Cabernet Blend Château Greysac | Bordeaux | FRA 17/85

Malbec Bodegas Caro Aruma | Mendoza | ARG 14/70

BOTTLED BEER

Stella Artois Lager | 5.2% | BEL | 7

Guinness Draught Stout | 4.2% | IRL | 7

Flying Dog Snake Dog IPA | 7.1% | MD | 7

Miller Lite | Light Lager | 4.1% | WI | 6

Kaliber | Pale Lager | 0.5% | IRL | 6



ALL DAY DINING MENU



APPETIZERS

MARYLAND CRAB CAKE	15.00
<i>Seared, Louis Sauce</i>	
GAZPACHO ANDALUZ	10.00
<i>Cold Tomato Based Soup</i>	
ONION SOUP	12.00
<i>French Style Onion Soup, Gruyère Cheese, Crouton</i>	
ARTISANAL CHEESE PLATE	15.00
<i>Fig Preserve, Honeycomb, Dried Fruit, Raisin Walnut Bread</i>	
MEDITERRANEAN PLATTER	14.00
<i>Hummus, Baba Ghanoush, Artichokes, Grilled Pita</i>	
CHARCUTERIE PLATE	14.00
<i>Selection of Cold Cuts, Grain Mustard, Cornichons, Raisin Walnut Bread</i>	
ASSORTED ARTISANAL BREAD	5.00
<i>Selection of Fresh Baked Bread</i>	

SALADES

COBB SALAD	18.00
<i>Romaine Lettuce, Roasted Chicken, Lardons, Hard-Boiled Egg, Cherry Tomato, Avocado, Blue Cheese, Balsamic Vinaigrette</i>	
SHRIMP SALAD	18.00
<i>Baby Spinach, Poached Shrimp, Pickled Red Onions, Shaved Parmesan, Creamy Lemon-Pepper Vinaigrette</i>	
SMOKED SALMON SALAD	18.00
<i>Homemade Smoked Salmon, Mixed Greens, Bulgur Wheat, Roasted Cauliflower Florets, Watermelon Radishes, Citrus Vinaigrette</i>	
NIÇOISE SALAD	20.00
<i>Seared Peppered Tuna, Potatoes, Haricot Vert, Hard-Boiled Egg, Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette</i>	
CAFÉ DU PARC SALAD	17.00
<i>Organic Greens, Tomme de Savoie Cheese, Hard-Boiled Egg, Avocado, Tomatoes, Red Onions, Bacon, Croutons, Lemon Vinaigrette</i>	
CAESAR SALAD	12.00
<i>Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, Classic Caesar Dressing</i>	

SANDWICHES

TURKEY CLUB	16.00
<i>Smoked Turkey Breast, Pepper Crusted bacon, Lettuce, Tomato Marmalade, Herb Aioli, Pain De Campagne</i>	
LOBSTER ROLL	24.00
<i>Maine Lobster Salad, Avocado, Brioche Roll</i>	
TARTINE NIÇOISE	16.00
<i>Tuna Salad, Niçoise Olives, Boiled Egg, Radishes and Lettuce, Pain de Campagne</i>	
CROQUE MONSIEUR	16.00
<i>French Ham, Gruyère Cheese, Sauce Béchamel</i>	
WILLARD BURGER	20.00
<i>Angus Burger, Roasted Tomato, Fried Onions Raclette Cheese, Pickles, Truffle Aioli</i>	
MERQUEZ	20.00
<i>Grilled Merguez Sausages, Caramelized Red Onions, Acacia Honey, Harissa Aioli, Cilantro on Baguette</i>	

ENTRÉES

PEI MUSSELS	22.00
<i>White Wine, Fresh Herbs, Grilled Country Bread, French Fries</i>	
DIJON MUSTARD-CHICKEN BREAST	24.00
<i>Roasted Fingerling Potatoes, Baby Zucchini, Tarragon Chicken Au Jus</i>	
GRILLED SKIN ON SALMON FILET	24.00
<i>Boiled Potato Timbale, Marinated Seasonal Vegetables, Broken Balsamic Vinaigrette</i>	
ROASTED FILET MIGNON	38.00
<i>Potato Gratin, Honey Glazed Baby Rainbow Carrots, Béarnaise Sauce</i>	
PAN SEARED HALIBUT	34.00
<i>Mélange of Seasonal Vegetables, Fingerling Potatoes, Herb Beurre Blanc</i>	

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.

20% gratuity included for parties of 6 or more