

BAR DUPONT

APPETIZERS & SALADS

* MARYLAND CRAB CAKE

Sauce Choron \$13

TUNA TARTARE

Dashi Crisp, Soy Orange Dressing \$10

* DUPONT CAESAR

Romaine Spears, Brioche Crouton, White Anchovies,
Parmesan Shavings, ACG Dressing \$9

Add Chicken \$5

Add Shrimp \$6

ARUGULA SALAD

Roasted Baby Beets, Blood Orange Segments, Goat Cheese \$10

* CAJUN SPICED CORN FRIED CALAMARI \$12

Chipotle Mayonnaise

MAC AND CHEESE CROQUETTES

Pancetta, Ratatouille Sauce \$12

DUPONT FRIES \$7

Truffle Aioli

SHRIMP & OYSTERS

OYSTERS EACH \$3

Blue Point

Cape May Salts

* SHRIMP COCKTAIL \$13

Cocktail Sauce and Caper - Lemon Dip

SHRIMP AND OYSTER PLATTER

Small \$17

Large \$33

SEAFOOD AND CHAMPAGNE \$35

Shrimp & Oysters

Moet Chandon Imperial Split

(Additional Split \$20)

CHEESE & CHARCUTERIE

NORTH AMERICAN CHEESES \$14

SELECTED WEEKLY FROM COWGIRLS CREAMERY

(SELECTION OF 4)

CHARCUTERIE \$18

(SELECTION OF 4)

CHEESE AND CHARCUTERIE ASSORTED \$16

Ask your waiter about today's selection of cheeses and cured meats

OVEN BAKED FLAT BREADS

* MARGARITA STYLE

Tomato, Fresh Mozzarella, Basil \$11

COUNTRY HAM AND FIG

Virginia Ham, Fresh Figs, Arugula, Blue Cheese \$13

WILD MUSHROOM AND SPINACH

Wild Mushroom, Spinach, Bacon, Herb Cream Sauce \$12

ENTREES

WILD MUSHROOM TAGLIATELLE

Feta Cheese, Sun Dried Tomatoes, Baby Carrots,
Gamut of Mushrooms, Spinach, Porcini Sauce \$16

STEAK FRITES

Mushroom Sauce \$25

ROASTED BREAST OF FREE RANGE CHICKEN

Mac & Cheese Duck Confit, Broccolini, Truffle Jus \$18

SOUPS, SANDWICHES & WRAPS

All our sandwiches and wraps are served with
either "Dupont Fries" or a "Seasonal Salad"

* SOUP OF THE DAY \$9

SMOKED CORN & CRAB BISQUE

Sweet Yellow Corn, Jumbo Lump Crab, Corn Bread \$9

YOUNG VEGETARIAN CLUB

Smoked Cheddar, Sun Dried Tomato Egg Mayonnaise,
Walnut Pesto, Toasted Wheat \$12

* MODERN DAY TURKEY CLUB

Smoked Turkey, Boston lettuce, Avocado, Chorizo, Sun Dried
Tomatoes, Egg Mayonnaise, Toasted Sourdough \$13

CHICKEN WRAP

Grilled Chicken Breast, Nueske's Famous Applewood-Smoked Bacon,
Heirloom Tomatoes, Butter Lettuce, Truffle Aioli, Flour Tortilla \$11

* VEGGIE WRAP

Marinated Vegetables, Walnut Pesto, Smoked Cheddar,
Avocado, Flour Tortilla \$9

DUPONT SLIDERS

Beef, Salmon and Chicken Sliders, Brioche Buns,
Homemade Tomato Jam, Butter Lettuce,
Cornichon Pickles \$16

CHICKEN BREAST SANDWICH

Grilled Chicken, Applewood Smoked Bacon, Butter Lettuce,
Tomato Spread, Brioche Bun \$11

* ALL NATURAL 8OZ BURGER

Nueske's Famous Applewood-Smoked Bacon, Butter Lettuce,
Tomato Spread, Brioche Bun \$13

Add Monterey, Cheddar or Bleu Cheese \$2

Add Fried Egg \$2

DESSERTS

FLOURLESS CHOCOLATE TORTE

Espresso Crème, Hazelnut Ice Cream, Vanilla Powder
\$9

WARM APPLE COBLER

(PLEASE ALLOW 15 MINUTES)

Cinnamon Roll Ice Cream

\$8

PUMPKIN CHEESECAKE

Pumpkin Spice Crème Anglaise, Dehydrated Pumpkin, Maple Peals
\$9

Hours of Operation

Sunday to Thursday: 11:30am – 1:30am

Friday & Saturday: 11:30am – 2:30am

* LATE NIGHT FOOD – AVAILABLE FROM 11PM – 1AM ON THURSDAY, FRIDAY AND SATURDAY

BAR DUPONT

WINES BY THE GLASS

WHITE

SAGELANDS RIESLING \$8

2007 Columbia Valley, Washington
D'Anjou pears and citrus with mineral and floral notes
And a stylish off-dry palate framed by vivid acidity

