

## BREAKFAST

Weekdays 6:30 a.m. to 10:30 a.m.; Weekends and Holidays 6:30 a.m. to 11:00 a.m.

### SPECIALTIES

#### THE AMERICAN 35

Two Eggs Any Style, Home Fries and Assorted Pastries

**Choice of One (1) Meat:** Smoked Bacon, Pork Sausage  
Turkey Sausage or Virginia Ham

**Choice of One (1) Beverage:** Regular Coffee  
Decaffeinated Coffee, Hot Tea, Whole, 2% Reduced Fat  
Skim, Soy or Almond Milk

**Choice of One (1) Juice:** Orange, Grapefruit  
Cranberry, Tomato, Pineapple or V8

#### THE CONTINENTAL 26

Three Assorted Freshly Baked Pastries and Breads

**Choice of One (1) Beverage:** Regular Coffee  
Decaffeinated Coffee, Hot Tea, Whole, 2% Reduced Fat  
Skim, Soy or Almond Milk

**Choice of One (1) Juice:** Orange, Grapefruit  
Cranberry, Tomato, Pineapple or V8

#### HOUSE-SMOKED SALMON 23

Toasted Plain Bagel with Sliced Cucumber, Tomatoes  
Capers, Onions and Low-Fat or Regular Cream Cheese

#### THREE-EGG OMELET GF 25

Choose Your Ingredients: Virginia Ham, Bacon  
Pork Sausage, Turkey Sausage, Spinach  
Tomatoes, Peppers, Mushrooms, Asparagus  
Swiss Cheese, Cheddar Cheese  
Served with Home Fries and Asparagus

#### EGGS BENEDICT 23

Poached Eggs with Choice of:  
Canadian Bacon, Smoked Salmon or Spinach  
Served on English Muffin with Hollandaise Sauce

#### AVOCADO TOAST 21

Toasted Rustic Country Bread, Homemade Guacamole  
Two Eggs Any Style, Arugula and Tomato Salad

### GRIDDLE

#### PANCAKES 19

Choice of Blueberry or Traditional Buttermilk  
Served with Maple Syrup, Berries and Whipped Cream

#### BELGIAN WAFFLES 19

Served with Maple Syrup, Berries and Whipped Cream

#### FRENCH TOAST 19

Cinnamon-Raisin Brioche  
Served with Maple Syrup, Berries and Whipped Cream

### CEREAL

#### STEEL-CUT OATMEAL GF/DF 16

Served with Brown Sugar and Raisins

#### MUESLI 17

Milk-Soaked Oats, Golden Raisins  
Fresh-Sliced Apples Toasted Almonds  
Fresh Berries

#### GRANOLA YOGURT PARFAIT 14

Low-Fat Yogurt, Granola, Toasted Almonds, Raisins  
Cherry Compote

### BEVERAGES

#### REGULAR OR DECAFFEINATED COFFEE 8 15

#### TEA 8 15

Green, Black or Herbal

#### ESPRESSO 6

#### CAPPUCCINO 7

#### LATTE 7

#### MOCHA 7

#### UNSWEETENED ICED TEA 7 17

#### HOT CHOCOLATE 7 17

#### JUICE 8 22

Orange, Grapefruit, Cranberry, Tomato  
Pineapple or V8

#### MILK 6 10

Whole, 2% Reduced Fat, Skim, Soy or Almond

#### SPARKLING OR STILL WATER 6 14

#### SOFT DRINKS 6

Coke, Diet Coke, Sprite or Ginger Ale

## LUNCH & DINNER

Weekdays 11:30 a.m. to 10:00 p.m.; Weekends and Holidays noon to 10:00 p.m.

