

SOUP DUJOUR

Cajun Clam Chowder tomatoes, andouille sausage, new potatoes 7

Tomato Basil Bisque garlic croutons, shaved Parmesan 6

Roasted Butternut Squash Apple slaw 6

Irish Potato Bisque braised corned beef, Wexford county cheddar, fried leeks 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. (\$1 upcharge for chowder) 13



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

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