

SOUP DU JOUR

served with artisan bread

ROASTED BUTTERNUT SQUASH <i>apple slaw</i>	6
TOMATO BASIL BISQUE <i>garlic croutons, parmesan cheese</i>	6
WILD BISON CHILI <i>We know it isn't soup, but it's in a cup. Served with corn bread, chives and cheese</i>	7
AMERICAN CHICKEN NOODLE <i>veggies, egg noodles, fresh herbs</i>	6
CREAM OF WILD MUSHROOM <i>goat cheese crumble</i>	6
SOUP AND HALF SANDWICH <i>your choice of chicken panini, tuna salad, grilled cheese or turkey pastrami</i>	12

SALADS AND BOWLS

CHOPPED SALAD <i>chopped romaine, diced tomato, bacon, blue cheese dressing, blue cheese crumble, avocado</i> add grilled sliced flank steak 5	11
CAESAR <i>romaine, baby spinach, grape tomatoes, shaved Piave, pumpernickel croutons, zucchini toast</i>	11
FIELD GREENS <i>mixed greens, candied walnuts, raisins, goat cheese, raspberry-walnut vinaigrette</i>	13
SOUTHWEST <i>romaine, black beans & corn salsa, avocado, cheddar, mango chutney, crispy tortillas, chipotle ranch</i>	11
ARUGULA AND PEAR <i>baby arugula, duck confit, spiced pecans, bosc pear, Belgian endive, red grapes, maple vinaigrette</i>	15
GREEK BOWL <i>creamy hummus, grilled pita, romaine, Feta, roasted beets, heirloom tomatoes, tabouli, shaved fennel, lemon-tahini dressing</i>	13
THAI CHICKEN & QUINOA <i>red curry chicken, mixed greens, romaine, macadamia nuts, julienned veggies, spicy almond dressing</i>	13

SALAD ENHANCERS

HERB GRILLED CHICKEN	\$3
SEARED SALMON FILLET	\$5
GRILLED SHRIMP	\$5
GRILLED FLANK STEAK	\$5
TUNA SALAD	\$3
RED CURRY CHICKEN	\$3

SANDWICHES

served with your choice of fries, sweet potato fries †1, chips or garden salad

DU JOUR BURGER <i>8 oz. Angus beef, Vermont cheddar, caramelized onions, Du Jour mayo, lettuce, tomato, onion, pickle</i> + THICK-CUT CHERRY WOOD-SMOKED BACON \$1	13
CHICKEN PANINI <i>sun-dried tomato mayo, caramelized onions, mild provolone, rustic French loaf</i>	11
VEGETABLE MEATBALL PARM <i>white bean, mushroom, vegetable and barley meatballs, basil tomato sauce, mild provolone, mozzarella, pecorino, soft cuban roll</i>	13
HOUSE SMOKED TURKEY PASTRAMI <i>served warm on toasted thick cut marble rye, classic slaw, melted Swiss, Russian dressing</i>	13
GRILLED CHEESE & TOMATO SOUP <i>BACON, Beemster cheese, smoked gouda and sharp cheddar on Pullman white bread</i>	13
SPICE BRAISED BEEF BRISKET SANDWICH <i>homemade Portuguese sweet potato roll, mediterranean carrot slaw</i> + ADD HOT CHERRY PEPPERS \$0	14
TUNA SANDWICH <i>Albacore tuna salad, caponata, roasted tomatoes, arugula, roasted pepper aioli, herb focaccia</i>	12

FLATBREADS & TACOS

CHEESESTEAK FLATBREAD <i>ribeye, caramelized onions, provolone, mushroom, truffle, parmesan</i>	13
MARGHERITA FLATBREAD <i>roasted tomato, fresh mozzarella, basil, pesto, balsamic, Piave Vecchio</i>	11
GRILLED ITALIAN SAUSAGE <i>fennel, leek and tomato ragout, basil, fresh mozzarella, pepper flakes</i>	13
CHIPOTLE CHICKEN TACOS <i>pico de gallo, guacamole, spicy mayo, pepper jack, soft corn tortillas</i>	12
BRAISED BEEF BRISKET <i>root vegetable chimichurri, pepper jack cheese</i>	13