### APPETIZERS

#### BUTTERNUT SQUASH VELOUTÉ 16

Toasted Pumpkin Seeds, Applewood-Smoked Bacon  
Housemade Croutons  
*Heinz Eifel, Riesling*

#### ONION SOUP 17

French-Style Onion Soup, Gruyère Cheese  
Baguette Crouton  
*Château Soucherie, Rosé*

#### MARYLAND CRAB CAKE 27

Seared Homemade Crab Cake, Louis Sauce  
*Cloudy Bay, Sauvignon Blanc*

#### ROASTED BEET SALAD 18

Vermont Goat Cream, Orange Segments  
Candied Pecans, Sherry Vinaigrette

#### ASSIETTE DE FROMAGE 30

Brie, Fourme d’Ambert Blue, Bucheron Goat  
Aged Comté, Demi Baguette  
*Saldo, Chenin Blanc*

#### ASSIETTE DE CHARCUTERIE 26

Garlic Sausage, Prosciutto, Dry Chorizo, Duck Prosciutto  
Demi Baguette  
*Willakenzie Estate, Pinot Noir*

#### BERKSHIRE PORK BELLY 22

Brussels Sprouts, Smoked Bacon, Soy-Honey Glaze  
Yuzu Aioli, Espelette Pepper  
*Heinz Eifel, Riesling*

### SALADS

#### LYONNAISE SALAD 25

Pork Lardons, Haricot Verts, Mushroom Confit  
Croutons, Slow-Poached Egg, Dijon Vinaigrette, Frisée  
*Côte Mas, Sparkling Rosé / Whispering Angel, Rosé*

#### NIÇOISE SALAD 27

Seared Peppered Tuna, Boiled Potatoes, Haricot Verts  
Hard-Boiled Egg, Niçoise Olives, Anchovies  
Dijon Mustard Vinaigrette  
*Whispering Angel, Rosé*

#### CAFÉ DU PARC SALAD 21

Organic Greens, Tomme de Savoie Cheese  
Hard-Boiled Egg, Avocado, Tomatoes, Red Onions  
Bacon, Croutons, Lemon Vinaigrette  
*Albert Bichot, Chardonnay*

#### CAESAR SALAD 18

Romaine Lettuce, Shaved Parmesan, Croutons  
Marinated Anchovies, Classic Caesar Dressing  
*Santa Margherita, Pinot Grigio*

### SANDWICHES

#### CROQUE MONSIEUR 23

French Ham, Gruyère Cheese, Béchamel  
*Heinz Eifel, Riesling*

#### WILLARD BURGER 26

Black Angus Beef, Fried Onions, Tomatoes, Pickles  
Raclette Cheese and Truffle Aioli  
*Tornatore, Etna Rosso*

#### JUMBO LUMP CRAB ROLL 29

Maryland Crabmeat, Avocado, Tomatoes, Aurora Sauce  
*Cloudy Bay, Sauvignon Blanc*

#### BRAISED SHORT RIB SANDWICH 25

Grain Mustard, Sauerkraut, Swiss Cheese, Country Bread  
*Decoy, Merlot*

### MAIN COURSES

#### PEI MUSSELS 28

Garlic Butter or Coconut Curry, Grilled Country Bread  
French Fries  
*Cloudy Bay, Sauvignon Blanc*

#### FARM-RAISED CHICKEN BREAST 30

French-Style Mashed Potatoes, Buttered French Beans  
Chicken Jus  
*Brewer-Clifton, Chardonnay / Marcel Lapierre, Gamay*

#### PACCHERI PASTA 30

Spiced Lamb Ragu, Parmesan Cheese, English Peas  
*Tornatore, Etna Rosso*

#### STEAK FRITES 45

New York Strip Steak, French Fries, Red Wine Sauce  
*Leviathan, Cabernet Sauvignon*

#### GRILLED WHOLE BRANZINO 41

Wild Rice, Creamy Leeks, Grilled Asparagus  
Saffron Cream Sauce  
*Saldo, Chenin Blanc*

#### SEARED ORGANIC TOFU 29

Hummus, Sautéed Broccolini, Heirloom Carrots  
Soy-Honey Glaze  
*Willakenzie, Pinot Noir*

### SIDE DISHES

#### TRUFFLE MASHED POTATOES 12

French-Style Mashed Potatoes, Truffle Oil

#### WILD RICE 12

Pilaf-Style

#### BROCCOLINI 12

Sautéed Garlic

#### SEASONAL MIXED VEGETABLES 12

Herbes de Provence

#### POMMES FRITES 12

French Fries, Herb Aioli

### ADDITIONAL ITEMS

Available Daily, 5:00 p.m. to 10:00 p.m.

