



SOUPS

French Onion Soup

Vidalia onions in a rich broth with gratinated Gruyère crouton

\$8.00

Lobster Bisque

Lobster garnish with tarragon crème fraîche

\$7.50

SALADS

Baby Iceberg and Crumbled Blue Cheese Salad

Apple wood smoked bacon lardons, diced red onion, organic cherry tomatoes and creamy blue cheese dressing

\$13.00

Organic Mesclun Salad

English cucumber, shaved fennel, cherry tomatoes and Dijon mustard vinaigrette

\$15.00

Classic Caesar Salad

Hearts of romaine, shaved parmesan, garlic croutons, and anchovy stuffed green olives

\$11.00



BRICK OVEN PIZZA

The New Englander

*Maine lobster, chorizo sausage, grilled sweet corn,
with fresh mozzarella cheese*

\$19.00

The Garden Pizza

*Exotic wild mushrooms, local goat cheese, fresh grilled vegetables,
and parmesan reggiano*

\$15.00

The Margherita Pizza

*Vine-ripened tomatoes, house-made mozzarella, garden fresh
sweet basil, and cracked pepper*

\$13.00

SANDWICHES

Smoked Turkey Club Sandwich

*Apple wood smoked bacon, Boston bibb lettuce, tomatoes,
served on country toast*

\$15.00

Yellow-Fin Tuna "Burger"

Capers and roasted pepper aioli on grilled sesame brioche

\$15.00

All Natural Black Angus Sirloin Burger

*Vine ripened tomatoes, Boston bibb lettuce, red onions and fresh pickle
with buttermilk fried Vidalia onion rings,
cheese and apple wood smoked bacon
or grilled portobello mushroom*

\$18.00

"The Willard" Steak Sandwich

*Tournedos of filet mignon with Roquefort blue cheese, horseradish
cream, Dijon tossed watercress and French fries*

\$ 19.00



SAVORIES

Artisanal American Farmhouse Cheeses

Toasted baguette, seasonal fruit and toasted walnuts

\$ 14.00

Mediterranean Tasting Plate

Chick pea hummus with cumin scented pita chips, stuffed grape leaves, cured olives, white anchovy and falafel fritters

\$17.00

Flash Fried Corn Crusted Calamari

Garlic crème, pickled peppers, basil, and lemon

\$12.00

Chili and Garlic Seared Yellow Fin Tuna

With seaweed salad and soy ginger tossed sprouts

\$ 14.00

Jumbo Shrimp and Chesapeake Bay Crab “Cocktail”

With homemade cocktail sauce

\$ 18.00

Chesapeake Bay Crab Cakes

Warm baby spinach, smoked bacon and warm mushroom salad with crisp red onions

\$ 16.00

Steak Frites

10 oz “Prime” Rib Eye, french fries and Béarnaise sauce

\$ 29.00

* *Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness*



COGNAC

Larressingle VSOP	\$12.00
Courvoisier VSOP	\$15.00
Hennessy VS	\$12.00
Hennessy VSOP	\$16.00
Remy Martin VSOP	\$14.50
Hennessy XO	\$32.00
Hennessy Paradise	\$55.00
Remy Martin XO	\$35.00
Remy Martin Extra Perfect	\$65.00

PORT / SHERRY

Fonseca, LBV	\$8.00
Sandeman Reserve	\$8.00
Churchill 10 yr	\$10.00
Ramos Pinto	\$20.00
Warres, 1983	\$24.00
Taylor Fladgate 20yr	\$20.00



