

CAFE DUPONT

DUPONT GRAZING BREAKFAST TABLE

Offering a sumptuous selection

low fat cottage cheese, assorted organic yoghurts, cereals
Seasonal compote, Bircher muesli, Scottish smoked salmon
international cheese display, selection of cold cuts, seasonal
berries and fruits, hand crafted miniature pastries and breads

Fresh juice, Illy coffee, decaf or Dammen tea
\$18

Kids 6-12, \$9 / 5 and under, complimentary

DUPONT A LA CARTE BREAKFAST TWO COUNTRY FARM EGGS ANY STYLE

Choice of Chicken Sausage, Ham, Bacon
Canadian Bacon, Toasted Breads
Yukon Hash Brown Potatoes
\$11

TRADITIONAL EGGS BENEDICT

English Muffin, Canadian Bacon, Grilled Tomato,
and Chive Hollandaise Sauce
\$13

MACADAMIA NUT CRISPY BELGIAN WAFFLE

Fresh Berries, Roasted Pineapple and Vermont Maple Syrup
\$12

SILVER DOLLAR BLUEBERRY BUTTERMILK PANCAKES

Vermont Maple Syrup
\$11

CINNAMON-RAISIN FRENCH TOAST

Rum Banana, Pastry Cream and Candied Pecans
\$12

COUNTRY FARM EGG OR EGG WHITE OMELETS

with Choice of Three Fillings

Smoked Salmon, Mushroom, Cheddar Cheese, Goat Cheese,
Spinach, Sweet Red Peppers, Sweet Green Peppers, Onions, Country
Ham, Tomatoes and Green Onions,
Yukon Hash Brown Potatoes, Grilled Tomato
\$13

EGG-WHITE FRITTATA

Market Garden Vegetables, Black Bean Corn Salsa
\$12

HUEVOS RANCHEROS

Market Garden Vegetables, Black Bean, Warm Tortillas, Tomato
Salsa, Avocado, Sour Cream, Eggs Style of your Choice
\$13

SMOKED SALMON EGGS BENEDICT

English Muffin, Grilled Tomato, Hollandaise Sauce
\$14

SEASONS CORNED-BEEF HASH

Caramelized Onions and Peppers on Crispy Potato,
Topped with Two Eggs Any Style
\$13

GRAINS AND CEREAL

OATMEAL

Served with Brown Sugar and Fresh Mixed Berries
\$5

SELECTION OF CEREALS WITH MILK

\$5
with Sliced Banana or Seasonal Berries
\$8

BIRCHER MUESLI

\$7

BREAKFAST PASTRIES AND TOASTS CHOICE OF WHEAT, WHITE, OR RYE TOAST BREADS

ENGLISH MUFFIN
TOASTED BAGEL WITH CREAM CHEESE
Butter and Preserves
\$4

SEASONAL SLICED FRUIT PLATE

\$6

PLAIN OR FRUIT FLAVORED YOGURT

\$7

PARFAIT OF GRANOLA

Low Fat Wild Flower Honey
Yogurt and Berries
\$8

ASSORTED CHILLED JUICES

\$4

SIDES

\$4

Smoked Nueske's Bacon
Black Forest Country Ham
Pork Sausage or Chicken-Apple Sausage
Turkey Bacon
Yukon Gold Hash Brown Potatoes

ILLY COFFEES AND DAMMAN TEAS

\$3

Illy Coffee
Selection of Teas
Malted Hot Chocolate

Espresso

\$4

Double Espresso

\$6

Cappuccino

\$6

Latte

\$5

Nenad Stefanovic **Executive Chef**
Christopher Amendola **Chef De Cuisine**

BAR DUPONT

APPETIZERS & SALADS

MARYLAND CRAB CAKE

Spring Salad, Cumin Carrot Air, Micro Greens \$13

TUNA TARTARE

Cubed Avocado, Tomato Concasse,
Brioche Crisps, Crème Fraiche \$10

DUPONT CAESAR

Romaine Spears, Brioche Crouton, White Anchovies, Parmesan
Shavings, ACG Dressing \$9
Add Chicken \$5
Add Beef \$6
Add Shrimp \$6

BABY CARROT & GRAPE SALAD

Wild Flower Honey Mustard, Saffron Carrot Jus \$10

NICOISE SALAD

Seared Tuna, Haricot Verts, Nicoise Olives, Tomato Confit, Lettuce,
Fingerling Potatoes,
Banyuls Dressing \$15

SUMMER CRUDITÉS SALAD

Vegetable Crudités, Mesclun Field Greens, Manchego Shavings, Fine
Herb Vinaigrette \$9

ITALIAN SHRIMP SALAD

Young Greens, Marinated Roasted Vegetables, Parmesan Cheese,
Fennel, Italian Dressing \$16

SOUPS

NEW ENGLAND CLAM CHOWDER

Little Neck Clams, Purple Potato, Leek,
Light Cream Broth \$9

ENGLISH PEA SOUP

Crispy Parmesan Crisp, Roasted Garlic Puree,
White Truffle Oil \$8

“SOUP AND A HALF”

Choose From One of Our Soups and Half a Wrap \$13

SANDWICHES AND WRAPS

All our sandwiches and wraps are served with either “Dupont Fries”
or “Seasonal Salad”

YOUNG VEGETARIAN CLUB

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

MODERN DAY CLUB

Grilled Chicken Breast, Chorizo, Boston Lettuce, Avocado, Sun
Dried Tomato Egg Mayonnaise, Sourdough \$13

OPEN FACE TUNA BLT

Seared Rare Tuna, Brioche, Heirloom Tomatoes, Nueske’s Famous
Applewood-Smoked Bacon \$14

