



SOUP DUJOUR

TOMATO BASIL BISQUE	6
<i>shaved parmesan, French bread croutons</i>	
CORN AND CRAB CHOWDER	7
<i>lump and claw crabmeat, old bay croutons</i>	
ROASTED BUTTERNUT SQUASH SOUP	6
<i>apple slaw</i>	
ITALIAN CHICKEN AND ESCAROLE	6
<i>white beans, ditalini</i>	
WATERMELON GAZSPACHO	6
<i>cucumber salad, toasted pumpkin seeds</i>	

SANDWICHES

*served with house cut fries, potato chips
sweet potato fries or side salad*

GRILLED CHICKEN PANINI	14
<i>herb grilled chicken, caramelized onions, mild provolone, sun dried tomato aioli, sour dough</i>	
TURKEY BLT WRAP	17
<i>House smoked turkey, crisp bacon, avocado, vine ripe tomatoes, romaine, baby arugula, cheesy spinach and artichoke spread, spinach wrap</i>	
8 OZ ANGUS BURGER	19
<i>Vermont sharp cheddar, caramelized onions, LTOP, toasted brioche bun, Dujour mayo</i>	
TUNA SALAD SANDWICH	15
<i>Albacore, red pepper aioli, roasted tomatoes, cucumber, baby arugula, artisan multigrain</i>	
SPICY TUNA WRAP	18
<i>seared rare Ahi, fresh mango salsa, wasabi mayo, mixed greens, julienned vegetables, sweet soy, pickled ginger, avocado, spinach wrap</i>	
DUJOUR GRILLED CHEESE	15
<i>whipped ricotta-goat cheese spread, crispy bacon, New York cheddar, shaved manchego, sliced brioche</i>	
HALF SANDWICH AND SOUP	13
<i>your choice of panini, tuna salad, turkey wrap, tuna wrap or grilled cheese. Your choice of soup</i>	

SHARE PLATES

HOUSE CUT FRIES 7	HOUSE CUT POTATO CHIPS 7
<i>truffle parm mayo, chipotle ketchup</i>	<i>Buttermilk ranch dip</i>
SWEET POTATO FRIES 7	CRISPY CRAB AND CORN FRITTERS 13
<i>chipotle ketchup</i>	<i>Sriracha mayo dip</i>

SALADS AND PLATES

SOUTHWEST SALAD	13
<i>romaine, mixed greens, black bean and corn salsa, avocado, grape tomatoes, cheddar, mango chutney, crispy tortillias, chipotle ranch</i>	
CAESAR SALAD	12
<i>romaine, baby spinach, grape tomatoes, shaved Parmesan, house cut croutons, zucchini toast</i>	
STRAWBERRY PISTACHIO SALAD	15
<i>mixed greens, goat cheese, toasted pistachios, English cucumbers, watermelon radish, balsamic dressing, lavender honey drizzle</i>	
ARUGULA AND PESTO FARFALLE SALAD	16
<i>yellow tomatoes, bowtie pasta, basil pesto, fresh mozzarella Ciliegine, balsamic reduction, shaved Parmesan, aged gouda, garlic croutons</i>	
MOROCCAN BOWL	16
<i>organic quinoa, garbanzos, heirloom tomatoes, golden beets, roasted eggplant, grilled asparagus, toasted almond harissa sauce, grilled pita. Pair with your choice of protein</i>	

SALAD AND BOWL TOPPERS

CHAR GRILLED FLANK STEAK	8
HERB GRILLED CHICKEN BREAST	4
GRILLED FAROE ISLAND SALMON	8
GRILLED JUMBO SHRIMP (4)	8
SEARED RARE AHI TUNA	9



Book your next happy hour party at Dujour!
For booking and all other catering needs, visit dujourphilly.com or contact Mario at 215-465-6680