



Hors d'Oeuvres

Galette de Crabe du Maryland | 27

Seared Maryland-Style Crab Cake, Ricotta, Louis Sauce (NF)

Poulpe Grillé | 26

Lemon Herb Marinated Charred Octopus
Tomate Provençal Sauce
Cilantro Aioli, Petite Salade (GF, DF)

Escargot de Bourgogne | 22

Burgundy Snail, Garlic Butter, Pain de Campagne (NF)

Huitres Kumamoto | 32

Half Dozen Kumamoto Oysters, Finger Lime
Chervil Mignonette (NF, GF, DF)

Cocktail de Crevettes | 23

Grilled Chilled and Herb Marinated Head on Shrimp
French Cole Slaw, Roasted Tomato and Pepper Velouté (NF, GF, DF)

Plateaux de Charcuterie et Fromage | 39

Choice of 4 items listed below:

French Garlic Sausage, Jambon Cru, Dry Chorizo
Country Pate, Brie, Fourme D'Ambert Blue
Bucheron Goat, Gruyère

Served with Pickled Vegetables, Seasonal Chutney, Marcona
Almonds, Cornichons, Honey Comb, Toasted Baguette

Assorted Artisanal Bread | 6

Selection of Fresh Baked Bread (NF)

Les Sandwiches

Croque Monsieur | 24

Parisian Ham, Gruyère Cheese, Béchamel (NF)

Willard Burger | 25

Black Angus, Fried Onions, Tomatoes, Pickles,
Raclette Cheese, Truffle Aioli (NF)

Sandwich de Homard | MP

Lobster Roll, Avocado, Tarragon Cognac Sauce , Brioche Bun (NF)

Turkey and Bacon Sandwich | 25

Sliced Turkey, Applewood Smoked Bacon, Straciatella Cheese
Beef Steak Tomato, Basil Pesto, Rustic Bread (NF)

Les Garnitures | 12

Truffle Mashed Potatoes

(NF, GF, VG)

Roasted Tricolor Asparagus

(VV, NF, GF)

Grilled Broccoli Rabe

(VV, NF, GF)

Herb Roasted Brussels Sprout

Toasted Crumble Hazelnuts, Citrus Zest
(VV, GF)

Pommes Frites

French Fries, Herb Aioli (DF, NF)

Sautéed Seasonal Spring Vegetables

(VG)

Lunch

Soupes et Salades

Soupe du Jour | 14

Soupe à l'oignons Gratinée | 15

French Style Onion Soup, Gruyère Cheese, Baguette Crouton (NF)

Salade de Betteraves | 18

Roasted Rainbow Beets, Candied Pecan, Orange, Chèvre
Aged Balsamic Vinegar (GF)

Salade Niçoise | 26

Seared Peppered Tuna, Haricots Verts, Potatoes, Hard-Boiled Egg
Marinated Anchovies, Dijon Mustard Vinaigrette (NF, GF, DF)

Salade Café du Parc | 24

Organic Greens, Emmental Cheese, Hard-Boiled Egg, Avocado
Tomatoes, Red Onions, Lardons, Croutons, Lemon Vinaigrette (NF)

Salade de Chèvre | 22

Frisée and Red Oak Lettuce, Heirloom Tomatoes
Apple Wood Smoked Lardons
Chèvre Couton, French Vinaigrette (NF)

Salade Caesar | 18

Chopped Romaine Lettuce, Shaved Parmesan, Croutons
Marinated Anchovies, Classic Caesar Dressing (NF)

Salad Additions:

Salmon | 12

Chicken | 9

Shrimp | 12

NY Strip Steak | 18

Plats Principaux

Moules Frites | 32

Steamed Mussels, choice of Garlic Butter, Coconut Curry or Arrabbiata
Grilled Country Bread, French Fries (NF)

Bar de Ligne | 41

Grilled Branzino, Roasted Spring Vegetables, Espelette Oil (NF, GF, DF)

Poitrine de Poulet | 32

Roasted Herb Marinated Chicken Breast, Garlic Haricots Verts
Fennel and Baby Arugula, Chicken Jus (NF, GF)

Feuilleté d'Epinard et Feta | 27

Roulade of Spinach and Feta, Red Pepper Coulis, Sautéed Vegetables (VG, NF)

Steak Frites | 47

New York Strip Steak, Roasted Royal Trumpet Mushrooms,
Burgundy Demi-Glaze, French Fries (NF, GF, DF)

Plat Du Jour | MP

Special of the Day

Flexible Dining

Tasty, Versatile & Nutritionally Balanced dishes, Available all Day

Scrambled Tofu | 23

Sautéed Spinach, Tomatoes, Sweet Peppers
Asian Glaze : Low Sodium Soy Sauce, Mae Ploy and Marsala (NF, DF,VV)

Nourish Bowl | 26

Farro, Baby Arugula, Avocado, Radish Blueberries
Smoked Salmon, Boiled Egg Lemon Vinaigrette (NF, DF)

