



DINING MENU



SHAREABLES

BUFFALO STYLE WINGS
DEEP-FRIED, TEXAS PETE BUFFALO SAUCE 10

CHEESE PLATE
ASSORTED ARTISAN CHEESE WITH CHAMPAGNE
MUSTARD, ORANGE-INFUSED HONEY,
CANDIED NUTS AND CROSTINI 16

CHARCUTERIE PLATE
CREMINELLI WHISKEY SAUSAGE,
VOLPE SOPRESSATA, OLYMPIA COTTO SALAMI,
VENISON PATÉ, GRAINY MUSTARD, OLIVES,
AND PEPPADEWS 16

SPRING PEA GUACAMOLE
FLATBREAD AND CRUDITE 13

TRIO OF BEEF TACOS
TENDER BEEF TIPS, GUACAMOLE, CHEESE,
TOMATO, MANGO PINEAPPLE SALSA 14

SIDEWINDER NACHOS
SIDEWINDER FRIES, SCALLIONS, CHEESE,
SLICED OLIVES, DICED TOMATO,
JALAPENOS, CRUMBLLED BACON 11

TRUFFLE DUCK FRIES
DUCK CONFIT, TRUFFLE OIL, PARMESAN 11

SPRING VEGETABLE FLATBREAD
SHALLOTS, PEAS AND CARROTS, OLIVES,
ARUGULA, TOMATOES, FETA,
SPRING PEA GUACAMOLE 12

CHEESESTEAK FLATBREAD
TENDERLOIN TIPS, CARAMELIZED ONIONS,
HOUSE MADE WHIZ 14

HUMMUS DIP TRIO
ROASTED CARROT AND CHIPOTLE HUMMUS,
BUFFALO HUMMUS WITH CRUMBLLED BLEU CHEESE,
AVOCADO AND SUNDRIED TOMATO HUMMUS DIPS,
FRESH POTATO CHIPS AND CRUDITÉ 14

SALADS

SEASONAL MIXED GREENS SALAD 
STRAWBERRIES, TOASTED ALMONDS,
DRIED CHERRIES, CUCUMBER, CITRUS VIN 10

SPRING MIX OF GREENS 
COMPRESSED ORANGE,
STRAWBERRIES, FETA, CITRUS VINAIGRETTE 11

HOTEL DU PONT CAESAR
BOQUERONES ANCHOVIES, BRIOCHE CROUTON 10

ADD TO ANY SALAD
GRILLED CHICKEN 6 SALMON FILET 9 STEAK 12
GRILLED JUMBO SHRIMP 10 CRAB CAKE 12

SANDWICHES, BURGERS AND MORE


(3) SLIDERS
AGED CHEDDAR, LETTUCE,
SLICED TOMATO AND FRENCH FRIES

BEEF SLIDERS 11
CHICKEN SRIRACHA WITH MAYO 10
CRAB CAKE WITH OLD BAY MAYO 16
OR ONE OF EACH 13

HOTEL DU PONT BURGER
BACON, AGED CHEDDAR, BOURBON-BACON AIOLI,
BRIOCHE BUN 15

HOTEL DU PONT CRAB CAKE SANDWICH
CITRUS OLD BAY AIOLI, LETTUCE, TOMATO, AND
ONION ON BRIOCHE BUN 16

STEAK SANDWICH
SLICED TENDERLOIN, DEMI SAUCE,
CARAMELIZED ONION AND HORSERADISH,
LETTUCE, ONION AND TOMATO ON BRIOCHE BUN 16

BEYOND BURGER 
VEGGIE BURGER WITH SAUTÉED MUSHROOMS,
RAW ONION, LETTUCE, TOMATO, CHIPOTLE MAYO,
BRIOCHE BUN 16

SPRING PEA AND SHRIMP RISOTTO
PARMESAN, CRISPY PORK BELLY 17



SPECIALTY COCKTAILS

SPRING-FASHIONED

BOMBAY SAPPHIRE GIN, COINTREAU,
ST. GERMAINE, HONEY SIMPLE SYRUP,
MUDDLED ORANGE AND FRESH LIME

BRANDYWINE MANHATTAN

BULLEIT BOURBON, ANGOSTURA BITTERS,
PORT WINE, BRANDY

THE DUBARRY

BULLEIT RYE, ANGOSTURA BITTERS, PORT
WINE, CINNAMON SIMPLE SYRUP, BOURBON
SOAKED CHERRIES

MOSCOW PEAR MULE

GREY GOOSE PEAR VODKA,
DOMAINE DE CANTON,
OSCAR BLUES GINGER BEER

COOL HEAT

JALAPEÑO-INFUSED GIN,
ST. GERMAINE, COINTREAU,
MUDDLED CUCUMBERS,
FRESH LEMON JUICE

ITALIAN PALOMA

1800 TEQUILA, PAMA POMEGRANATE LIQUEUR,
COINTREAU, HOUSE MADE SOUR MIX,
TOPPED WITH PROSECCO

13 EACH

SMOKING BULLEIT

CARDAMOM SYRUP, BENEDICTINE, AROMATIC
BITTERS, BOURBON SOAKED CHERRIES
COMBINED WITH BULLEIT BOURBON &
INFUSED WITH CHERRY WOOD SMOKE
20



