



CAFE DUFRAIN

STARTERS

SHARE BOARD

Pick 3 18
(meat & cheese options)
crostini | seasonal accompaniments

Buffalo Gulf Shrimp 14
shaved celery slaw | blue cheese

Yellowfin Tuna Toast 14
sesame aioli | spicy cucumbers
avocado | bagel crisp

Philly Cheesesteak Wontons 11
peppers | onions | house blend cheese
bloody mary ketchup

Crab Rangoon Nachos 15
lump crab | sesame cream cheese | wonton chips
jalapeño cherry drizzle

Truffled Fries or Brussel Sprouts 9
house blend cheese | fresh herbs | truffle oil

Bacon Braised White Bean Dip 8
north country smokehouse bacon
crudité | crostini

FROM THE GARDEN

All salad dressings made fresh in-house

Blackened Yellow Tail Tuna Salad 19
udon noodles | asian slaw | burnt miso aioli | ginger soy vinaigrette

Free Bird Cobb 17
grilled chicken | mixed greens | bacon | hard boiled egg | cherry
tomatoes | avocado | blue cheese crumbles | blue cheese dressing

Gulf Shrimp Salad 18
crisp greens | pickled red onions | roasted pineapple | cucumbers
toasted coconut | feta cheese | mojo vinaigrette

Ora King Salmon Salad 22
mixed greens | red onions | celery | crispy capers | bagel crisp
croutons | fresh dill | grilled lemon yogurt dressing

B.L.A.T. Panzanella Salad 13
seared romaine | grape tomatoes | red onion | bacon crumble
avocado | apple cider bacon dressing

LAND & SEA

Argentinian Style Skirt Steak 27
chimichurri | yucca fries | marinated tomatoes and onions

Slow Braised Beef Short Ribs 26
through the garden hash | agra dolce greens

Free Bird Chicken 25
grilled or fried | smoked gouda mac and cheese | crispy brussels

Beef Bolognese 22
fresh rigatoni | house made lemon ricotta | fresh basil

The Shawshank 25
steak | frites | au poivre

Wok Stir Fried Vegetables 23
cilantro | jasmine rice | crushed peanuts
choice of chicken, shrimp or steak

Fresh Florida Catch 27
pineapple fried rice | mango pico de gallo | crispy jalapeño

Gulf Shrimp, Greens And Beans 24
hearty greens | cannellini beans
italian sausage | garlic crostini

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 | mixed greens | tomato | onion

Gulf Shrimp Tacos 13.5
napa cabbage | pico de gallo | jalapeño lime
crema | cilantro | *add guacamole – \$1.50*

Chicken Cali Sandwich 13.5
pickled red onions | napa cabbage | tomato | guacamole | cuban bread

Veggie Burger 13
avocado | tomato | alfalfa sprouts | mixed
greens | roasted tomato aioli

SIDES

House Cut Frites 5
Fried Brussel Sprouts 7

Yucca Fries 7
Smoked Gouda Mac & Cheese 8

Garden Hash 6
Chef Vegetable 7

Ask your server about our gluten free, vegetarian and vegan options. 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

**Red, White or
Sparkling Pisco Sangria** 9
barsol pisco, fresh squeezed orange juice,
peach liqueur

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
buffalo trace bourbon, house-made ginger
beer, soda

Mile High 10
mount gay rum, chartreuse liqueur, agave,
fresh lemon juice, bitters, ginger ale

OLD-FASHIONEDS

Orange Blossom 10
rittenhouse rye whisky, orange bitters

Harbour Island Spice 12
mount gay black barrell rum,
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 emillion, fr

Roth-Heritage 11
red blend
alexander valley, ca

