APPETIZERS

- Gazpacho Andaluz | Cold Tomato Based Soup
- Onion Soup | French Style Onion Soup, Gruyère Cheese Baguette Crouton
- Maryland Crab Cake | Seared, Louis Sauce
- Escargot Bourgogne | Burgundy Snail, Garlic Butter, Pain De Campagne
- Yellowfin Tuna | Sesame Crusted Yellowfin Tuna, Arugula, Fennel, Black Olive Condiment, Pesto, Soy Mustard Vinaigrette
- Mediterranean Platter | Hummus, Baba Ghanoush, Marinated Artichokes, Grilled Pita
- Artisanal Cheese Plate | Fig Preserve, Honeycomb, Dried Fruit, Raisin Walnut Bread
- Charcuterie Plate | Selection of Cold Cuts, Grain Mustard, Cornichons, Raisin Walnut Bread
- Assorted Artisanal Bread | Selection of Fresh Baked Breads

SALADS & SANDWICHES

- Cobb Salad | Romaine Lettuce, Roasted Chicken, Lardons, Hard-Boiled Egg, Cherry Tomato, Avocado, Blue Cheese, Balsamic Vinaigrette
- Shrimp Salad | Baby Spinach, Poached Shrimp, Pickled Red Onions, Shaved Parmesan, Creamy Lemon-Pepper Vinaigrette
- Smoked Salmon Salad | Homemade Smoked Salmon, Mixed Greens, Bulgur Wheat, Roasted Cauliflower Florets, Watermelon Radishes, Citrus Vinaigrette
- Niçoise Salad | Seared Peppered Tuna, Boiled Potatoes, Haricot Vert, Hard-Boiled Egg, Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette
- Caesar Salad | Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, Classic Caesar Dressing
- Turkey Club | Smoked Turkey Breast, Pepper Crusted Bacon, Lettuce, Tomato Marmalade, Herb Aioli, Pain De Campagne
- Lobster Roll | Maine Lobster Salad, Brioche Roll, Avocado
- Croque Monsieur | French Ham, Gruyère Cheese, Sauce Béchamel
- Willard Burger | Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese and Truffle Aioli
- Braised Short Rib Sandwich | Caramelized Onions, Swiss Cheese, Grain Mustard, Country Bread

ENTREES

- PEI Mussels | White Wine, Fresh Herbs, Grilled Country Bread, French Fries
- Dijon Mustard-Herb Marinated Chicken Breast | French Style Mashed Potato, Buttered Green Beans, Chichen Demi Glaze
- Bouillabaisse | Daily Selection of Fish, Mussels, Calamari, Shrimp, Fennel, Zucchini Potato, Tomato Fish Broth
- Grilled Skin on Salmon Filet | Potato Timbale, Marinated Seasonal Vegetables, Aged Balsamic Glaze
- Steak Frites | Flap Sirloin Steak, French Fries, Green Peppercorn Sauce
- Roasted Filet Mignon | Potato Gratin, Honey Glazed Baby Rainbow Carrots, Béarnaise Sauce
SIDE DISHES

- Truffle Mashed Potatoes | French Style Mashed Potato, Truffle Oil
- Haricot Vert | French Green Beans, Herb Butter
- Baby Carrots | Heirloom Carrots, Honey Glaze
- Seasonal Vegetables | Sautéed Vegetables, Roasted Garlic, Herbs de Provence
- Pommes Frites | French Fries, Herb Aioli

DESSERTS

- Paris Brest | Praline Mousseline Crème
- Crème Brulée à la Vanille | Citrus Madeleine, Fresh Berries
- Cherry Clafoutis | Cherry Heering Anglaise
- Ice Cream & Sorbet | Seasonal Flavors
- Napoleon | White Chocolate Whipped Ganache
- Chocolate Pot de Crème | Chocolate Custard

BEVERAGES

**Sparkling and Champagne**

- Valdo Prosecco | 12 GL / 60 BTL
  Treviso | Italy
- Côté Mas Rosé Cremant de Limoux | 15 GL / 75 BTL
  Limoux | France
- Nicolas Feuillante Brut Rosé | 26 GL / 130 BTL
  Champagne | France
- Louis de Sacy Grand Cru | 20 GL / 100 BTL
  Champagne | France

**White Wines**

- Pinot Grigio Danzante | 12 GL / 60 BTL
  Veneto | Italy
- Sauvignon Blanc Peter Yealands | 14 GL / 70 BTL
  Marlborough | New Zealand
- Chardonnay MacMurray | 13 GL / 65 BTL
  Russian River | California | USA

