



BRUNCH
Café du Parc
SUNDAYS: 12:00 PM- 2:00 PM

APPETIZERS

Lobster Bisque House Made Croutons, Cayenne Pepper	14
Onion Soup French Style Onion Soup, Gruyère 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 Fusetta, 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 Melange, Aged Balsamic Glaze	28

SIDE DISHES | 10

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

DESSERTS | 12

Milk Chocolate Clementine Hazelnut Tart Vanilla Ice Cream
Coconut Chesnut Meringue Dome Passion Fruit Sauce
Tahitian Vanilla Crème Brulée
Chocolate Pecan Bar Caramel Chocolate Sauce, Blood Orange 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

SPARKLINGS AND CHAMPAGNES GL BTL

Valdo Prosecco Treviso Italy	15	70
Côte 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 California USA	16	70
Brendel Cabernet Sauvignon Napa Valley California USA	17	75
Markham Vineyards Merlot Napa Valley USA	17	70

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 Michter's Rye Carpano Antica Formula Peychaud Bitters 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 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