MARTINIS

ST. VIOLET MARTINI

HENDRICKS GIN, CRÈME DE VIOLET,
ST. GERMAINE, FRESH LEMON JUICE

ROSE MARTINI

STATESIDE VODKA, COINTREAU,
FRESH LIME JUICE, POMEGRANATE LIQUEUR,
CRANBERRY JUICE

GREEN ROOM MARTINI

GREY GOOSE L'ORANGE VODKA,
GRAND MARNIER, FRESH ORANGE SQUEEZE,
COINTREAU, CRISPIN HARD PEAR CIDER

DU PONT MARTINI

BULLEIT RYE, DOMAINE DE CANTON
GINGER LIQUEUR,
ABSINTHE, BITTERS

BLACK AND WHITE MARTINI

STATESIDE VODKA,
GODIVA CHOCOLATE LIQUEUR,
BAILEY'S, KAHLUA, ESPRESSO

15 EACH



WINE + BEER



SPARKLING WINE AND CHAMPAGNE

DOMAINE CHANDON BLANC DE NOIR, CA 12/40
PROSECCO, RUFFINO, ITALY 11/40
FREIXENET CAVA BRUT, SPAIN 12/40

WHITE WINE

WILHELM EILENZ KUPP RIESLING 13/50
BONTERRA SAUVIGNON BLANC 12/46
PRENDO PINOT GRIGIO 11/42
BOUCHAINE RIESLING 16/62
BOUCHAINE CHARDONNAY 16/62
JOEL GOTT CHARDONNAY 11/46
BOUCHAINE ROSE OF SYRAH 12/46

RED WINE

TERRAZAS MALBEC 9/34
CLINE MERLOT 13/52
BOUCHAINE PINOT MEUNIER 25/95
CLINE PINOT NOIR 14/50
NINE STONES (EVANS) SHIRAZ BAROSSA 10/38
CLINE ZINFANDEL 12/46
DECOY CABERNET/MERLOT BLEND 16/60
ST. JULIAN BORDEAUX RED 9/34
EDUCATED GUESS CABERNET SAUVIGNON 15/58
JOEL GOTT CABERNET SAUVIGNON 13/50



CRAFT BREWS

DOGFISH HEAD 60 MIN IPA, DE 8
LAGUNITAS IPA 8
YUENGLING DRAFT, PA 7
BLUE MOON DRAFT 8
TERRAPIN IPA DRAFT \$9
FOUNDER'S PORTER 8

IMPORTED BEER

CORONA EXTRA, MEXICO 8
AMSTEL LIGHT, NETHERLANDS 8
HEINEKEN, NETHERLANDS 8
STELLA ARTOIS, BELGIUM 8

DOMESTIC BEER

SAM ADAMS 8
MILLER LITE 7
CRISPIN PEAR CIDER 8 GLUTEN FREE

NON-ALCOHOLIC

CLAUSTHALER 7
O'DOULS 7



SCOTCH + RYE



SCOTCH

MACALLAN 12 YEAR 14
MACALLAN 18 YEAR 25
LAGAVULIN 16 18
TALISKER 10 YEAR 14
OBAN 14 15
GLENMORANGIE (18) 25
GLENMORANGIE NECTAR D'OR 18
GLENLIVET (12) 12
GLENLIVET (18) 18
JOHNNIE WALKER BLACK LABEL 12
JOHNNIE WALKER RED LABEL 10
JOHNNIE WALKER KING GEORGE 80

RYE/WHISKEY

WHISTLE PIG 10 YEAR 14
CROWN ROYAL 12
BULLEIT RYE 14
JAMESON 12
JAMESON BLACK 16
BUSHMILL'S 14

BAR LIQUORS



BOURBON

BASIL HAYDEN + KNOB CREEK
BULLEIT 10 YEAR
WOODFORD RESERVE + MAKER'S MARK
JIM BEAM + BULLEIT
BLANTONS BOURBON

VODKA

SMIRNOFF + STATESIDE
BELVEDERE + TITO'S
STOLICHNAYA + KETEL ONE
GREY GOOSE + GREY GOOSE ORANGE
GREY GOOSE LIMON + GREY GOOSE PEAR

GIN

BEEFEATER + BOMBAY SAPPHIRE
TANGUERAY + HENDRICKS
REVIVALIST GIN + NOLET'S

TEQUILA

1800 RESERVA + PATRON SILVER
SAUZA GOLD + DON JULIO

COGNAC

HENNESSEY BLACK
RÉMY MARTIN VSOP
COURVOISIER
RÉMY MARTIN XO



LOUIS XIII BY REMY MARTIN

100 YR OLD COGNAC
\$225 1 oz.