

CHILDREN'S MENU

for our guests 12 years of age and under

MORNING SUNRISE

available from 6:00 am to 11:30 am

Assorted Cereals	\$4.00
Mickey Buttermilk Pancakes	\$6.00
Mini individual Belgian Waffles	\$6.00
Peanut Butter and Banana Pancakes	\$7.00
Scrambled Eggs with Toast	\$4.00
Mini Breakfast Pastries with Butter and Jam	\$3.00
Fruit Salad with Sliced Banana	\$6.00

LUNCH, AFTERNOON, DINNER

available from 11:00 am to 11:00 pm

Cup of Chef's Daily Soup with crackers	\$4.00
Green Salad with choice of dressing	\$4.00
Seasonal Steamed Vegetables	\$3.00
Kraft Macaroni and Cheese	\$6.00
Breaded Chicken Fingers with honey mustard sauce and French fries	\$7.00
Spaghetti tossed with butter and parmesan cheese or tomato sauce	\$7.00
Willard Pizza pepperoni or extra cheesy	\$8.00
Hamburger or Cheeseburger with French Fries	\$8.00
Grilled Chicken Breast with buttered vegetables and potato	\$10.00
Grilled Cheddar Cheese Sandwich with garden vegetable sticks	\$8.00

SWEET TREATS

Seasonal Fruit Salad	\$6.00
Chocolate Chip Cookies or Double Chocolate Brownies	\$3.00
Vanilla, Strawberry or Chocolate Ice Cream	\$4.00

BEVERAGES

Whole Milk, 2%, Skim, Soy Milk or Chocolate	\$3.00
Fresh Fruit Smoothie	\$4.00
Assorted Juice	\$3.00
Selection of Soda and Diet Soda	\$3.00
Ghirardelli of San Francisco Hot Chocolate prepared with whole milk	\$4.00

ALL DAY DINING

available from 11:00 am to 11:00 pm

APPETIZERS AND SALADS

Chic Pea and Tahini Hummus Cumin toasted pita chips, black olives, chive oil and vine ripened tomatoes	\$10.00
Mediterranean Tasting Plate Chic pea hummus with cumin scented pita chips, stuffed grape leaves, cured olives, white anchovy and falafel fritters	\$17.00
Steamed Shrimp Shui Mai Dumplings ginger sesame tea and sambal olek	\$10.00
Shaved Prosciutto di Parma Parmesan reggiano, spicy arugula and clover honey	\$11.00
Chesapeake Bay Crab Cakes Warm baby leaf spinach, sherry vinegar and roasted tomato salad	\$14.50
The Willard Salad Maine lobster salad with vine ripened tomatoes, avocado, basil and micro greens	\$21.00
Organic Virginia Greens Salad Balsamic marinated wild mushroom and crumbled farm house blue cheese and toasted baguette	\$15.00
Caesar Salad hearts of romaine, shaved parmesan, anchovy stuffed green olives and garlic croutons	\$11.00
Chef's additional garnish suggestions:	
Chile spiced yellow fin tuna additional	\$10.00
Grilled organic chicken additional	\$7.00
Farm raised Atlantic salmon additional	\$10.00
Garlic sautéed Gulf shrimp additional	\$11.00
Sweet Gulf Shrimp Cocktail Spicy horseradish sauce, lemon and baby arugula	\$15.00
Organic Virginia Mesclun Greens and Shaved Fennel Salad Market vegetables with your choice of house-made dressing: aged balsamic vinaigrette, sherry vinaigrette, dijon dressing or roquefort dressing	\$10.00
Flash Fried Corn Crusted Calamari Rings Garlic crème, pickled peppers, basil and lemon	\$13.00

CONSOMME, SOUPS AND POTAGE

Organic Chicken Consommé White truffle oil drizzle, aromatic vegetables	\$8.00
Market Soup Prepared daily	\$7.50
French Onion Soup Vidalia onions in a rich broth with gratinated gruyère crouton	\$8.00
Traditional New England Clam Chowder Cape clams, smoked bacon and chive	\$8.50

ALL DAY DINING

available from 11:00 am to 11:00 pm

PASTAS, GRAINS AND RISSOTO

Spiral Semolina Pasta and Chicken Primavera	\$19.00
Grilled organic chicken breast, wild mushrooms, asparagus, vine ripened tomatoes and parmesan cream	
Zucchini and Arborio Rice Risotto	\$19.00
Julienne parma ham, fennel dusted sea scallops drizzled with Ligurian olive oil	
Golden Potato and Canadian Wild Rice Gnocchi	\$19.00
Sweet Gulf shrimp, toasted pine nuts, basil pesto and market vegetables	
Handmade Local Goat Cheese and Spinach Semolina Ravioli	\$15.00
Vine ripened tomato, garlic and shallot pan sauce	
Spaghetti Bolognese	\$16.00
Vine ripened tomato basil sauce with ground angus beef, cracked pepper	

BRICK OVEN PIZZAS

Margarita	\$14.00		
Fresh mozzarella and parmesan cheese, tomato basil sauce, oven roasted tomatoes and cracked pepper			
The New Englander	\$18.00		
Maine lobster, chorizo sausage, grilled sweet corn and fresh mozzarella			
Farmers Market	\$14.00		
Fresh mozzarella, local goat cheese and shaved parmesan cheese, market vegetables, wild mushrooms and vine ripened tomato, basil sauce			
Duck Confit	\$15.00		
Shredded slow cooked Long Island duck, Spanish manchego cheese, caramelized onions drizzled with aged balsamic vinegar			
Create your own gourmet pizza	\$15.00		
Choose from any 4 combinations of garnish:			
Goat cheese	Ground natural beef	Wild mushrooms	Black olives
Blue cheese	Caramelized onions	Pepperoni	Bell peppers
Parmesan cheese	Market vegetables	Plum tomato sauce	Arugula
Mozzarella cheese	Vine ripe tomatoes	Oven roasted tomatoes	

Please dial 6120 for Private Dining

All orders are subject to an 18% service charge, applicable tax and a \$4.00 delivery charge