HAM AND CHEESE CROISSANT

Black Forest Ham, Swiss Cheese, Tomato, Boston Lettuce, Warm
Croissant \$10

CHICKEN WRAP

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

VEGGIE WRAP

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

TURKEY WRAP

Turkey Breast, Sun Dried Tomato Egg Salad, Avocado, Lettuce,
Herb Dressing, Flour Tortilla \$11

BAR DUPONT

BURGERS

All burgers served with “Dupont Fries”

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

DUPONT SLIDERS

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

GRILLED FREE RANGE CHICKEN BREAST SANDWICH

Nueske’s Famous Applewood-Smoked Bacon, Butter Lettuce,
Tomato Spread, Brioche Bun \$11

ENTREES

WILD MUSHROOM TAGLIATELLE

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

ROASTED BREAST OF FREE RANGE CHICKEN

Mac & Cheese Duck Confit, Broccolini, Truffle Jus \$17

12OZ GRILLED AGED NEW YORK STRIP

Grilled Portobello Mushroom, Herb Roasted Vine Tomato, Field
Watercress \$27

OVEN BAKED PIZZA

MARGARITA PIZZA

Spicy Homemade Tomato Sauce,
Fresh Mozzarella, Basil \$11

MARINATED CHICKEN PIZZA

Walnut Pesto, Tomato Sauce, Manchego Cheese \$13

MEDITERRANEAN VEGETARIAN PIZZA

Wild Mushroom, Roasted Red Pepper, Haricot Verts, Tomato
Confit, Fresh Mozzarella \$12

ITALIAN PEPPERONI PIZZA

Spicy Homemade Tomato Sauce, Fresh Mozzarella \$12

SIDES

MIXED SEASONAL SALAD \$5

DUPONT FRIES WITH CITRUS SALT \$7

MAC & CHEESE DUCK CONFIT \$6

DESSERTS

TRIPLE CHOCOLATE FUDGE BROWNIE

Nutella Spread, Tahitian Vanilla Ice Cream \$7

TARTE AU CITRON

Chantilly Cream, Fresh Raspberries \$6

DECONSTRUCTED VANILLA CHEESECAKE

Blueberry Compote \$7

TROPICAL SLICED FRUITS \$6

SEASONAL SORBETS

With Their Own Fruits \$5

SELECTION OF OUR ICE CREAMS \$6

PLATTER OF DESSERTS FOR TWO

Unforgettable selection of our desserts to share \$17

MEZZE OF CHEESES

Daily Selection of Domestic and International Artisan Cheeses
Served with Seasonal Accompaniments \$14

Nenad Stefanovic **Executive Chef**
Christopher Amendola **Chef De Cuisine**

Consuming raw or under cooked meat, egg, shellfish or poultry may increase your risk of food borne illness.

CAFE DUPONT

STARTERS

NEW ENGLAND CLAM CHOWDER

Little Neck Clams, Purple Potato, Leek, Light Cream Broth
\$9

ENGLISH PEA SOUP

White Truffle, Roasted Garlic Puree and Crispy Parmesan
\$8

TUNA TARTAR

Avocado Puree, Heirloom Cherry Tomato, Wasabi,
Crispy Brioche, Organic Crème Fraîche
\$11

RILLETTE OF DUCK

Toasted Sourdough, Pickled Vegetables
\$13

HAND DIVED SCALLOP

Braised Short Rib Cake, Parsnip Puree, Truffle demi glace
\$13

SALADS

DUPONT CAESAR

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

BABY CARROT & GRAPE SALAD

Wild Flower Honey Mustard, Saffron Carrot Jus
\$10

GREEN SALAD

Belgium and Curly Endive Salad, Granny Smith Apples,
Green Grapes, Manchego, Dijon-Cider Vinaigrette
\$11

CAFE DUPONT

MAIN COURSES

PAN SEARED STRIPED BASS

Farro, Baby Squash, Zucchini, Heirloom Cherry
Tomato, Bacon Consommé
\$22

24 HOURS BRAISED SHORT RIB

Soft Pecorino Polenta, Broccolini
Truffle Braising Jus
\$24

JUMBO PRAWN CAPELLINI PASTA

Baby Carrots, Fennel, Light Herb Butter Reduction,
Chive Mascarpone
\$23

SALMON BLOCK

Beluga Lentil, Braised Leek, Red Pepper Jus, Yogurt Dressing
\$21

MUSTARD ENCRUSTED LAMB CHOP

Crushed Fingerling Potatoes, Haricot Verts, Mustard
Drops, Natural Lamb Drippings
\$25

WILD MUSHROOM TAGLIATELLE

Feta, Sundried Tomatoes, Spinach and Light Porcini Cream
Sauce
\$16

ORGANIC LEMON ROASTED CHICKEN

Forge of Mushroom, Creamy Risotto,
Summer Vegetables, Chicken Thyme Jus
\$19

12OZ AGED NEW YORK STRIP

Grilled Portobello Mushroom, Herb Roasted Vine Tomato,
Field Watercress
\$27

"SURF & TURF" FILET MIGNON

Filet Mignon, Jumbo Lump Crab Cake, Fingerling Potato Confit,
Red Oak & Frisse Salad, Tomato Scented Hollandaise
\$31

SIDES

SHAKE 'N BAKE TRUFFLE FRIES

\$7

LAVANDER BAY LAUREL ROASTED CARROTS

\$6

PORTOBELLO FRIES, LEMON HERB DRESSING

\$8

FINGERLING POTATOES WITH BACON, SHALLOTS & HERBS

\$7

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