

# 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

	Reg.	Lg.
<b>REGULAR OR DECAFFEINATED COFFEE</b>	8	15

<b>TEA</b>	8	15
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Green, Black or Herbal

<b>ESPRESSO</b>		6
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<b>CAPPUCCINO</b>		7
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<b>LATTE</b>		7
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<b>MOCHA</b>		7
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<b>UNSWEETENED ICED TEA</b>	7	17
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<b>HOT CHOCOLATE</b>	7	17
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<b>JUICE</b>	8	22
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Orange, Grapefruit, Cranberry, Tomato  
Pineapple or V8

<b>MILK</b>	6	10
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Whole, 2% Reduced Fat, Skim, Soy or Almond

<b>SPARKLING OR STILL WATER</b>	6	14
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<b>SOFT DRINKS</b>		6
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Coke, Diet Coke, Sprite or Ginger Ale

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

## LUNCH & DINNER

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

### APPETIZERS

**ONION SOUP** 17  
French-Style Onion Soup, Gruyère Cheese, Baguette Crouton  
*Château Soucherie, Rosé*

**MARYLAND CRAB CAKE** 27  
Seared Maryland-Style Crab Cake, Louis Sauce  
*Cloudy Bay, Sauvignon Blanc*

**ESCARGOT BOURGOGNE** 19  
Burgundy Snails, Garlic Butter, Pain de Campagne  
*Schramsberg 'Mirabelle' Brut Sparkling Rosé*

**ASSIETTE DE CHARCUTERIE** 26  
Garlic Sausage, Dried Chorizo, Duck Prosciutto  
Parma Prosciutto, Demi Baguette  
*Willakenzie Estate, Pinot Noir*

**ASSIETTE DE FROMAGE** 30  
French Brie, Cheviot Goat, Fourme d'Ambert, Gruyere  
Peach Chutney, Demi Baguette  
*Heinz Eifel, Riesling*

### SALADS AND SANDWICHES

**NIÇOISE SALAD** 27  
Seared Peppered Tuna, Boiled Potatoes, Haricots Vert  
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  
Baby Romaine, Parmesan, Toasted Mini Fusette  
Anchovies, Caesar Dressing  
*Santa Margherita, Pinot Grigio*

**CROQUE MONSIEUR** 23  
French Ham, Gruyère Cheese, Béchamel  
*Saldo, Chenin Blanc*

**WILLARD BURGER** 26  
Black Angus Beef, Fried Onions, Tomatoes, Pickles  
Raclette Cheese and Truffle Aioli  
*Tornatore, Etna Rosso*

### SIDE DISHES

**TRUFFLE MASHED POTATOES** 12  
French-Style Mashed Potatoes, Truffle Oil

**SEASONAL MIXED VEGETABLES** 12  
Herbes de Provence

**POMMES FRITES** 12  
French Fries, Herb Aioli

### ENTRÉES

**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  
*Hartford Court, Chardonnay*

**STEAK FRITES** 45  
New York Strip Steak, French Fries, Red Wine Sauce  
*Leviathan, Cabernet Sauvignon*

**PAN-SEARED ATLANTIC SALMON** 32  
Seasonal Vegetables, Aged Balsamic Glaze  
*Albert Bichot, Chardonnay*

### DESSERTS

**CRÈME BRÛLÉE** 14  
Assorted Berries

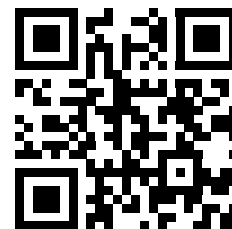
**VANILLA NAPOLEON** 14  
Crème Anglaise

**CLASSIC TIRAMISU** 14  
Ladyfinger Cookies, Mascarpone Cream, Cocoa Powder

**ICE CREAM & SORBET** 14  
Selection of Flavors

### SEASONAL MENU

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



SCAN THIS QR CODE TO VIEW  
OUR CHEF'S SEASONAL MENU

## SPARKLING & CHAMPAGNE

<b>Lunetta   Prosecco</b> Veneto   Italy	17	75
<b>Côté Mas   Crémant de Limoux   Rosé</b> Limoux   France	15	70
<b>Schramsberg 'Mirabelle'   Brut Rosé</b> North Coast   California	19	90
<b>Veuve Clicquot 'La Grande Dame'</b> <b>Champagne</b> Épernay   France		485
<b>Krug Reserve   Brut Champagne</b> Reims   France		665

## ROSÉ WINES

<b>Château Soucherie</b> Provence   France	17	75
<b>Château d'Esclans 'Whispering Angel'</b> Provence   France	16	70

## WHITE WINES

<b>Heinz Eifel   Riesling</b> Mosel   Germany	16	70
<b>Saldo   Chenin Blanc</b> California   USA	17	70
<b>Albert Bichot   Chardonnay</b> Burgundy   France	18	75
<b>Hartford Court   Chardonnay</b> Russian River Valley   California   USA	17	75
<b>Cloudy Bay   Sauvignon Blanc</b> Marlborough   New Zealand	17	75
<b>Santa Margherita   Pinot Grigio</b> Alto-Adige   Italy	17	70

## RED WINES

<b>Decoy   Merlot</b> California   USA	18	80
<b>Leviathan   Cabernet Sauvignon</b> California   USA	19	95
<b>Bodegas Caro Aruma   Malbec</b> Mendoza   Argentina	17	75
<b>Tornatore   Red Blend</b> Sicily   Italy	18	90
<b>Willakenzie Estate   Pinot Noir</b> Willamette Valley   Oregon   USA	18	90

## BOTTLED BEERS

<b>IMPORTED</b> Heineken   Stella Artois	8   9
<b>DOMESTIC</b> Miller Lite	8
<b>CRAFT</b> DC Brau Pale Ale   Flying Dog IPA	10

## ZERO-PROOF COCKTAILS

<b>SAILBOAT SPRITZ</b> Cucumber, Lime, Mint, Soda, Tonic, Simple Syrup	12
<b>RASPBERRY GINGER FIZZ</b> Raspberry, Ginger Syrup, Mint, Lemon Juice	10
<b>BLOOD ORANGE</b> Hibiscus Tea, Lime, Cinnamon, Sage	10
<b>MANDARIN</b> Mandarin, Ginger, Lemon, Rosemary	10