

appetizers & sides

- Sweet potato fries, smoked ketchup \$4
- Polenta crusted calamari, pickled peppers, crispy onions, olives, harissa sauce \$7
- Roasted red pepper hummus, virgin olive oil, grilled pita \$5
- Hand cut fries, truffle mayo, chipotle ketchup \$4
- Breaded onion rings, smoked cheddar dip \$5
- Homemade potato chips, jalapeño mustard, ranch dressing \$4
- Tortilla chips, pico de gallo, guacamole \$4

soups & salads

Add soup to any salad \$3.50

Soup DuJour \$5

Du Jour Field Greens \$9

Organic greens, candied walnuts, goat cheese, dried cranberries, raspberry vinaigrette

Caesar Salad \$9

Crisp romaine hearts, caesar dressing, shaved locatelli cheese, plum tomatoes, grilled flatbread

Nicoise Salad \$11

Romaine, green beans, potatoes, anchovy, olive tapenade, egg, red wine vinaigrette + \$5 rare tuna

Soba Noodle Salad \$11

Greens, peanuts, julienned vegetables, soba noodles, soy vinaigrette

Chopped Salad \$11

Romaine, avocado, smoked bacon, tomatoes, bleu cheese crumble, bleu cheese dressing

Southwest Salad \$11

Romaine, black bean salad, cheddar, chipotle ranch, avocado, tortillas, mango chutney

grilled salad toppers

marinated chicken \$4, flank steak \$5, Scottish salmon \$5, crabcake \$6
seared peppercorn rare tuna \$5 pesto brushed shrimp \$5, tuna salad \$3

paninis & sandwiches

Add soup to any sandwich \$3.50 or upgrade to sweet potato fries \$2

Tomato and Fresh Mozzarella Panini \$11

Tomato, fresh mozzarella, portabella mushroom, pesto mayonnaise, garden salad

Grilled Chicken Panini \$10

Sun dried tomato mayo, caramelized onions, provolone, garden salad

Du Jour Cheese Steak \$12

Beef rib eye, mushrooms, onions, hot peppers, truffle-parmesan mayo, American cheese, fries

Open Faced Roasted Turkey Sandwich \$13

Roasted turkey, cranberry orange chutney, country mushroom stuffing, gravy, sweet potato fries

White Albacore Tuna Salad Sandwich \$10

Olive bread, spinach, oven dried tomatoes, served with chips

Du Jour Grilled Cheese & Tomato Soup \$12

Multi grain bread, brie cheese, cheddar, pepper jack, tomato, bacon, tomato basil bisque

Buffalo Chicken Wrap & Fries \$12

Grilled chicken, Frank's Red Hot, blue cheese, coleslaw, romaine greens, diced cucumber

Soup & Half Sandwich \$11

Grilled chicken panini, du jour grilled cheese, tomato and fresh mozzarella, or tuna salad sandwich
Your choice of soup du jour

stone fired flatbreads

Margherita \$9

House made oven dried tomatoes, fresh basil, fresh mozzarella

Philly Cheese Steak Flatbread \$12

Provolone & mozzarella, grilled ribeye, fried onions, wild mushrooms, truffle parmesan

Wild Mushroom \$10

Goat cheese, caramelized onion, sautéed mushrooms, extra virgin olive oil

Sausage & Pepperoni \$10

Tomato sauce, mozzarella, grilled peppers & onions, shaved parmesan

Italian Antipasto Flatbread \$11

Prosciutto, baby arugula, artichoke hearts, roasted peppers, kalamata olives, fresh mozzarella

Spicy Chicken \$11

Braised chipotle chicken, grilled peppers & onions, pepper jack cheese, avocado, cilantro

authentic tacos

Tacos: Fish, Chicken, or Beef \$11

Soft corn tortillas, sour cream, pico de gallo, jack cheese, guacamole, black beans, cilantro

signature burgers

choice of house cut fries, garden salad, gourmet potato chips or \$1.00 extra for sweet potato fries

Du Jour Burger \$11

Caramelized onions, white cheddar, dujour mayonnaise, l.t.o.p.

\$ 1.50 Bacon or Mushrooms

Best of Philly 2010 Veggie Burger Wrap \$11

Brown rice, chick peas, lentils, couscous, feta cheese, harissa sauce

Grilled Tuna & Shitake Mushroom Burger \$14.

Grilled pineapple, sesame-soy glaze, wasabi mayonnaise, l.t.o.p.

Lean Turkey Burger \$11

Freshly ground turkey, brie cheese, wild mushrooms, ranch dressing, l.t.o.p.

Maryland Style Jumbo Lump Crab Cake \$15

Cole slaw, spicy remoulade, pickles, l.t.o.p.

b.y.o. burger bar

Burgers served on a soft sesame bun including house cut fries, garden salad, potato chips, or \$1.00 extra for sweet potato fries

Du Jour 8oz Prime Beef \$10

8oz Lean Turkey Burger \$9

House made Vegetarian Burger \$9

Grilled Tuna & Shitake Burger \$13

Maryland Style Crab Cake \$13

Burger Additions \$1.50 each

hickory smoked bacon, country ham, crispy pork roll, fried egg, aged white cheddar, brie, feta, provolone, bleu cheese crumbles, swiss, American, vermont goat cheese, pepper jack, fresh mozzarella, roasted peppers, caramelized onions, wild mushrooms, cole slaw, guacamole, pico de gallo, oven dried tomatoes, jalapeños

simply fish

choice of market fresh fish, yukon gold potato confit, grilled asparagus, marinated grape tomatoes, cracked sea salt, fresh lemon and extra virgin olive oil \$16

fish du jour

Scottish salmon fillet

Maryland style crabcake

seared ahi tuna

desserts

classic chocolate chip cookie \$2

healthy oatmeal raisin cookie \$2

chocolate marshmallow smores cookie \$2

signature cupcakes \$2.50

classic red velvet cupcake, cream cheese frosting

double chocolate cupcake, chocolate frosting

Tahitian vanilla cupcake, vanilla buttercream

beverages & coffee bar

coke, diet coke, sprite, ginger ale, Stewarts bottled root beer, Boylans micro brewed soda

Saratoga Springs sparkling & still waters

imported illy brand coffee and full espresso bar

Organic loose leaf teas by **Premium STEAP**

specialty beverages \$2.50

freshly brewed unsweetened iced tea

peach infused iced tea

organic pomegranate iced tea

Melon Berry Yogurt Smoothie \$4

Peanut Butter Blast Smoothie \$4

Add \$1.25 protein powder