



Appetizers

Lobster Bisque House Made Croutons, Cayenne Pepper	14
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
Roasted Spanish Octopus Fingerlin Potatoes, Brocolinis, Saffron Aioli	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 Egg, Cherry Tomato, Avocado, Blue Cheese, Balsamic Vinaigrette	24
Niçoise Salad Seared Peppered Tuna, Boiled Potatoes, Haricot Verts, Hard-Boiled Egg, 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, 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
Muscovy Duck Breast Delicata Squash, Green Lentil, Parsnip, Hibiscus Sauce	38
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 Turbot 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 | 32

Special of the Day

Side Dishes | 10

Truffle Mashed Potatoes French Style Mashed Potato, Truffle Oil
Broccolini Sautéed Garlic
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

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

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