

## SOUP DUJOUR

**Lobster Bisque** creme fraiche, brioche, Jumbo lump 9

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

**Roasted Butternut Squash** Apple slaw 6

**Birria Beef Tortilla** fresh quacamole, queso fresco 6

**American Chicken Noodle** root vegetables, egg noodles, herbs de Provence 6

## SANDWICHES

*served with your choice of side:  
fries, Sweet potato fries, chips  
or side salad*

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

**Homemade Porchetta** Rosemary Focaccia, Aioli, baby arugula, mild provolone, pickled fennel-shaved artichoke salad 17

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

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

**Turkey Cuban Sandwich** House smoked whole mojo Turkey, turkey salami, house cut potato chips (inside), pickles, Dijonaise, Swiss cheese, Cuban bread 17

**Vegan BBQ Meatloaf Panini** French lentils, wild mushrooms, fresh sage, chic peas. Topped with fried onions, homemade vegan cheese, Sweet baby Ray's, thick cut marble rye 16

**Half Sandwich and Soup** your choice of chicken panini, vegan panini, tuna, pork, or turkey Cuban. Your choice of soup. (\$3 upcharge for lobster bisque) 13



*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 Salmon and Quinoa** Grilled Nova Scotia Salmon, lemon-herb Tahini dressing, beet puree, grilled eggplant, quinoa, Labneh, candied orange zest, micro greens, toasted Pita 23

## SALAD ENHANCERS

**Herb Grilled Chicken Breast** 3

**Char Grilled Flank Steak** 6

**Grilled Salmon Fillet** 7

**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** Himalayan sea salt, ranch dip 7