



# 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

**PEPPADEW RISOTTO**  
jumbo scallops, peppadew risotto, 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