STELLINA DI NOTTE PINOT GRIGIO \$8

2007 Delle Venezie, Italy
Citrus blossom golden apple and a bite of kiwi

SACRED HILL SAUVIGNON BLANC \$11

2007 Marlborough, New Zealand
Citrus and gooseberry, tropical fruits and lemongrass notes

TRIMBACH PINOT GRIS RESERVE \$11

2004 Alsace, France
Rich and fragrant with juicy yellow peach and ripe pear

HESS CHARDONNAY \$8

2007 Napa, California
Nectarine and white, apricot, and green apple

EDNA VALLEY CHARDONNAY \$9

2007 San Luis Obispo, California
Bright tropical fruit, fresh peach and green pear

RED

ECHELON PINOT NOIR \$8

2006 Vin de pays de Ile de Beaute, France
Ripe stone fruits, black cherry and plum

CHATEAU D' AIGUEVILLE \$9

2006 COTES – DU – Rhone, France
Grenache, Syrah and Cinsault blend, true Rhone

ARCHETYPE SHIRAZ \$9

2006 BAROSSA
Dark berry fruit, moderate oak, jammy red fruits

WALDEN COTES DU ROUSSILLON \$10

2006 Languedoc, France
Red fruit bursts through to soft, fine tannins,
Sirah, Grenache, & Carignan blend

TERRAZAS RESERVA MALBEC \$11

2006 Mendoza, Argentina
Violets jam preserves, dry cherries & fresh berry fruit

A BY ACACIA PINOT NOIR \$11

2008 North / Central Coast, California
Dark cherry, plum, and strawberry

NEWTON CLARET \$12

2006 Napa Valley, California
Black cherry, currant, smoky nutmeg, white pepper,
Blueberry, black plum

CASA LAPOSTOLLE \$14

CUVEE ALEXANDRE MERLOT
2006 Colchagua, Chile
Plum, red and black currant, rosemary, white pepper, and basil

CELLAR 8 CABERNET SAUVIGNON \$8

2007 Sonoma County, California
Rich aromas of black cherry, spice with velvety flavors of mocha

BOTTLE BEER

Red Stripe, Amstel Light, Corona, Heineken,
Heineken Light, Sierra Nevada, Grolsch,
Yuengling, Newcastle Brown Ale \$7

Michelob Ultra, Budweiser, Coors Light, Bud Light \$6

Buckler (Non-alcoholic) \$5

DRAFT BEER

Newcastle Brown Ale, Guinness, Bud Light, Heineken
Bass, Boddingtons, Blue Moon, Woodchuck Cider \$6

CHAMPAGNE

MOET & CHANDON IMPERIAL \$18 \$20 (Splits) \$85

NV Eperney, France
Bright apple, pear, yellow peach, honey, and floral nuances

VEUVE CLICQUOT YELLOW LABEL \$21 \$110

NV Reims, France
Complex and intense nose apple, citrus, and caramel

DOM PERIGNON BRUT \$225

2000 Eperney, France
White pepper, gardenia, anise, dried ginger, pear and mango flavors

CHANDON BRUT \$10 \$36

NV Carneros, California
Complex apple and pear characteristics accented by citrus spice over
notes of almond and caramel in the bouquet

CHANDON ROSE \$10 \$36

NV Carneros, California
Intense ripe red cherry and plum fruit aromas,
tropical flavors interwoven with apple, pear and stone fruit

MUMM CUVÉE \$45

NV Napa Valley, California
Delicate golden peach color, tantalizing hints of melon, and spice

HAPPY HOUR SPECIAL FROM 4PM-6PM ALL SPECIALITY COCKTAILS - \$5

SPECIALTY COCKTAILS \$11

Ultimat Cosmo
Ultimat Vodka, Triple Sec, Lime Juice, and Cranberry Juice

BCC
Smirnoff Black Cherry, Triple Sec, Lime Juice, Cranberry Juice

The Dupont Imperial
St. Germaine Elderflower Liqueur, Chandon Brut

The Dupont Passion
Smirnoff Orange Vodka, Passion Fruit Puree, Cointreau

Thyme Gimlet
Tanqueray Gin, Simple Syrup, Fresh Lime Juice, Fresh Thyme

Ciroc Red Berry Blast
Ciroc Red Berry, Midori, Fresh Lemon, Cassis, Splash of Pineapple

Alan's Love
Smirnoff Pear Vodka, St. Germaine, Honey, Simple Syrup,
Muddled Cucumber and Lime

Dark & Stormy
Myers Dark Rum & Ginger Beer

Hendricks Bees Knees
Hendricks Gin, Muddled Lime, Splash of Honey

Bartenders Kiss
Smirnoff Vanilla Vodka, Chambord, Pineapple Juice, Chandon Brut

10 Cane Mojito
10 Cane Rum, Lime, Mint, Simple Syrup, Soda

Red or White Sangria
Smirnoff Black Cherry, Peach Schnapps, Bacardi Limon, Sour Mix,
Snap Dragon Red Table Wine or Chardonnay

Ciroc Hurricane
Ciroc coconut, Parrot Bay Rum, Pineapple & Cranberry Juice, Splash of
OJ

Pomegranate Martini
Smirnoff Pomegranate, Sour Mix, Pomegranate Juice

The "DC Apple" Martini

* LATE NIGHT FOOD – AVAILABLE FROM 11PM – 1AM ON THURSDAY. FRIDAY AND SATURDAY