Desserts | 16

Matcha Fraise et Vanille Tartelette

Cinnamon Anglaise, Coconut Sorbet, Sesame Tuile

Abricot Dome

Apricot Mousse, Pistachio, Lemon Verbena Sorbet (NF)

Mousse Chocolat Noir Valhrona

Sablé Breton, Blueberry Coulis and Rosemary Meringue

Napoleon Vanille

Anglaise Sauce (NF)

Crème Brûlée

Tahitian Vanilla

Glace & Sorbet

Weekly Selection of Flavors

PLEASE INFORM YOUR SERVER OF ALL FOOD ALLERGIES AND DIETARY RESTRICTIONS. NF-NUT FREE/DF DAIRY FREE/GF GLUTEN FREE/VV VEGAN/VG VEGETARIAN

20% gratuity included for parties of 6 + guests with a maximum of 4 separate checks permitted.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sparkling & Champagne	GL	BTL
Lunetta Prosecco Veneto Italy	17	75
Côte Mas Rosé Cremant Limoux France	15	70
Piper-Heidsieck Cuvée NV 1785 Champagne France	25	125
Schramsberg, Brut Rosé California USA	24	120
Moët & Chandon Imperial Brut Champagne France	25	125
Lanson Champagne France	22	112

White Wines	GL	BTL
Heinz Eifel, Riesling Mosel Germany	16	70
Santa Margherita, Pinot Grigio Alto Adige Italy	17	75
Cloudy Bay, Sauvignon Blanc Marlborough NZ	17	75
Albert Bichot Chardonnay Burgundy France	18	90
Hartford Court Chardonnay California USA	17	75
Pazo das Bruxas, Albariño Rias Baixas Spain	16	70
Stoneleigh Sauvignon Blanc Marlborough New Zealand	12	50

Rosé Wines	GL	BTL
Château Minuty Prestige Provence France	12	65
Château D'Esclans Whispering Angel Provence France	16	70

Red Wines	GL	BTL
Château du Parc "Private label" Bordeaux FR	18	90
Bodegas Caro Aruma, Malbec Mendoza Argentina	16	70
Leviathan, Cabernet Sauvignon California USA	19	95
Tornatore, Etna Rosso Sicily Italy	18	90
Decoy, Merlot California USA	17	80
Garzon, Tannat Reserva Garzon Uruguay	12	50
Bezel by Cakebread, Pinot Noir California USA	16	70

Beers	BTL
Flying Dog IPA 7.1% Maryland	9
DC Brau Pale Ale 6.0% Washington, D.C.	8
Heineken Lager 5.0% Netherlands	8
Corona Extra 4.6% Mexico	8
Miller Lite Pale Lager 4.2% Wisconsin	8
Stella Artois Lager 5.2% Belgium	9
Guinness Draught Stout 4.2% Ireland	9
Lagunitas IPA 6.2% California	10
Angru Orchard Hard Cider 5.0% New York	8

Cocktails	
1401 Manhattan Michter's Small Batch Bourbon. Carpano Antica Formula, Peychaud Bitters, Traverse Bourbon Cherries	29

Willard Margarita Milagro Blanco Tequila, Lime, Cointreau	17
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Mint Julep Maker's Mark Bourbon, Mint, Sugar	17
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Bee's Knees Tanqueray Gin, Honey Syrup, Lemon Juice	22
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Moscow Mule Tito's Vodka, Lime, Fever Tree Ginger Beer	16
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Aviation Bombay Gin, Crème de Violette, Luxardo Maraschino, Lime	16
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Old Fashioned Woodford Reserve, Angostura & Orange Bitters, Simple Syrup	22
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Jungle Bird Planteray 3 Stars Rum, Campari, Pineapple, Lime	23
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French Martini Absolut, Chambord, Pineapple	20
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Zero Proofs	
Raspberry Ginger Fizz Raspberry, Ginger, Mint, Lemon	10

Blood Orange Hibiscus Tea, Lime, Cinnamon, Sage	10
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Mandarin Mandarin, Ginger, Lemon, Rosemary	10
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Sailboat Spritz Cucumber, Lime, Mint, Soda, Tonic, Simple Syrup, Seedlip Notas de Agave	12
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Whiskey Sour Ritual Whiskey Alternative, Simple Syrup Fresh Lemon Juice	10
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Zero Proof Beer	
Athletic Brewing Co. "Run Wild IPA" 0.5% Connecticut	9

Heineken 0.0 0% Netherlands	8
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Cold & Hot N/A Beverages

Drip Coffee	5.00
Espresso	5.00
Espresso Macchiato	5.25
Cappuccino	5.50
Café Latte	5.50
Café Mocha	6.50
Café Americano	5.00
Iced Café Latte	6.00
Iced Café Mocha	6.50
Iced Cappuccino	6.00
Caffé Shakerato	7.00
Iced Coffee	5.00
Iced Tea	4.50
Tea Sachet	5.00
Willard Hot Chocolate	6.00
Chai Latte	5.50

Sodas

Coke, Diet Coke, Sprite, Ginger Ale	5.00
No Refill	

Bottled Water	SM	LG
Still	5	10
Sparkling	5	10