



## BRUNCH

**SUNDAYS: 12:00 PM– 2:00 PM**

### APPETIZERS

Butternut Squash Soup   applewood smoked bacon, toasted pumpkin seed	13
Onion Soup   French Style Onion Soup, Gruyere Cheese, Baguette Crouton	13
Maryland Crab Cake   Seared Served with Louis Sauce	23
Burrata Salad   Fresh Strawberries, Marcona Almond, Strawberry Vinaigrette, Walnut Raisin Bread	17
Mediterranean Platter   Hummus, Assorted Olives, Marinated Artichokes, Grilled Pita	18
Smoked Salmon Plate   Norwegian Salmon, Cucumber, Tomato, Red Onion, Capers, Bagel	21
Charcuterie & Cheese Plate   Selection of French Cheese and Meats with Walnut Raisin Bread	25
Seasonal Fruits Plates   Selection of Fresh Fruit and Berries	16
Assorted Artisanal Breads   Mini Fusettes, White Country Bread, Wheat and Sourdough	6

### SALADS

Cobb Salad   Romaine Lettuce, Roasted Chicken, Bacon, Hard-Boiled Eggs, Cherry Tomatoes Avocado, Blue Cheese, Balsamic Vinaigrette	24
Niçoise Salad   Seared Peppered Tuna, Boiled Potatoes, Haricot Verts, Hard-Boiled Eggs Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette	23
Café Du Parc Salad   Organic Greens, Tomme De Savoie Cheese, Hard-Boiled Egg, Avocado Tomatoes, Red Onions, Bacon, Croutons, Lemon Vinaigrette	18
Caesar Salad   Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, Fried Capers Caesar Dressing	13

### ENTRÉES

Hachis Parmentier   Braised Short Rib, French Style Mashed Potato, Fried Egg, Mix Green Salad	23
Eggs Benedict   English Muffin, Poached Egg, Choice of Smoked Salmon, Canadian Bacon or Spinach	20
Steak & Egg   Potato gratin, Sautéed Asparagus, Fried Egg, Red Wine Sauce	38
Roasted Cauliflower Steak   Wild Rice, Mix Vegetables, Coconut Curry Sauce	24
Turkey Club   Smoked Turkey Breast, Pepper Crusted Bacon, Lettuce, Tomato Marmalade Herb Aioli, Pain de Campagne	20
Croque Madame   French Ham, Gruyère Cheese, Sunny Side Up Egg, Béchamel Sauce	21
Avocado Toast   Crushed Avocado, Toasted Country Bread, Arugula Salad, 2 Eggs Any Style	19
French Toast   Cinnamon Raisin Brioche, Fresh Berries with Maple Syrup, and Whipped Cream	16
Willard Brunch Burger   Fried egg, Tomatoes, Pickles, Raclette Cheese, Truffle Aioli, Bacon	23
Farm-Raised Chicken Breast   French Style Mashed Potato, Buttered French Beans, Chicken Jus	27
Grilled Skin-on Salmon Filet   Seasonal Vegetable Mélange, Aged Balsamic Glaze	28

### SIDE DISHES | 10

Truffle Mashed Potatoes   French Style Mashed Potatoes, Truffle Oil
Wild Rice   Pilaf Style
Ratatouille   Stewed Niçoise Vegetables
Wild Mushrooms   Sautéed Exotic Mushrooms, Fresh Herbs
Seasonal Mixed Vegetables   Pomegranate Seed
Pommes Frites   French fries, Herb Aioli

### DESSERTS | 12

Lemon Verbena Pineapple and Vanilla Tart   Banana Ice Cream and Pecan Tuile
Key Lime Coconut Tart   Anglaise Sauce and Passion Fruit Sorbet
Tahitian Vanilla Crème Brûlée
Normandy Cream Pear Tart   Caramel Sauce, Blackcurrant Sorbet
Praline Napoleon   Anglaise Sauce
Ice Cream & Sorbet   Daily Selection Of Seasonal Flavors

*A 20% gratuity included for parties of 6 or more.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.*