DESSERTS

Spiced Organic Carrot Cake

*Served with whipped cream cheese frosting
and rum butterscotch sauce*

Lemon Beehive Meringue Pie

Served with organic honeycomb

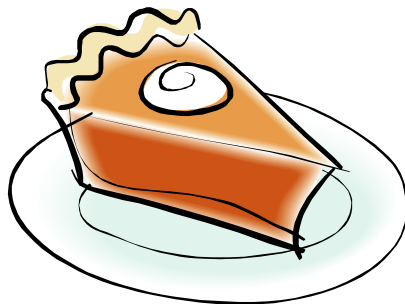
America's Apple Pie

Served warm with homemade vanilla ice cream

Devils Food Double Chocolate Cake

Served with burnt marshmallow and red fruit compote

\$9.50





WILLARD'S

SPECIALTY COCKTAILS

collection of original libations handcrafted by

Round Robin Bar bartenders

“Willard’s” Mint Julep

Makers Mark, Mint, Sugar, Branch water

“Fifi’s” version of Side Car

*Johnnie Walker Red, Amaretto, Splash of juices
and champagne*

Monumental “Tes” Mojito

*Berry flavored vodka, Chambord, Mint, Sugar, Lime
and splash of soda*

“Jim’s” Rum Swizzle

*Myers’s Rum, Triple Sec and Noyeaux, topped with splash of Orange,
Lime and Pineapple Juice*

“Michael’s” Bounty

*Chopin Vodka, White Chocolate Godiva,
Crème De Cacao and Coconut milk*

\$15.00



BEER

Imported

\$6.50

Corona



Labatts Blue



Amstel Light



Pilsner Urquell



Heineken



Guinness



Bass Ale



Leffe Blonde



\$8.50

Duvel Golden Ale



Domestic

\$6.00

Budweiser



Miller Lite



Coors Light



Michelob Ultra



O'Doul's N/A



Craft

\$6.50

Sam Adams Lager



Dominion Lager





SINGLE MALT SCOTCH

Dalwhinnie	\$13.00
Glenkinchie	\$12.00
Craggamore 12 yr	\$12.00
Oban	\$14.00
Glenfiddich 12 yr	\$14.50
Macallan 12 yr	\$14.00
Macallan 18 yr	\$20.00
Glenlivet 12 yr	\$14.00
Glenlivet 18 yr	\$18.50
Highland Park	\$16.00
Glenrothes	\$16.00
Scapa	\$12.00
Balvenie	\$13.00
Lagavulin	\$14.50
Talisker 10 yr	\$14.00
Laphroaig 10 yr	\$12.00

SPECIALTY WHISKEY / BOURBON

Wild Turkey Rare Breed	\$10.00
Knob Creek	\$10.00
Bushmill's Irish	\$ 9.00
Maker's Mark	\$10.00
Jameson 1780	\$11.00
Woodford Reserve	\$12.00
Johnnie Walker Gold	\$18.50
Johnnie Walker Blue	\$42.00
Johnnie Walker Green	\$13.00



CHAMPAGNE & SPARKLING WINE

Taittinger, Brut, Champagne, Reims, France

Glass 18 / Bottle 85

Most voluptuously- seductive Champagne in the marketplace displaying ripe apple and pear scents. This, powerful wine is packed with concentrated layers of white fruits, flowers, and toast.

Möet & Chandon, White Star, Brut, Champagne, Reims, France

Glass 19 / Bottle 90

Notes of crushed rocks, honeysuckle, lemon oil, orange marmalade, delightful aroma and joy for your palate

Domaine Carneros, Sparkling Wine, CA

Glass 11 / Bottle 50

Dry wine with good effervescence, medium body and remarkable flavor, crispness and quality in one bottle.

Philippe Gonet, Rose Champagne, Le Mesnil sur Oger, NV

Glass 19 / Bottle 90

Big favorite at The Willard, made entirely from the estate grown Pinot Noir grown in Vertus, Champagnes southernmost Premier Cru, this wine is macerated all together for maximum varietal flavor. Flowers and strawberry notes come to nose first with a lovely pinot savor beneath.





WHITE WINE

Sauvignon Blanc, Frogs Leap, CA

Glass 11 / Bottle 50

Organic, the wine shows beautiful stony, lemon oil notes intermixed with some honeysuckle, fig and melon.

Albarino, Lagar De Cervera, Rias Baixas, Galicia, Spain

Glass 10 / Bottle 45

Enthralling texture in a crisp, aromatic, expressive light body, with the tell-tale peach, apricot and tropical fruit character.

