



LUNCH

HOTEL DU PONT GREEN ROOM



SOUPS

CRAB BISQUE  13

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 

baby kale, compressed apples, fall spiced pecans and yams, champagne mustard and apple cider vinaigrette 13

Add to any salad

- steak or colossal crab 14
- jumbo shrimp 12
- wild caught fillet of salmon 11
- crab cake 13
- certified organic free-range chicken breast 8

SANDWICHES

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

CRAB CAKE

roasted red pepper tartar, lettuce, tomato and onion on brioche bun 16

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

ROASTED TURKEY 

green apple and whipped brie on cranberry cider walnut tartine 12

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

CRISPY FRIED CHICKEN SANDWICH

certified organic boneless chicken breast, creamy jalapeño slaw, sliced heirloom tomato on focaccia 14

ENTRÉES

DUCK EGG OMELET 

swiss chard, baby kale, yams, cheddar cheese, with a Meyer lemon cream, and roasted fingerling potatoes 15

RICOTTA GNOCCHI 

swiss chard, duck bacon, asiago cheese, spaghetti squash 15

WILD MUSHROOM RISOTTO 

topped with tenderloin tips and crispy tobacco onions 22

HOTEL DU PONT CRAB CAKE

whipped potatoes, asparagus, grapefruit gastrique 20

WILD CAUGHT SALMON 

butter glazed baby carrots, faro risotto, sauce Americaine 19

GRILLED ORGANIC CHICKEN BREAST 

potato au gratin, smoked cherry demi, brussels sprouts 17

GRAINS AND PAN-ROASTED VEGETABLES  

smoked paprika and cumin dusted cauliflower, parsnips, yams, baby carrots on forbidden rice, petite greens and sherry vinaigrette 17

 Gluten-Free  Vegetarian

