



LUNCH

HOTEL DU PONT GREEN ROOM



SOUPS

SPICED WINTER SQUASH BISQUE

a selection of seasonal winter squash, cream and seasonal spices 10

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

WINTER KALE

baby and red kale, honey compressed apple, slivered almonds, dried cranberries, Bellavitano ginger cheese, champagne mustard dressing 13

ICEBERG WEDGE

baby iceberg, Nueskie's bacon, cherry tomato, bleu cheese dressing 12

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

TURKEY MELT

thinly sliced with dill havarti cheese, arugula, crisp bacon and roasted garlic onion jam on your choice of bread 13

BEYOND BURGER

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

RE-INVENTED CLASSICS

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

CROQUE MONSIEUR

open-faced, smoked ham, gruyere cheese, béchamel sauce on housemade semolina bread 14 add fried egg 1

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

Jurgielewicz Farms, PA duck eggs, white cheddar, asparagus, fingerling potatoes, roasted red pepper cream 15

SALAD NIÇOISE

fresh ahi tuna, grilled to your liking, fingerling potatoes, hard-boiled egg, baby heirloom tomatoes, haricot verts, boquerones anchovies, olives, capers, champagne mustard vinaigrette 24

5 OZ. CERTIFIED BLACK ANGUS PETITE FILET

grilled to order, potato gratin, steamed asparagus 25

HOTEL DU PONT CRAB CAKE

roasted red pepper tartar, whipped potato and petite greens salad 19

WILD CAUGHT NORTH ATLANTIC SALMON

pan-seared, creamed fingerlings, swiss chard, lemon cream 22

SHRIMP ORECCHIETTE

wild caught jumbo shrimp, arugula, tasso ham, fresh herbs, asiago 20

GRILLED CERTIFIED ORGANIC CHICKEN

herb marinade, citrus glaze, honey butter baby carrots, roasted fingerlings 18

FISH AND CHIPS

wild caught filet of flounder, crispy panko crust, french fries, tartar sauce 19

GRAINS AND PAN-ROASTED VEGETABLES

steamed and pan roasted petite vegetables, with quinoa, toasted almonds and dried cranberries, herb oil garnish 17

 Gluten-Free  Vegetarian



Our pastry team takes great pride in baking many of our breads rolls, baguettes, buns and pastries in-house daily.

– consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness –