



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 DU BARRY

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

EL CAMINO

Banhez Mezcal, Bulleit Rye,
Benedictine, Angostura Bitters

ITALIAN PALOMA

1800 Tequila, Pama Pomegranate Liqueur,
Cointreau, House Made Sour Mix,
Topped with Prosecco

15 EACH

SMOKING BULLEIT

Cardamom Syrup, Benedictine,
Aromatic Bitters, Bourbon Soaked Cherries
combined with Bulleit Bourbon &
Infused with Cherry Wood Smoke
20



MARTINIS

ST. VIOLET

Hendricks Gin, Crème de Violet,
St. Germaine, Fresh Lemon Juice

ROSE

Stateside Vodka, Cointreau,
Fresh Lime Juice, Pomegranate Liqueur,
Cranberry Juice

GREEN ROOM

Grey Goose L'Orange Vodka,
Grand Marnier, Fresh Orange Squeeze, Cointreau, Crispin Hard
Pear Cider

DU PONT

Bulleit Rye, Domaine De Canton
Ginger Liqueur,
Absinthe, Bitters

SPARKLING BRAMBLE

Bluecoat Gin, St. Germaine, Chambord,
Fresh Lemon Juice, Prosecco

15 EACH

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
applewood smoked napoli salami, hot calabrese salami,
mortadella, toscano fennel sausage, and chorizo,
toasted house made baguette, quince, spicy pecans,
fig jam, and champagne mustard 19

HOMEMADE GUACAMOLE
chorizo sausage, crumble fresh goat cheese,
toasted flatbread, crudité 13

TRIO OF BEEF TACOS
tender beef tips, guacamole, cheese,
tomato, mango pineapple salsa 14

LOADED TRUFFLE FRIES
topped with tomatoes, jalapenos, bacon,
buffalo fried chicken, short ribs, cheese, truffle oil 18


JERK CHICKEN FLATBREAD
salsa verde, shallots, olives, arugula,
shredded jerk chicken, pineapple, tomatoes,
parmesan, lime crema drizzle 12

CHEESESTEAK FLATBREAD
tenderloin tips, caramelized onions,
house made whiz 14

FRIED STUFFED OLIVES
breaded meatballs stuffed with a feta olive,
marinara sauce 18

HUMMUS DUET
sweet potato-roasted garlic hummus and a black bean
chile Hummus, cucumbers, carrots, and fresh chips 13

SALADS

SEASONAL MIXED GREENS 
strawberries, toasted almonds,
dried cherries, cucumber, citrus vin 10

BABY KALE 
cucumbers, tomatoes, spicy pecans, beets,
with a balsamic dressing 12

HOTEL DU PONT CAESAR
boquerones anchovies, brioche crouton 10

ADD TO ANY SALAD
steak or colossal crab 12 jumbo shrimp 10
wild caught fillet of salmon 9 crab cake 12
certified organic free-range chicken breast 6

SANDWICHES, BURGERS & 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

**TENDERLOIN TIP AND
LOCAL MUSHROOM RISOTTO**
shaved crispy parsnips 20



WINE & BEER



SPARKLING WINE & CHAMPAGNE

Domaine Chandon Blanc de Noir, CA 16/62
Prosecco, Ruffino, Italy 12/46
Freixenet Cava Brut, Spain 12/46

WHITE WINE

Wilhelm Eilenz Kupp Riesling 13/50
Bonterra Sauvignon Blanc 12/46
Prendo Pinot Grigio 11/42
Bouchaine Riesling 15/58
Bouchaine Chardonnay 16/62
Joel Gott Chardonnay 12/46
Bouchaine Rose of Syrah 12/46

ROSE WINE

Domaine Lafage "Miraflors", France 12/46
Figuiere "Magali" Cotes de Provence 14/54
A to Z, Oregon 12/46

RED WINE

Terrazas Malbec 12/46
Cline Merlot 13/50
Cline Pinot Noir 14/54
Nine Stones (Evans) Shiraz Barossa 12/46
Cline Zinfandel 13/50
Duckhorn, Decoy Cabernet/Merlot Blend 16/60
St. Julian Bordeaux Red 12/46
Educated Guess Cabernet Sauvignon 18/70
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

Bluecoat • Beefeater • Bombay Sapphire
Tangeray • Hendricks
Revivalist Gin • Nolet's

TEQUILA

1800 Reserva • Patron Silver
Sauza Gold • Don Julio

COGNAC

Hennessey Black • Rémy Martin VSOP
Courvoisier • Rémy Martin XO

MEZCAL

Banhez Mezcal Artesenal



LOUIS XIII BY REMY MARTIN
100 YR OLD COGNAC

\$225 1 oz.