



CAFE DUFRAIN

SHARE BOARDS

Cheese 18

three cheeses | pepper jelly | crostini
house-made bread & butter pickles

Charcuterie 18

three meats | whole grain mustard
crostini | house-made dill pickles

STARTERS

Colossal Lump Crab Cake 16

wasabi cocktail sauce | fresh herbs
lemon | mustard seed caviar

Crab Rangoon Nachos 15

lump crab | jalapeño cherry drizzle

Goat Cheese Stuffed

Piquillo Peppers 13

fresh herbs | rosa sauce

Coconut Shrimp Ceviche 14

mango | red pepper | scallions
wonton chips

Tuna Tartare 14

tomato | onion | cucumber
crispy wonton | mac nut jus

Truffle Frites 9

house blend cheese | fresh herbs | truffle oil

FROM THE GARDEN

All salad dressings made fresh in-house

Blackened Hawaiian Tuna Salad 19

udon noodles | tatsoi | napa cabbage | carrots
red peppers | burnt miso aioli | ginger soy vinaigrette

Free Bird Cobb* 17

crispy chicken | mixed greens | bacon | hard boiled egg | heirloom
tomatoes | avocado | blue cheese crumbles | blue cheese dressing

Grilled Wild Shrimp Salad* 18

mixed greens | cucumbers | heirloom tomatoes
smoked gouda | creamy herb dressing

Steak Taco Salad 18

baby romaine lettuce | black beans | cotija cheese
mango salsa | red chili ranch | tortilla bowl

Traditional Caesar Salad 12

baby romaine lettuce | parmesan crisp
brioche croutons
half 7

LAND

Argentinian Style Skirt Steak 27

chimichurri | yucca fries | marinated tomatoes & onions

Pan Roasted Chicken* 25

mashed potatoes | fried brussel sprouts

Wok Stir Fried Vegetables 22

Thai basil | jasmine rice | crushed peanuts
choice of grilled chicken, steak or shrimp

Fresh Pappardelle Pasta 22

mushrooms | roasted tomatoes | fresh herbs
choice of grilled chicken, steak or shrimp

SEA

Whole Crispy Snapper 28

steamed jasmine rice | pickled vegetables | teriyaki sauce

Pan Seared Salmon 25

butter braised peewee potatoes | oven roasted tomatoes
saffron tomato broth

Wild Shrimp & Grits* 23

smoked bison andouille sausage | crispy shallots

SANDWICHES & MORE

All sandwiches are served with our house-made potato chips. Add a fried egg for \$1.5. Add double smoked maple bacon jam for \$1.75

Dufrain Smashed Steak Burger 14

provolone cheese | lettuce | tomato | onion

Shrimp Tacos 13.5

napa cabbage | pico de gallo | jalapeño lime
crema | cilantro | add guacamole – \$1.50

Banh Mi Style Chicken Sandwich 12.5

pickled jalapeños & carrots | cilantro | sriracha mayonnaise

Veggie Burger 13

avocado | tomato | alfalfa sprouts | mixed
greens | roasted tomato aioli

SIDES

House Cut Frites 5

Fried Brussel Sprouts 7

Yucca Fries 7

Mac & Cheese 8

House-Made Chips 5

Chef Vegetable 7

***Indicates antibiotic and steroid free**

Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a food borne illness

BOTTLED BEERS

Duke's Cold Nose 4.5
Brown Ale, Jacksonville, FL

Arcus 4.5
IPA, Pasco, FL

Founders Centennial 4.75
IPA, Grand Rapids, MI

Rekorderlig Strawberry-Lime 6.5
Hard Cider, Vimmerby, Sweden

Narragansett 4.5
Lager, New England

Coppertail Night Swim 4
Porter, Tampa, FL

Wild Ginger 5
Alcoholic Ginger Beer, LaCrosse, WI

St. Pauli N.A. 4
Germany

Uinta 7
Free Form IPA, Salt Lake City, UT
Gluten Free

DRAFTS

Ask your server about our seasonal and local draft selection

LIBATIONS

Moscow Mule 8.5
Russian Standard Vodka, Fresh Lime Juice,
House-Made Ginger Beer

Angry Mule 10.5
Cointreau Noir, House-Made Ginger Beer,
Fresh Lime Juice

Elk's Own 10
Makers Mark Whisky, Dow's LBV Port, Fresh
Lemon Juice, Simple Syrup

Elder Bison 10
ZU Bison Grass Vodka, St. Germain Liqueur,
Rosemary Simple Syrup, Fresh Lemon Juice

Dufrain Royale 10
Ketel One Oranje, Chambord Liqueur,
Cranberry, Fresh Lime Juice

Margarita 9.50
A Cafe Dufrain "Original"
Partida Blanco Tequila, Fresh Lime
Juice, Agave

3 Sheets 14
Remy Martin 1738, Mount Gay Rum, Cointreau,
Fresh Lemon Juice, Cinnamon Simple Syrup

Red or White Pisco Sangria 9
Barsol Pisco, Fresh Squeezed Orange Juice,
Peach Liqueur, White or Red Wine

Cherry Soda 8.75
Tito's Vodka, Cherry Heering Liqueur, Fresh
Lemon Juice, Simple Syrup

Pimm's Turbo 9
Pimm's Cup #1, Tanqueray No. 10 Gin, Sweet
Lemonade, Soda

Summer Spritz 9
J.P. Chenet Brut, Aperol, Soda, Fresh Orange

Traditional 12
Bulleit Bourbon, Simple Syrup,
Orange and Angustura Bitters

Nutty Rye 12
Templeton Rye Whiskey,
Orange and Walnut Bitters

REFRESHERS

Botanist Collins 9.5
The Botanist Gin, Creme de Cassis, Basil,
Simple Syrup, Club Soda, Fresh Lemon Juice

The Shrink 9.5
Plymouth Gin, Pamplemousse Rose Liqueur,
Fresh Lemon Juice, Simple Syrup

Cool Therapy 9.75
Four Roses Bourbon, House-Made Ginger
Beer, Soda

Mile High 10
Mount Gay Rum, Chartreuse Liqueur, Honey
Water, Fresh Lemon Juice, Bitters, Ginger Ale

OLD-FASHIONEDS

Orange Blossom 10
Rittenhouse Rye Whisky, Bitters

Harbour Island Spice 12
Mount Gay Black Barrell Rum, Cinnamon
Simple Syrup, Black Walnut Bitters

BY THE GLASS

BUBBLY / ROSE

J.P. Chenet 6.5
Brut
France

Taittinger 13
Brut Champagne
France

MiMi 8
Rose
Provence, France

Mirabelle 11
Brut Rose
Napa Valley, CA

WHITES

Pighin 9
Pinot Grigio
Italy

Sean Minor 8.50
Sauvignon Blanc
Napa Valley, CA

Colin Barollet Bourgogne 8.75
Chardonnay
France

Frog's Leap (Organic) 12
Chardonnay
Napa Valley, CA

MAN Family Vintners 7.5
Chenin Blanc
South Africa

Domaine Delaporte 12
Sancerre
France

REDS

Benziger 13
Cabernet Sauvignon
Sonoma, CA

Proximity 26 9.75
Cabernet Sauvignon
Santa Barbara, CA

Beckon 12
Pinot Noir
Santa Maria Valley, CA

Chateau De Bechaud 12
Bordeaux
Saint Emilion, FR

Roth-Heritage 11
Red Blend
Alexander Valley, CA

