



LUNCH

HOTEL DU PONT GREEN ROOM



SOUPS

HEIRLOOM TOMATO CREAM
chevre and crispy pancetta 11

SOUP DU JOUR
a bowl of our chef's daily creation 9

SALADS

DU PONT CAESAR
brioche croutons, asiago cheese,
boquerones anchovies,
housemade dressing 10

BABY KALE AND SPRING MIX 
graffon traditional cheddar, strawberries, kiwi,
and a grapefruit-mint vinaigrette 12

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

served with a choice of fresh fruit cup, petite salad, french fries or homemade potato chips

CRAB CAKE
citrus old bay aioli, lettuce, tomato,
and onion on brioche bun 17

HOTEL DU PONT BURGER
custom blend of CAB chuck, brisket, and short rib, with bacon bourbon aioli, crisp bacon and aged cheddar on a brioche bun 15

HOUSE SMOKED SALMON
served open-face on house made artisan bread with citrus cream cheese, pickled red onion, sliced baby heirloom tomato 15

REUBEN SANDWICH
corned beef, swiss cheese, sauerkraut and thousand island dressing on rye 14

BEYOND BURGER 
veggie burger with sautéed mushrooms, raw onion, lettuce, tomato, chipotle mayo on brioche bun 16

LOBSTER ROLL
traditional lobster salad on a split top bun 20

RE-INVENTED CLASSICS

served with a choice of fresh fruit, petite salad, french fries or homemade potato chips

HOTEL DU PONT FRENCH DIP
thin sliced beef, au jus, and gruyere cheese on a toasted baguette 16

OPEN-FACED CHICKEN SALAD
certified organic chicken breast, diced apples, chopped walnuts and apple butter on toasted, rustic white country bread 14

FRIED OYSTER SANDWICH
sriracha mayo, lettuce, tomato, onion, on a brioche bun 14

ENTRÉES

CRISPY DUCK LEG AND THIGH CONFIT 
petite greens, tomato, mango pineapple salsa 19

SPRING PEA RISOTTO
jumbo scallops, parmesan, crispy pork belly 17

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

HOTEL DU PONT CRAB CAKE
piquillo pepper-citrus purée, herb quinoa, sugar snap peas and citrus butter 22

WILD CAUGHT SALMON 
pico de gallo relish, roasted fingerling potatoes 21

GRILLED ORGANIC BREAST OF CHICKEN 
whipped potatoes, wilted spinach, grilled baby eggplant, herb jus 18

LENTILS AND VEGETABLES  
asparagus, peas, sugar snap peas, french beans, heirloom baby tomatoes, and eggplant on beluga lentils, spinach chimichurri 17

 Gluten-Free  Vegetarian

