



APPETIZERS

Gazpacho Andaluz Cold Tomato Based Soup	10
Onion Soup French Style Onion Soup, Gruyère Cheese Baguette Crouton	12
Maryland Crab Cake Seared, Louis Sauce	17
Escargot Bourgogne Burgundy Snail, Garlic Butter, Pain De Campagne	16
Yellowfin Tuna Sesame Crusted Yellowfin Tuna, Arugula, Fennel, Black Olive Condiment, Pesto, Soy Mustard Vinaigrette	18
Mediterranean Platter Hummus, Baba Ghanoush, Marinated Artichokes, Grilled Pita	14
Artisanal Cheese Plate Fig Preserve, Honeycomb, Dried Fruit, Raisin Walnut Bread	15
Charcuterie Plate Selection of Cold Cuts, Grain Mustard, Cornichons, Raisin Walnut Bread	14
Assorted Artisanal Bread Selection of Fresh Baked Breads	6

SALADS & SANDWICHES

Cobb Salad Romaine Lettuce, Roasted Chicken, Lardons, Hard-Boiled Egg, Cherry Tomato, Avocado, Blue Cheese, Balsamic Vinaigrette	18
Shrimp Salad Baby Spinach, Poached Shrimp, Pickled Red Onions, Shaved Parmesan, Creamy Lemon-Pepper Vinaigrette	18
Smoked Salmon Salad Homemade Smoked Salmon, Mixed Greens, Bulgur Wheat, Roasted Cauliflower Florets, Watermelon Radishes, Citrus Vinaigrette	18
Niçoise Salad Seared Peppered Tuna, Boiled Potatoes, Haricot Vert, Hard-Boiled Egg, Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette	20
Café Du Parc Salad Organic Greens, Tomme de Savoie Cheese, Hard-Boiled Egg, Avocado, Tomatoes, Red Onions, Bacon, Croutons, Lemon Vinaigrette	17
Caesar Salad Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, Classic Caesar Dressing	12
Turkey Club Smoked Turkey Breast, Pepper Crusted Bacon, Lettuce, Tomato Marmalade, Herb Aioli, Pain De Campagne	16
Lobster Roll Maine Lobster Salad, Brioche Roll, Avocado	24
Croque Monsieur French Ham, Gruyère Cheese, Sauce Béchamel	16
Willard Burger Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese and Truffle Aioli	20
Braised Short Rib Sandwich Caramelized Onions, Swiss Cheese, Grain Mustard, Country Bread	20

ENTREES

PEI Mussels White Wine, Fresh Herbs, Grilled Country Bread, French Fries	22
Dijon Mustard-Herb Marinated Chicken Breast French Style Mashed Potato, Buttered Green Beans, Chicken Demi Glaze	26
Bouillabaisse Daily Selection of Fish, Mussels, Calamari, Shrimp, Fennel, Zucchini Potato, Tomato Fish Broth	32
Grilled Skin on Salmon Filet Potato Timbale, Marinated Seasonal Vegetables, Aged Balsamic Glaze	26
Steak Frites Flap Sirloin Steak, French Fries, Green Peppercorn Sauce	30
Roasted Filet Mignon Potato Gratin, Honey Glazed Baby Rainbow Carrots, Béarnaise Sauce	38

SIDE DISHES

Truffle Mashed Potatoes French Style Mashed Potato, Truffle Oil	8
Haricot Vert French Green Beans, Herb Butter	8
Baby Carrots Heirloom Carrots, Honey Glaze	8
Seasonal Vegetables Sautéed Vegetables, Roasted Garlic, Herbs de Provence	8
Pommes Frites French Fries, Herb Aioli	8

DESSERTS

Paris Brest Praline Mousseline Crème	10
Crème Brulée à la Vanille Citrus Madeleine, Fresh Berries	10
Cherry Clafoutis Cherry Heering Anglaise	10
Ice Cream & Sorbert Seasonal Flavors	10
Napoleon White Chocolate Whipped Ganache	10
Chocolate Pot de Crème Chocolate Custard	10

BEVERAGES

Sparkling and Champagne

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

White Wines

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

Rosé Wines

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

Red Wines

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

Sodas

	BTL
Coca Cola, Diet Coke, Sprite	5

Bottled Water

	SM	LG
Still	5	10
Sparkling	5	10

BEERS

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

Cocktails

	GL/PITCHER
Sangria White Wine Vodka Pomegranate Citrus	11/44
Manhattan Knob Creek Rye Sweet Vermouth Angostura Bitters Luxardo Cherries	15
Moscow Mule Absolut Elyx Vodka Lime Ginger Beer	14
Mint Julep Maker's Mark Bourbon Mint Turbinado Sugar	15
Aviation Tanqueray Gin Crème de Violette Luxardo Maraschino Lime	14
Strawberry Margarita Don Julio Blanco Tequila Cointreau Lime Strawberry Habanero	14

ZERO PROOF

Hibiscus Hibiscus Tea Lime Cinnamon Sage	8
Mango Mango Ginger Lemon Rosemary	8

HOT & COLD BEVERAGES

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