SHARED PLATES

HOUSE-CUT FRIES <i>spicy ketchup, truffle-parmesan mayo</i>	6	CRISPY TORTILLA CHIPS <i>fresh guacamole, pico de gallo</i>	6
SWEET POTATO FRIES <i>spicy ketchup</i>	6	SEA SALT POTATO CHIPS <i>ranch dip</i>	5

SANDWICHES

DUJOUR CLASSIC 5.50
2 eggs your way, thick-cut pecan wood-smoked bacon, cheddar cheese, choice of bread

HEALTHY START 6
2 egg whites, baby spinach, grilled tomatoes, avocado, multigrain bread
+ GRILLED TURKEY BACON \$1

SCOTTISH SMOKED SALMON 9
toasted black bagel, red onion, baby spinach, capers, avocado, vegetable cream cheese
+ EGG \$1.50

TRENTON PORK ROLL 6
2 eggs your way, smoked cheddar, spicy ketchup, caramelized onions, brioche

BREAKFAST BURRITO 8
Mexican chorizo, scrambled eggs, grilled peppers & onions, black beans, potatoes, avocado, sour cream, paper jack, pico de gallo

PHILLY CHEESESTEAK & EGGS 9
scrambled eggs, mild provolone, caramelized onions, seeded French roll

THE DIY 4.5
2 eggs your way on choice of multigrain, rye, country white, bagel, English muffin, croissant, brioche, multigrain wrap

+ MEAT +\$1
thick cut bacon, turkey bacon, country pork sausage, tavern ham, Mexican chorizo, egg whites, Trenton pork roll
Scottish Smoked Salmon (\$2)

+ CHEESE +\$1
Vermont cheddar, American, Pepper Jack, queso fresco, Swiss, feta, mild provolone, fresh mozzarella, goat, smoked cheddar

+ VEGETABLES +\$1
bell peppers, sautéed onions, plum tomatoes, roasted wild mushrooms, avocado, baby spinach, kalamata olives, black beans, pico de gallo

EGGS BENEDICT

THE CLASSIC 11
poached eggs, honey glazed ham, hollandaise sauce, toasted English muffin

LOX & ONION 12
poached eggs, smoked salmon, sautéed spinach & Visalia onion, dill hollandaise, toasted black bagel

STEAK & EGGS 13
grilled & sliced marinated flank steak, poached eggs, seared tomatoes, grilled asparagus served over ciabatta with truffle hollandaise

PLATES

OMELETTE 10
Yukon Gold home-fried potatoes, multi grain toast, choice of fillings

3 EGGS YOUR WAY 7
Yukon Gold home-fried potatoes, multigrain toast
+ SIDE OF MEAT \$4

TUSCAN SCRAMBLE 12
roasted peppers, fresh basil, baby spinach, mozzarella, tomato, kalamata olives served over grilled Italian loaf with extra virgin olive oil & Yukon Gold home-fried potatoes

HUEVOS RANCHEROS 12
2 sunny side up eggs, Mexican chorizo, sliced avocado, black beans, pico de gallo, ranchero sauce served over soft corn tortillas with jack cheese & queso fresco with Yukon Gold home-fried potatoes

WILD BERRY PANCAKES 10
topped with 100% pure Vermont maple syrup, seasonal berries, candied walnut butter
+ CHOCOLATE CHIPS \$1

BRIOCHE FRENCH TOAST 9
topped with 100% pure Vermont maple syrup, caramelized bananas, fresh berries, and butter

GRAINS, FRUIT, & YOGURT

ORGANIC STEEL-CUT OATMEAL BLEND 5
oats, golden flax, sunflower seeds, barley, cracked red wheat topped with brown sugar, fresh seasonal berries, steamed milk

YOGURT PARFAIT 5.50
low-fat strawberry & vanilla yogurt layered with fresh berries & house granola blend

SEASON FRUIT SALAD 4.50

BREAKFAST PASTRIES & ARTISANAL BAGELS

TOASTED ARTISAN BAGEL 3
plain or veggie cream cheese

ASSORTED FRESH BAKED MUFFINS 2

CROISSANT 3
danish & chocolate

UNCLE KEN'S HOUSE-MADE BANANA BREAD 4

COFFEE & TEA

FULL ESPRESSO BAR WITH IMPORTED ILLY BRAND COFFEE

ORGANIC LOOSE TEA BY PREMIUM STEAP
ask your server for our full coffee menu