

Café Dupont

Artisan Cheese Plate with Marinated Onions and Grilled Garlic Crostini
(Humboldt Fog, Crescent Moon Wanda, St. Andre, Red Hill Cheddar, and Tobar del Oso) 12

Caesar Salad with Organic Romaine, Shaved Pecorino, Garlic Crouton
Soft Farm Egg and Caesar Dressing 8

Organic Mixed Greens with Shaved Tobar Del Oso, Marinated Red Onions,
Toasted Almonds and Tomato Vinaigrette 6

Lambkin Melon Salad with Alabama Goat Cheese, Organic Pea Tendrils
Local Figs, and Raspberry Vinaigrette 7

Fried Green Tomatoes with Marinated Crab Claws, Seafood Remoulade
and Heirloom Tomato Relish 12

Sesame Crusted Ahi Tuna with Organic Lolla Rossa, Orange Supremes
Shaved Carrot and Sesame Soy Vinaigrette 8

Heirloom Tomato Salad with Smoked Salmon, Organic Oak Leaf
and Sherry Vinaigrette 8

Beef Carpaccio with Organic Pea Tendrils, Fried Capers
and Horseradish Crème Fraîche 9

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

Café Dupont Farmer's Harvest Vegetable Plate 14
*Fried Green Tomatoes, Patty Pan Squash, Heirloom Tomato Salad
Ratatouille, Fried Okra, and Olive Oil Poached Potatoes*

Cornmeal Crusted Virginia Beach Flounder with Sweet Corn Succotash
and Seafood Remoulade 16

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

Seared Scottish Salmon with Creamy Smoked Bacon Grits
and Charred Corn and Shrimp Relish 17

Butter Braised Gulf Shrimp with Cherry Tomato and Pecorino Risotto
Grilled Zephyr Squash and Fennel Cucumber Slaw 16

Grilled Georgia Quail with Heirloom Tomato Salad, Organic Pea Tendrils
and Veal Peppercorn Reduction 15

Roasted Duroc Pork Tenderloin with Minted Sweet Potato Soufflé
and Grilled Chilton County Peaches 16

Grilled McEwen and Sons Grass Fed Burger with Pommes Frites
and House Made Condiments 14

Grilled Flank Steak with Olive Oil Poached Potatoes
Herbed Compound Butter and Fried Sweet Onions 21