



# 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

### 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 | napa cabbage | carrots  
red peppers | burnt miso aioli | ginger soy vinaigrette

### Free Bird Cobb\* 17

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

### Grilled Wild Shrimp Salad\* 18

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

### Traditional Caesar Salad 12

baby romaine lettuce | parmesan crisp | croutons  
half 7

**Ask Your Server About  
Today's "From The Garden" Special**

## LAND

### Argentinian Style Skirt Steak 27

chimichurri | yucca fries | marinated tomatoes & onions

### Crispy 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**

*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, 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