**Rosé Wines**

- Mirabeau | 13 GL / 65 BTL
  Provence | France
- Day Owl | 11 GL / 55 BTL
  Sonoma County | California | USA

**Red Wines**

- Malbec Altos Del Plata | 13 GL / 65 BTL
  Mendoza | Argentina
- Pinot Noir DeLoach | 14 GL / 70 BTL
  Russian River | California | USA
- Merlot Decoy by Duckhorn | 16 GL / 80 BTL
  Sonoma County | California | USA
- Cabernet Sauvignon Louis M. Martin | 16 GL / 80 BTL
  Sonoma County | California | USA

**Sodas**

- Coca Cola, Diet Coke, Sprite | 5 BTL

**Bottled Water**

- Still | 5 SM / 10 LG
- Sparkling | 5 SM / 10 LG

**BEERS**

- Flying Dog IPA | 8 BTL
  7.1% | Maryland
- DC Brau Pale Ale | 8 BTL
  6.0% | Washington, DC
- Heineken Lager | 7 BTL
  5.0% | Netherlands
- Miller Lite Pale Larger | 7 BTL
  4.2% | Wisconsin
- Stella Artois Lager | 8 BTL
  5.2% | Belgium
- Guinness Draught Stout | 8 BTL
  4.2% | Ireland
- Kaliber Pale Larger | 6 BTL
  0.5% | Ireland

**Cocktails**

- Sangria | 11/44 GL / PITCHER
  White Wine | Vodka | Pomegranate | Citrus

- Manhattan | 15 GL / PITCHER
  Knob Creek Rye | Sweet Vermouth | Angostura Bitters | Luxardo Cherries

- Moscow Mule | 14 GL / PITCHER
  Absolut Elyx Vodka | Lime | Ginger Beer

- Mint Julep | 15 GL / PITCHER
  Maker’s Mark Bourbon | Mint | Turbinado Sugar

- Aviation | 14 GL / PITCHER
  Tanqueray Gin | Crème de Violette | Luxardo Maraschino | Lime

- Strawberry Margarita | 14 GL / PITCHER
  Don Julio Blanco Tequila | Cointreau | Lime | Strawberry | Habanero

**ZERO PROOF**

- Hibiscus | 8 BTL
  Hibiscus Tea | Lime | Cinnamon | Sage

- Mango | 8 BTL
  Mango | Ginger | Lemon | Rosemary
### HOT & COLD BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>4.75</td>
</tr>
<tr>
<td>Espresso Macchiato</td>
<td>5.25</td>
</tr>
<tr>
<td>Espresso topped with frothed milk</td>
<td></td>
</tr>
<tr>
<td>Cappuccino Classico</td>
<td>5.50</td>
</tr>
<tr>
<td>Espresso with steamed and foamed milk</td>
<td></td>
</tr>
<tr>
<td>Café Latte</td>
<td>5.50</td>
</tr>
<tr>
<td>Espresso and steamed milk</td>
<td></td>
</tr>
<tr>
<td>Café Mocha</td>
<td>6.50</td>
</tr>
<tr>
<td>Espresso, Italian chocolate, steamed milk and whipped cream</td>
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</tr>
<tr>
<td>Café Americano</td>
<td>4.75</td>
</tr>
<tr>
<td>Espresso with hot water</td>
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</tr>
<tr>
<td>Lavazza Drip Coffee</td>
<td>4.50</td>
</tr>
<tr>
<td>Tea Sachet</td>
<td>4.00</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>5.00</td>
</tr>
<tr>
<td>Chai Latte</td>
<td>5.00</td>
</tr>
<tr>
<td>Iced Coffee</td>
<td>4.50</td>
</tr>
<tr>
<td>Cold brewed with our house blend</td>
<td></td>
</tr>
<tr>
<td>Iced Cappuccino</td>
<td>6.00</td>
</tr>
<tr>
<td>Espresso, ice topped with frosted milk</td>
<td></td>
</tr>
<tr>
<td>Iced Café Latte</td>
<td>6.00</td>
</tr>
<tr>
<td>Espresso and milk, ice</td>
<td></td>
</tr>
<tr>
<td>Espresso Crema Shakerato</td>
<td>6.00</td>
</tr>
<tr>
<td>Cold milk cream, iced, your flavor</td>
<td></td>
</tr>
<tr>
<td>Iced Café Mocha</td>
<td>6.00</td>
</tr>
<tr>
<td>Espresso, Chocolate, milk and ice</td>
<td></td>
</tr>
<tr>
<td>Iced Tea</td>
<td>4.50</td>
</tr>
<tr>
<td>Freshly brewed tea served over ice</td>
<td></td>
</tr>
</tbody>
</table>