

# Café Dupont

Organic Mixed Greens with Alabama Goat Cheese, Marinated Onions  
Toasted Almonds and Strawberry Vinaigrette 8

Caesar Salad with Organic Romaine, Shaved Manchego, Garlic Crouton  
Soft Farm Egg and Caesar Dressing 9

Fried Oysters and Okra with Cayenne Butter Sauce, Horseradish Crème Fraîche  
and Soy Glaze 9

Marinated Watermelon with Alabama Goat Cheese, Organic Spinach  
and Raspberry Vinaigrette 8

Fried Calamari with Smoked Tomato Coulis, Citrus Thyme Aioli,  
Haricot Verts and Cherry Tomatoes 10

Fried Green Tomatoes with Seafood Remoulade,  
and Tomato and Corn Relish 9

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Café Dupont Farmer's Harvest Vegetable Plate 14  
*Fried Green Tomatoes, Truffled Potato Soufflé, Risotto,  
Marinated Heirloom Tomatoes, Fried Okra, and Grilled Squash*

Grilled Pork Tenderloin with Sweet Potato Custard, Marinated Figs  
Garden Squash and Veal Reduction 19

Prime Flank Steak with Olive Oil Potatoes, Grilled Asparagus,  
Veal Reduction and Fried Onions 21

Buttermilk Fried Chicken Breast with Creamed Potatoes  
and Lemon Beurre Blanc 14

Sautéed Gulf Flounder with Caper and Lemon Meunière,  
Marinated Asparagus, and Creamy Risotto 18

Fried Trigger Fish with Roasted Squash, Herbed Cous Cous,  
and Cherry Tomato Relish 19

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PLEASE NOTE THAT 20% GRATUITY WILL BE ADDED TO SPLIT CHECKS  
AND PARTIES OF SIX OR MORE  
\$4.00 SPLIT FEE FOR ALL ITEMS

July 20, 2011