## BEVERAGES

### SPARKLING AND CHAMPAGNES

	GL	BTL
Villa Marcello Prosecco Treviso   Italy	15	70
Côte Mas Rosé Cremant de Limoux Limoux   France	15	70
Nicolas Feuillante Brut Rosé Champagne   France	28	140
Domaine Chandon étoile Rosé North Coast   USA	18	85
Moët & Chandon Imperial Brut Champagne   France	25	125
Maison Henriot Champagne Brut Souverain   France	25	125

### WHITE WINES

	GL	BTL
Riesling Trimbach Alsace   France	16	70
Pinot Grigio Santa Margherita Valdadige   Italy	17	75
Sauvignon Blanc Nobilo Marlborough   New Zealand	16	70
Sauvignon Blanc La Petite Perrière Nièvre   France	18	80
Chardonnay Mon Frere Mendocino   California   USA	16	70
Chardonnay Bouchard Père & Fils Burgundy   France	16	70

### ROSÉ WINES

	GL	BTL
Jean Luc Colombo Cape Bleue Provence   France	15	65
Château D'Esclans Whispering Angel Provence   France	16	70

### RED WINES

	GL	BTL
Malbec Bodegas Caro Aruma Mendoza   Argentina	15	65
Pinot Noir Au Contraire Sonoma County   California   USA	16	70
Pinot Noir Bouchard Père & Fils Burgundy   France	16	70
Merlot Decoy by Duckhorn Sonoma County   California   USA	16	70
Zinfandel Frog's Leap Napa Valley   USA	15	65
Cabernet Sauvignon, Clos du Val Napa Valley   California   USA	17	75

### BEERS

	BTL
Flying Dog IPA 7.1%   Maryland	8.00
DC Brau Pale Ale 6.0%   Washington, DC	8.00
Heineken Lager 5.0%   Netherlands	8.00
Miller Lite Pale Lager 4.2%   Wisconsin	8.00
Stella Artois Lager 5.2%   Belgium	9.00
Guinness Draught Stout 4.2%   Ireland	9.00
Lagunitas IPA 6.2%   California	8.00

### COCKTAILS

Sangria White Wine   Vodka   Pomegranate   Citrus	15/50
1401 Manhattan Willet Bourbon Pot Still Reserve Carpano Antica Formula   Peychaud Bitters Traverse Bourbon Cherries	29
Moscow Mule Tito's Vodka   Lime   Q-Ginger Beer	16
Mint Julep Maker's Mark Bourbon   Mint   Sugar	17
Aviation Tanqueray Gin   Crème de Violette Luxardo Maraschino   Lime	16
El Café Del Jefe Patron XO Café Tequila, Bailey's Irish Cream, Kahlua, Egg, Freshly Ground Nutmeg	21
Willard Margarita Don Julio Blanco Tequila   Cointreau Lime	17

### ZERO PROOFS

Raspberry Ginger Fizz Raspberry   Ginger Syrup   Mint   Lemon Juice	10
Blood Orange Hibiscus Tea   Lime   Cinnamon   Sage	10
Mandarin Mandarin   Ginger   Lemon   Rosemary	10

### COLD & HOT BEVERAGES

Drip Coffee	5.00
Espresso	4.75
Espresso Macchiato	5.25
Espresso topped with frothed milk	
Cappuccino	5.50
Espresso with steamed and foamed milk	
Café Latte	5.50
Espresso and steamed milk	
Café Mocha	6.50
Espresso, Italian chocolate, steamed milk and whipped cream	
Café Americano	5.00
Espresso with hot water	
Tea Sachet	5.00
Willard Hot Chocolate	6.00
Chai Latte	5.50
Iced Coffee	5.00
Cold brewed with our house blend	
Iced Cappuccino	6.00
Espresso, ice topped with frosted milk	
Iced Café Latte	6.00
Espresso and milk, ice	
Espresso Crema Shakerato	7.00
Cold milk cream, iced, your flavor	
Iced Café Mocha	6.50
Espresso, Chocolate, milk and ice	
Iced Tea	4.50
Freshly brewed tea served over ice	

### SODAS

Coke, Diet Coke, Sprite, Ginger Ale	5.00
Orangina	6.00

### BOTTLED WATERS

	SM	LG
Still	5.00	10
Sparkling	5.00	10