#### SEARED FOIE GRAS 29

Parsnip Purée, French Radishes, Pomegranate Seeds  
Hibiscus Gastrique  
*Aruma, Malbec*

#### ESCARGOT BOURGOGNE 19

Burgundy Snails, Garlic Butter, Pain de Campagne  
*Schramsberg, “Mirabelle” Brut Rosé*

#### BEEF BOURGUIGNON 41

Braised Short Rib, Pearl Onions, Mushrooms  
Pork Lardon, Fingerling Potatoes  
*Les Légendes, Bordeaux Blend*

#### MUSCOVY DUCK BREAST 44

Swiss Chard, Poached Figs, Turnips, Baby Carrots  
Port Wine Coulis  
*Willakenzie, Pinot Noir*

#### FILET AU POIVRE 54

Potato Gratin, Hen of the Woods Mushrooms  
Heirloom Carrots, Peppercorn Sauce  
*Les Légendes, Bordeaux Blend*

#### NEW BEDFORD SCALLOPS 40

Potato Gnocchi, English Peas, Spanish Chorizo  
Piquillo Peppers, Romesco Sauce  
*Whispering Angel Rosé*

### DESSERTS

#### PASSION FRUIT, BANANA & HAZELNUT MACARON 14

Toffee Ice Cream

#### CARAMEL PEANUT CHOCOLATE TART 14

Chocolate Sauce, Tahitian Vanilla Ice Cream

#### CRÈME BRÛLÉE 14

#### ANJOU PEAR ALMOND TART 14

Cardamom Crème Anglaise, Dulce de Leche Gelato

#### VANILLA NAPOLEON 14

Crème Anglaise

#### ICE CREAM & SORBET

Daily Selection

### BOTTLED BEERS

#### IMPORTED 8 | 9

Heineken | Stella Artois

#### DOMESTIC 8

Miller Lite

#### CRAFT 10

DC Brau Pale Ale | Flying Dog IPA

### SPARKLING & CHAMPAGNE

#### Lunetta | Prosecco 17 75

Veneto | Italy

#### Côté Mas | Crémant de Limoux | Rosé 15 70

Limoux | France

#### Schramsberg “Mirabelle” | Brut Rosé 19 90

North Coast | California

#### Veuve Clicquot “La Grande Dame” Champagne 485

Épernay | Champagne | France

#### Krug Reserve | Brut 665

Reims | Champagne | France

### ROSÉ WINES

#### Château Soucherie 17 75

Provence | France

#### Château d’Esclans Whispering Angel 16 70

Provence | France

### WHITE WINES

#### Heinz Eifel | Riesling 16 70

Mosel | Germany

#### Saldo | Chenin Blanc 17 70

California | USA

#### Albert Bichot | Chardonnay 18 75

Burgundy | France

#### Brewer-Clifton | Chardonnay 17 75

Sta. Rita Hills | California | USA

#### Cloudy Bay | Sauvignon Blanc 17 75

Marlborough | New Zealand

#### Santa Margherita | Pinot Grigio 17 70

Alto-Adige | Italy

### RED WINES

#### Decoy | Merlot 18 80

California | USA

#### Leviathan | Cabernet Sauvignon 19 95

California | USA

#### Bodegas Caro Aruma | Malbec 17 75

Mendoza | Argentina

#### Tornatore | Red Blend 18 90

Sicily | Italy

#### Willakenzie Estate | Pinot Noir 18 90

Willamette Valley | OR | USA

### ZERO-PROOF COCKTAILS

#### SAILBOAT SPRITZ 12

Cucumber, Lime, Mint, Soda, Tonic, Simple Syrup

#### RASPBERRY GINGER FIZZ 10

Raspberry, Ginger Syrup, Mint, Lemon Juice

#### BLOOD ORANGE 10

Hibiscus Tea, Lime, Cinnamon, Sage

#### MANDARIN 10

Mandarin, Ginger, Lemon, Rosemary

All food & beverage is subject to 18% service charge, applicable DC sales tax and \$8.00 delivery charge per order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF Gluten-Free DF Dairy-Free