Chardonnay, Mission Hill, Family Estate, Okanagan, BC, Canada

Glass 14 / Bottle 65

John Simes: Winemaker. Fresh apple and lemon notes are framed by hints of honey and citrus. This delicious Chardonnay is elegant and refined on the palate with a tremendous finish.

Bringing home North America's only gold medal Chardonnay du Monde Competition, in France and being named Winery of the Year at the first ever Canadian Wine Awards.

Willard Chardonnay, Napa Valley, CA

Glass 9 / Bottle 40

Full- full-bodied, dry wine possesses loads of body.

Pinot Grigio, Terlan, Alto Adige, Italy

Glass 11 / Bottle 50

Fruity bouquet which will remind you of ripe honeydew melons, soft, full with well balanced fruit offering a long finish. Enthralling texture in a crisp, aromatic, expressive light body, with the tell-tale peach, apricot and tropical fruit character. Fuller and riper than many pinot grigios, this wine boasts bright acidity, clean, light fruit and limestone minerality. Like a reliable friend for life!



RED WINE

Pinot Noir, Maysara, OR

Glass 13 / Bottle 60

Its aromas of sweet black cherries and pipe tobacco lead to a medium to full-bodied personality with candied spicy dark fruits dominants.

Sangiovese, Poggio Al Ginepri, Bolgheri, Italy

Glass 12 / Bottle 50

SuperTuscan Blend

Estate Bolted. Lots of complexity, fruit characteristics, a mixture of raspberry, and plum, plus hints of vanilla, chocolate, a hint of pepper. Balanced with a long finish. Firm Tannins. A wine for wine lovers.

Malbec, Luigi Bosca, Vistalbal, Argentina

Glass 11 / Bottle 50

Offering of a big, sweet, chocolaty, herbal nose, ripe, rich, supple, expansive, concentrated flavors, and a long, velvety textured finish.

Cabernet Sauvignon, Mount Veeder, CA

Glass 19 / Bottle 90

Dark ruby/purple-colored, reveals characteristics of lead pencil, vanilla, minerals, and black currant fruit in its moderately intense bouquet.

Cabernet Sauvignon, Willard, CA

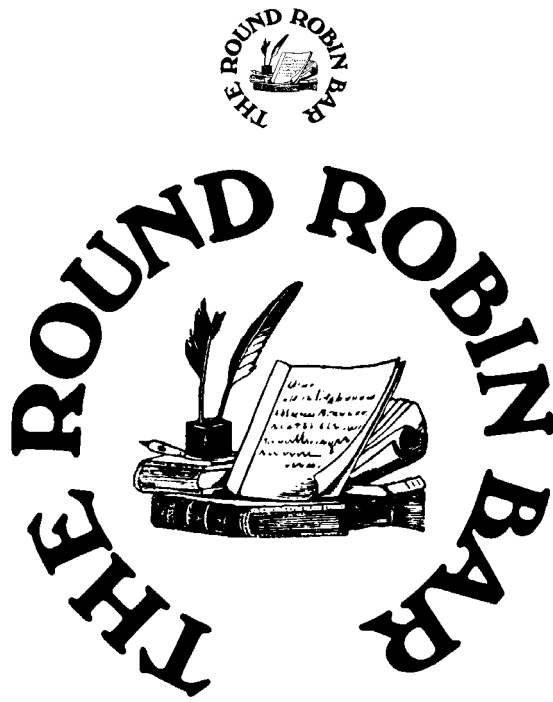
Glass 9 / Bottle 40

Rich full-bodied cabernet.

Shiraz, Boarding Pass, South Australia

Glass 10 / Bottle 45

The wine is a lively, dense, ruby red in color. It has intensely perfumed fruit characters and it is brambly with ripe black cherry.



For over 150 years, the Willard has been a major force in the social and political life of Washington, D.C. and its Round Robin Bar continues its legacy as a gathering place for those who comprise the very essence of the nation's capital, guests from across America and around the world.

During the 1850's when the Round Robin Bar was called the "Gentlemen's Parlor," famous Kentucky Senator and Congressman Henry Clay mixed Washington's first Mint Julep here.

The refreshing, hand-crushed libation is now the signature drink of the Round Robin.