

GREEN ROOM

Lunch Menu

SOUPS

- CREAMY LOADED POTATO** 10
cheddar cheese, bacon, scallions, crispy onions
- SOUP DU JOUR** 9
a bowl of our chef's daily creation

SALADS

- HOTEL DU PONT CAESAR** 10
brioche croutons, asiago cheese, boquerones anchovies, housemade dressing
- BABY KALE** *[GF]* 14
pecan salsa (spicy pecans, figs, diced apples, dried apricots, baby tomatoes, chile's, and vinegar), apricot vinaigrette
- 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** 17
citrus old bay aioli, lettuce, tomato, and onion on brioche bun
- HOTEL DU PONT BURGER** 15
custom blend of CAB chuck, brisket, and short rib, with bacon bourbon aioli, crisp bacon and aged cheddar on a brioche bun
- HOUSE SMOKED SALMON** 15
served open-face on house made artisan bread with citrus cream cheese, pickled red onion, sliced baby heirloom tomato
- FRESH RICOTTA TARTINE** 12
on grilled house made artisan bread, fig, orange and pine nut conserve, with arugula and baby kale tossed in olive oil and lemon
- BEYOND BURGER** *[V]* 16
veggie burger with sautéed mushrooms, raw onion, lettuce, tomato, chipotle mayo on brioche bun
- LOBSTER ROLL** 20
traditional lobster salad on a split top bun

RE-INVENTED CLASSICS

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

- HOTEL DU PONT FRENCH DIP** 16
thin sliced beef, au jus, and gruyere cheese on a toasted baguette
- OPEN-FACED CHICKEN SALAD** 14
certified organic chicken breast, diced apples, chopped walnuts and apple butter on toasted, rustic white country bread
- SHORT RIB SANDWICH** 20
Brioche bun, house made kimchee, cheddar cheese, lettuce, tomato, onion, and a house made BBQ-bacon aioli

ENTREES

- SHORT RIBS OF BEEF** *[GF]* 23
trumpet royale mushrooms, demi sauce, whipped potatoes
- MUSHROOM RISOTTO** 22
organic beech mushrooms, jumbo shrimp, rosemary and thyme
- CHEESESTEAK FLATBREAD** 14
tenderloin tips, caramelized onion, house made whiz
- HOTEL DU PONT CRAB CAKE** 22
with salsa verde, petite greens, and roasted beets
- FILET OF WESTER ROSS SCOTTISH SALMON** *[GF]* 23
shaved fennel, carrot and radish salad, beet pomegranate vinaigrette, faro risotto
- FREE RANGE CHICKEN BREAST** *[GF]* 18
curry scented sweet potato purée, brussels sprouts with orange zest and bacon
- RICE AND VEGETABLES** *[V/GF]* 17
low country rice, french beans, cauliflower, heirloom tomatoes, celery root, baby carrots, and a white balsamic, honey, and thyme reduction

[V] Vegetarian *[GF]* Gluten Free

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 -