

## SOUP DUJOUR

**Creamy Crab and Corn Chowder** Crab claw meat, new potatoes, old bay croutons 7

**Tomato Basil Bisque** Shaved Parmesan, garlic croutons 6

**Pork Pozole Verde** Slow Braised Pork shoulder, green chilies, hominy 6

**Watermelon Gazpacho** Cucumber tomato salad, Croutons 6

**Chicken and Escarole** white beans, Ditalini 6

## SANDWICHES

*served with your choice of side:  
House cut Fries, Sweet potato fries, House Cut Potato Chips  
or Garden salad*

**Grilled Chicken Panini** herb grilled chicken, caramelized onions, provolone, artisan sour dough 14

**Hot Roast Beef** House roasted Angus top round, horseradish sauce, swiss cheese, house coleslaw. Served on an onion poppy brioche bun 17

**8 oz Angus Burger** Vermont sharp cheddar, caramelized onions, Dujour mayo, ltop, brioche bun 16

**Tuna Salad** Albacore, red pepper aioli, arugula, roma tomatoes, sliced cucumbers, artisan multigrain 15

**Turkey BLT Wrap** House smoked cracked pepper turkey, crisp bacon, avocado, vine ripe tomatoes, romaine, baby arugula, cheesy spinach and artichoke spread, spinach wrap 17

**Half Sandwich and Soup** your choice of chicken panini, tuna, beef, or turkey wrap. Your choice of soup. (\$1 upcharge for chowder) 13

## HOT DOGS

*Snake River Farms Wagyu beef or Vegan Bratwurst. Split and chargrilled. Served on a Conshohocken potato roll with your choice of side*

**The Classic** Gouldens Brown, sauerkraut 12

**The South Philly** Grilled peppers and onions, provolone, "Greek Sauce" 14

**The Mexican** Pico de gallo, pickled jalapeños, pepper jack, avocado, spicy mayo, fried tortillas 14



*Book your next happy hour*

*party at Dujour!*

*For booking and all other catering*

*needs, visit [dujourphilly.com](http://dujourphilly.com)*

*or contact Mario at 215-465-6680*

## ENTREE SALADS AND PLATES

**Southwest Salad** Romaine, mixed greens, black bean and corn salsa, grape tomatoes, avocado, cheddar, mango chutney, crisp tortillas, chipotle ranch dressing 13

**Dujour Caesar Salad** Romaine, mixed greens, baby spinach, grape tomatoes, shaved Parmesan, marble rye croutons, zucchini toast 12

**Dujour Green Chopped Salad** arugula, baby kale, shaved Brussels, romaine, green beans, avocado, hard boiled egg, herbed-sweet pea buttermilk dressing, 3 year aged gouda, bacon crumble 15

**Grilled Faroe Island Salmon** Creamy lemon sunchoke puree, sweet corn, white bean and pea succotash, grilled baby carrots 23

## SALAD ENHANCERS

**Herb Grilled Chicken Breast** 3

**Char Grilled Flank Steak** 6

**Grilled Faroe Island Salmon** 8

**Sautéed Shrimp (5)** 8

## SHARE PLATES

**House Cut Fries** truffle-parm mayo, chipotle ketchup 8

**Sweet Potato Fries** chipotle ketchup 7

**House Cut Potato Chips** ranch dip 7