



## APPETIZERS

Lobster Bisque   Brioche Croutons, Chives	12
Onion Soup   French Style Onion Soup, Gruyère Cheese Baguette Crouton	12
Maryland Crab Cake   Seared Homemade Crab Cake, 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
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	18
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, With Classic Caesar Dressing	12
Turkey Club   Smoked Turkey Breast, Pepper Crusted Bacon, Lettuce, Tomato Marmalade, Herb Aioli, Pain De Campagne	16
Lobster Melt   Maine Lobster Salad, Béchamel, Argula, Swiss Cheese on Brioche Roll	26
Croque Monsieur   French Ham, Gruyère Cheese, Sauce Béchamel	16
Willard Burger   Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese and Truffle Aioli	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
Pan Seared Atlantic Halibut   Potato Gnocchi, Wild Mushrooms, Chorizo Cream Sauce	32
Roasted Duck Breast   Savoy Cabbage, Poached Figs, Duck Confit Potatoes, Spiced Port Wine Sauce	36
Beef Bourguignon   Red Wine Braised Angus Short Rib, Pearl Onions, Mushrooms, Lardon Fingerling Potatoes	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	32
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
Wild Mushrooms   Sautéed Exotic Mushrooms with Fresh Herbs	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
Côté Mas Rosé Cremant de Limoux Limoux   France	15	75
Nicolas Feuillante Brut Rosé Champagne   France	26	130
Veuve Cliquot Demi-Sec Champagne   France	20	100

### White Wines

	GL	BTL
Pinot Grigio Estancia California   United States	12	60
Sauvignon Blanc Peter Yealands Marlborough   New Zealand	14	70
Chardonnay Mer Soleil Santa Barbara   California   USA	15	75

### Rosé Wines

	GL	BTL
Jean Luc Colombo Cape Bleue Provence   France	13	65
Château d'Esclans Whispering Angel Provence   France	15	75

### Red Wines

	GL	BTL
Malbec Bodegos Caro Aruma Mendoza   Argentina	14	70
Pinot Noir Estancia Monterey County   California   USA	15	75
Merlot Decoy by Duckhorn Sonoma County   California   USA	16	80
Cabernet Sauvignon Uppercut Sonoma County   California   USA	17	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**

<b>Hibiscus</b>	<b>8</b>
Hibiscus Tea   Lime   Cinnamon   Sage	
<b>Apricot</b>	<b>8</b>
Apricot   Ginger   Lemon   Rosemary	

## **HOT & COLD BEVERAGES**

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