

SOUP DUJOUR

Creamy Crab & Corn Bisque Jumbo lump crab 9

Tomato Basil Bisque garlic croutons, shaved Parmesan 6

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

Birria Beef Tortilla soup tortilla chips, fresh guacamole, queso fresco 6

Watermelon Gazpacho tomato cucumber salsa, black pepper croutons 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

Argentine Roast Pork chimichurri sauce, Manchego, fennel-sweet pepper escabeche, Aioli, ciabatta roll 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

Dujour Turkey ABLT House roasted, herb marinated turkey breast, guacamole, thick-cut bacon, pepperjack, dressed baby kale, Jersey beefsteak tomato, sriracha mayo, ciabatta roll 17

Vegan Summer BBQ Wrap roasted cauliflower, grilled corn and black eyed pea salad, sweet potato fries (inside), crisp romaine, Jersey tomatoes, avocado, sweet baby rays 16

Half Sandwich and Soup your choice of chicken panini, vegan wrap, tuna, pork, or turkey ABLT. Your choice of soup. (\$3 upcharge for crab bisque) 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

Arugula & Summer Melon Baby arugula, mixed greens, sliced cantaloupe, fried garbonzo beans, grape tomatoes, grilled broccoli florets, citrus vinaigrette, aged Gouda crumble 15

Salmon Bowl Grilled Nova Scotia salmon, fingerling potatoes, creamed leek puree, asparagus-endive and arugula salad, bacon-truffle dressing 23

SALAD ENHANCERS

Herb Grilled Chicken Breast 3

Char Grilled Flank Steak 6

Grilled Salmon Fillet 7

Tuna Salad 4

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