



## Dinner

TUE-SAT: 5:00 PM – 10:00 PM | CLOSED SUN & MON

### 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 Maryland Style Crab Cake, Louis Sauce	23
Escargot Bourgogne   Burgundy Snail, Garlic Butter, Pain de Campagne	16
Sesame Crusted Yellowfin Tuna Crudo   Shaved Fennel, Black Olive Condiments, Ponzu Dressing	22
Mediterranean Platter   Hummus, Assorted Olives, Marinated Artichokes, Grilled Pita	18
Burrata Salad   Fresh Strawberries, Marcona Almond, Strawberry Vinaigrette, Walnut Raisin Bread	16
Charcuterie & Cheese Plate   Selection of French Style Cheese & Charcuterie, Walnut Raisin Bread	25
Assorted Artisanal Bread   Selection of Fresh Baked Bread	6

### Salads

Cobb Salad   Romaine Lettuce, Roasted Chicken, Bacon, Hard-Boiled Eggs Cherry Tomato, 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 Eggs Avocado, Tomatoes, Red Onions, Bacon, Croutons, Lemon Vinaigrette	18
Caesar Salad   Romaine Lettuce, Shaved Parmesan, Croutons Marinated Anchovies, Classic Caesar Dressing	13

### Entrées

PEI Mussels   Butter Garlic or Coconut Curry, Grilled Country Bread, French Fries	24
Willard Burger   Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese, and Truffle Aioli	23
Bucatini Pasta   PEI Mussels. Shrimp, Catch of the Day, Calamari, Tomato Sauce Parmesan Cheese	25
Braised Lamb Shank   Couscous, Ratatouille, Sauce Navarin	36
Beef Bourguignon   Red Wine Braised Short Rib, Pearl Onion, Mushroom, Lardon, Fingerling Potato	36
Farm-raised Chicken Breast   French Style Mashed Potato, Buttered French Beans, Chicken Jus	27
Seared Halibut   Carrot puree, potato confit, king oyster mushroom, Citrus Brown butter sauce	35
Steak Frites   New York Strip Steak, French Fries, Green Peppercorn Sauce	38
Filet Mignon   Potato Gratin, Sautéed Exotic Mushrooms, Béarnaise Sauce	44
Roasted Cauliflower Steak   Wild Rice, Mix Vegetables, Coconut Curry Sauce	24

### Plat du Jour

Special of the Day	32
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### Side Dishes | 10

Truffle Mashed Potatoes   French Style Mashed Potato, Truffle Oil
Ratatouille   Stewed Niçoise Vegetables
Wild Rice   Pilaf Style
Wild Mushrooms   Sautéed Exotic Mushrooms, Fresh Herbs
Seasonal Mix Vegetables   Herbs de Provence
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 Brulée
Normandy Cream Pear Tart   Caramel Sauce, Blackcurrant Sorbet
Praline Napoleon   Anglaise Sauce
Ice Cream & Sorbet   Daily Selection Of Seasonal Flavors

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



## Beverages

### Sparkling and Champagne

	GL	BTL
<b>Valdo Prosecco</b> Treviso   Italy	15	70
<b>Côté Mas Rosé Cremant de Limoux</b> Limoux   France	15	70
<b>Nicolas Feuillate Brut Rosé</b> Champagne   France	28	140
<b>Chandon Étoile Rosé</b> North Coast   USA	18	85
<b>Moët &amp; Chandon Imperial Brut</b> Champagne   France	25	125
<b>Maison Henriot Champagne</b> Brut Souverain   France	25	125

### White Wines

	GL	BTL
<b>Trimbach   Riesling</b> Alsace   France	16	70
<b>Santa Margherita   Pinot Grigio</b> Valdadige   Italy	17	75
<b>Brancott   Sauvignon Blanc</b> Marlborough   New Zealand	16	70
<b>Conundrum   Sauvignon Blanc</b> California   USA	18	80
<b>Mon Frere   Chardonnay</b> Mendocino   California   USA	16	70
<b>Bouchard Père &amp; Fils   Chardonnay</b> Burgundy   France	16	70

### Rosé Wines

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

### Red Wines

	GL	BTL
<b>Bodegas Caro Aruma   Malbec</b> Mendoza   Argentina	15	65
<b>Mer Soleil   Pinot Noir</b> Sonoma   California   USA	16	70
<b>Brendel   Cabernet Sauvignon</b> Napa Valley   California   USA	17	75
<b>Markham Vineyards   Merlot</b> Napa Valley   USA	17	70

### Beers

	BTL
<b>Flying Dog IPA</b> 7.1%   Maryland	9.00
<b>DC Brau Pale Ale</b> 6.0%   Washington, DC	8.00
<b>Heineken Lager</b> 5.0%   Netherlands	8.00
<b>Miller Lite Pale Lager</b> 4.2%   Wisconsin	8.00
<b>Stella Artois Lager</b> 5.2%   Belgium	9.00
<b>Guinness Draught Stout</b> 4.2%   Ireland	9.00
<b>Lagunitas IPA</b> 6.2%   California	10.00

### Cocktails

<b>Bee's Knees</b>	22
Barr Hill Gin   Simple Syrup   Lemon Juice	
<b>1401 Manhattan</b>	29
Michter's Rye   Carpano Antica Formula Peychaud Bitters   Bourbon Cherries	
<b>Moscow Mule</b>	16
Tito's Vodka   Lime   Q-Ginger Beer	
<b>Mint Julep</b>	17
Maker's Mark Bourbon   Mint   Sugar	
<b>Aviation</b>	16
Tanqueray Gin   Crème de Violette Luxardo Maraschino   Lime	
<b>Willard Margarita</b>	17
Patron Tequila   Cointreau Lime Juice	
<b>Zero Proofs</b>	
<b>Raspberry Ginger Fizz</b>	10
Raspberry   Ginger Syrup   Mint   Lemon Juice	
<b>Blood Orange</b>	10
Hibiscus Tea   Lime   Cinnamon   Sage	
<b>Mandarin</b>	10
Mandarin   Ginger   Lemon   Rosemary	

### Cold & Hot Beverages

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

### Sodas

<b>Coke, Diet Coke, Sprite, Ginger Ale</b>	5.00
<b>Orangina</b>	6.00

### Bottled Waters

	SM	LG
<b>Still</b>	5.00	10
<b>Sparkling</b>	5.00	10