

{ **PETITS PLATS** }

— 9 —

BELGIAN ENDIVE

with Toasted Pecans, Blue Cheese, and Strawberries

PETITE POPOVERS

with Smoked Bacon, Goat Cheese, and Herb Salad

FRIED OYSTERS AND OKRA

BOCCOCINI SANDWICH

with Mozzarella, Basil, Warm Anchovy Dressing,
Lemon Zest, and Parsley

SCALLOPS

with Minted Fava Bean Purée
and Savory Crackers

PETITE MUFFALETAS

with Olive Tapenade

ROASTED VEGETABLE TERRINE

PETIT CROQUE MONSIEUR

with Roasted Pears and Pommes Frites

TEMPURA GREEN BEANS

with Cajun Rémolade

SWEET AND SAVORY CHIPS AND SALSA

POMMES FRITES

with Sweet and Savory Aioli

CHEESE AND CHARCUTERIE

FOIE GRAS WITH SMOKED DUCK

BEEF OR LAMB MEDALLION

with Trio of Chutneys:
Olive, Walnut, Scallion, and Parsley
Orange-Onion
Pomegranate, Molasses, and Lemon

Open Tuesday–Saturday

113 20th Street North
Birmingham, Alabama 35203
205.322.1282
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CAFÉ DUPONT

{ **BAR MENU** }

{ APÉRITIFS }

LILLET BLANC 7
CAMPARI 8
KIR ROYALE 12
LUCID ABSINTHE 12

{ BEERS }

AMSTEL LIGHT 4
HEINEKEN 4
RED STRIPE 4
TUCHER HEFEWEIZEN 5
NEWCASTLE BROWN ALE 4
ROGUE DRY HOP RED ALE 6
BASS PALE ALE 4
HARPOON INDIAN PALE ALE 5
SHINER BOCK 4
GUINNESS DRAUGHT 5
SAMUEL SMITH TADDY PORTER 7

{ COCKTAILS }

SAZERAC 8

Rye whiskey, bitters, and simple syrup in an absinthe-rinsed glass with a lemon rub

CAFÉ DUPONT HURRICANE 9

Dark, white, and spiced rum with pineapple, orange, and lime served up with a splash of Cassis

MINT JULEP 9

Mint leaves muddled with small batch bourbon and simple syrup, served over ice with a splash of brandy

PIMM'S CUP 8

Pimm's No. 1 on the rocks with freshly squeezed lemonade, a splash of soda, and a slice of cucumber

THE OLD FASHIONED 9

Fresh orange and cherry muddled with turbinado sugar and bitters and topped with Basil Hayden's Bourbon

ABSINTHE MARTINI 10

Hendrick's Gin muddled and served up in an absinthe-rinsed glass with a twist

FRENCH 75 9

Brandy shaken with the juice of half a lemon and Cointreau then topped off with prosecco

MARGUERITE 10

Patrón Silver chilled with Cointreau, fresh-squeezed lime juice, and a touch of sugar

{ DIGESTIFS }

BOURBON

BASIL HAYDEN 9
BOOKER'S 9
KNOB CREEK 8
MAKER'S MARK 7
WOODFORD RESERVE 9

IRISH WHISKEY

BUSHMILL'S 7
JAMESON 7

SINGLE MALT SCOTCH

GLENFIDDICH 12 YEAR 8
THE GLENLIVET 12 YEAR 10
MCCALLAN 12 YEAR 11
OBAN 14 YEAR 16
GLENFIDDICH 18 YEAR 16
BALVENIE PORT WOOD 21 YEAR 30

COGNAC

COURVOISIER VSOP 14
HENNESSY VSOP 15
REMY MARTIN 1739 16

CORDIALS

— 8 —

AMARETTO DISARONNO

BAILEY'S
CHAMBORD
COINTREAU
DRAMBUIE
FRANGELICO

GODIVA
GRAND MARNIER
KAHLÚA
SAMBUCA
GALIANO
B&B

DESSERT WINES

ROYAL TOKAJI '03, HUNGARY 12
CHATEAU CARMES DE
RIEUSSEC '05, SAUTERNES 8
EOLA HILLS LATE HARVEST
GEWÜRZTRAMINER, OREGON 9
KIONA ICE WINE '07,
YAKIMA VALLEY WASHINGTON 12
FONSECA LBV 8
FONSECA 20 YEAR TAWNY 16