



SOUP DUJOUR

ROASTED BUTTERNUT SQUASH SOUP	6
<i>apple slaw</i>	
LOBSTER BISQUE	9
<i>Tarragon, Cognac, cream</i>	
TOMATO BASIL BISQUE	6
<i>shaved parmesan, French bread croutons</i>	
ITALIAN CHICKEN AND ESCAROLE	6
<i>white beans, ditalini</i>	
SOUP DUJOUR	6
<i>Chef's daily selection</i>	

SANDWICHES

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

GRILLED CHICKEN PANINI	15
<i>herb grilled chicken, caramelized onions, mild provolone, sun dried tomato aioli, sour dough</i>	
TURKEY PASTRAMI SPECIAL	16
<i>House smoked turkey pastrami, coleslaw, 1000 island, Swiss, marble rye</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	19
<i>pepper 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, manchego, sliced brioche</i>	
ROAST PORK SANDWICH	18
<i>Slow braised, piri piri mayo, escabeche, chimichurri, Gouda, baby arugula, Portuguese roll</i>	
HALF SANDWICH AND SOUP	14
<i>your choice of panini, tuna salad, turkey, tuna wrap, grilled cheese or pork. Your choice of soup</i>	

SHARE PLATES

HOUSE CUT FRIES 7	HOUSE CUT POTATO CHIPS 6
<i>truffle parm mayo, chipotle ketchup</i>	<i>Buttermilk ranch dip</i>
SWEET POTATO FRIES 7	TAPAS PLATE 13
<i>chipotle ketchup</i>	<i>Hummus, olives, pita, Manchego, house Giardiniera</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>	
THAI CHICKEN AND QUINOA	17
<i>Matchstick veggies, edamame, cashews, organic quinoa, peanut dressing, coconut-curry chicken</i>	
ARUGULA AND PEAR	21
<i>baby arugula, Belgian endive, duck confit, candied walnuts, dried cranberries, bosc pears, cider-dijon dressing, goat cheese</i>	
SALMON BOWL	23
<i>wasabi pea crusted, coconut rice, braised baby bok choy, shitake mushrooms, ginger miso nage</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
PEPPER SEARED RARE AHI TUNA	9
TUNA SALAD SCOOP	4



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