

SOUP DUJOUR

Butternut Squash appleslaw 6

Cream of Wild Mushroom goat cheese 6

Chicken and Escarole white beans, Ditalini 6

Pork Pozole Verde Slow Braised Pork shoulder, green chilies, tomatillos, hominy 6

New England Clam Chowder bacon and new potatoes 7

SANDWICHES

*served with your choice of side:
 house cut fries, sweet potato fries, house cut potato chips or garden salad*

Grilled Chicken Panini herb grilled chicken, caramelized onions, provolone, tomato mayo, artisan sour dough 14

Buffalo Chicken Sandwich Crispy fried chicken cutlet, Franks red hot, butter, pickles, celery slaw, blue cheese dressing, leaf lettuce, brioche bun 17

8 oz Angus Burger Vermont sharp cheddar, caramelized onions, Dujour mayo, ltop, brioche bun 16

Tuna Salad Albacore, red pepper aioli, arugula, roma tomatoes, sliced cucumbers, artisan multigrain 15

Turkey BLT Wrap House smoked cracked pepper turkey, crisp bacon, avocado, vine ripe tomatoes, romaine, baby arugula, cheesy spinach and artichoke spread, spinach wrap. choice of side 17

Dujour Grilled Cheese whipped ricotta-goat cheese spread, crispy chopped bacon, New York cheddar, shaved manchego, sliced brioche 15

Half Sandwich and Soup your choice of chicken panini, tuna, turkey wrap, or grilled cheese. 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

SALAD ENTREES & 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 Faroe Island Salmon Bowl Crispy potato latkas, grilled rainbow baby carrots, creamy cauliflower puree, petite arugula salad 23

SALAD ENHANCERS

Herb Grilled Chicken Breast 3

Char Grilled Flank Steak 6

Grilled Faroe Island Salmon 8

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 ranch dip 7