



Lunch

MON-FRI: 11:30 AM - 4:30 PM | SAT: 12:00 PM - 4:30 PM

Appetizers

Butternut Squash Soup Applewood Smoked Bacon, Toasted Pumpkin Seeds	13
Onion Soup French-Style Onion Soup, Gruyère 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 and Sandwiches

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
Turkey Club Smoked Turkey Breast, Pepper Crusted Bacon, Tomato Marmalade, Herb Aioli	20
Croque Monsieur French Ham, Gruyère Cheese, Béchamel	18
Willard Burger Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese and Truffle Aioli	23
Lobster Brioche Roll Maine Lobster, Avocado, Tomatoes, Aurora Sauce	MP

Entrées

PEI Mussels Butter Garlic or Coconut Curry, Grilled Country Bread, French Fries	24
Bucatini Pasta PEI Mussels, Shrimp, Catch of the Day, Calamari, Tomato Sauce Parmesan Cheese	25
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
Steak Frites New York Strip Steak, French Fries, Green Peppercorn Sauce	38
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 Brûlée
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 6 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
Villa Marcello Prosecco Treviso Italy	15	70
Côté Mas Rosé Cremant de Limoux Limoux France	15	70
Nicolas Feuillate Brut Rosé Champagne France	28	140
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
Trimbach Riesling Alsace France	16	70
Santa Margherita Pinot Grigio Valdadige Italy	17	75
Brancott Sauvignon Blanc Marlborough New Zealand	16	70
Conundrum Sauvignon Blanc California USA	18	80
Mon Frere Chardonnay Mendocino California USA	16	70
Bouchard Père & Fils Chardonnay 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
Bodegas Caro Aruma Malbec Mendoza Argentina	15	65
Mer Soleil Pinot Noir Sonoma County California USA	16	70
Brendel Cabernet Sauvignon Napa Valley California USA	17	75
Markham Vineyards Merlot Napa Valley USA	13	65

Beers

	BTL
Flying Dog IPA 7.1% Maryland	9.00
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	10.00

Cocktails

Bee's Knees Barr Hill Gin Simple Syrup Lemon Juice	22
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
Willard Margarita Patron Tequila Cointreau Lime Juice	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 Espresso topped with frothed milk	5.25
Cappuccino 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	5.00
Tea Sachet	5.00
Willard Hot Chocolate	6.00
Chai Latte	5.50
Iced Coffee Cold brewed with our house blend	5.00
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	7.00
Iced Café Mocha Espresso, Chocolate, milk and ice	6.50
Iced Tea Freshly brewed tea served over ice	4.50

Sodas

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

Bottled Waters

	SM	LG
Still	5.00	10
Sparkling	5.00	10