

# CAFÉ DUFRAIN

NEW AMERICAN CUISINE

## STARTERS

<b>CHEESE &amp; CHARCUTERIE BOARD</b>	25
Ask your server for today's selections	
<b>BUFFALO GULF SHRIMP</b>	14
Carrot and celery slaw, blue cheese crumble	
<b>ASIAN-STYLE RIBS</b>	12
Hoisin glaze, toasted sesame seeds, scallions	
<b>SLOW-POACHED CHILLED GULF SHRIMP</b>	14
Tomato, cucumber, baby bell pepper, red onion, avocado	
<b>TUNA POKE CUPS</b>	15
Citrus ponzu, wakame, toasted macadamia nuts	
<b>TRUFFLED FRITES OR BRUSSELS SPROUTS</b>	9
House-blend cheese, fresh herbs, truffle oil	

## SALADS

<b>SEARED TUNA SALAD</b>	19
Pickled red onion, shaved celery, house-made aioli	
<b>FREE BIRD COBB</b>	17
Pulled roasted chicken, mixed greens, bacon, hard-boiled egg, cherry tomatoes, avocado, blue cheese crumbles, blue cheese dressing	
<b>THE BUCKHORN WITH STEAK</b>	19
Flowering Kale, soft-boiled egg, croutons, house-made Caesar dressing	
<b>PANZANELLA SALAD</b>	13
Bacon crumbles, avocado, grape tomatoes, house-made croutons, apple cider bacon dressing	

## MAINS

<b>HANGER STEAK</b>	27	<b>SEASONAL RAVIOLI</b>	22
Arugula, balsamic marinated onion and tomato, shaved Locatelli		Ask your server about today's special	
<b>VEAL SCALLOPINI</b>	28	<b>FRESH CATCH</b>	MP
Pretzel spaetzle, roasted Brussels, Dijon		Ask your server about today's catch	
<b>OVEN-ROASTED HALF CHICKEN</b>	25	<b>GULF SHRIMP FRIED RICE</b>	24
Creamy polenta, cacciatore sauce		Chinese sausage, pineapple, garlic, ginger	
		<b>PAN-ROASTED ORA KING SALMON</b>	27
		Coriander-scented jasmine rice, oven-roasted broccoli	

## SANDWICHES

All sandwiches are served with our house-made potato salad. Substitute house-cut frites for \$2 or kale Caesar salad for \$4.

<b>DUFRAIN SMASHED STEAK BURGER</b>	14
Provolone cheese, crisp romaine, tomato, onion	
<b>GULF SHRIMP OR PULLED CHICKEN TACOS</b>	13.5
Shredded lettuce, mango pico de gallo, jalapeño lime crema, cilantro	
<b>BBQ JACK SANDWICH (V)</b>	13
Jackfruit, green apple slaw, pineapple-jerk barbecue sauce	
<b>PULLED PORK SANDWICH</b>	13
Napa cabbage slaw, brown sugar barbecue sauce	
<b>EXTRAS</b>	
Fried egg	1.5
Double-smoked bacon crumble	1.75
Guacamole	1.5

## SIDES

<b>HOUSE-CUT FRITES</b>	5
<b>ROASTED BRUSSELS SPROUTS</b>	7
<b>YUCCA FRIES</b>	7
<b>SMOKED GOUDA MAC &amp; CHEESE</b>	8
<b>PINEAPPLE FRIED RICE</b>	6
<b>ROASTED BROCCOLI</b>	7

  **CAFÉ DUFRAIN**

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*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.*

## BOTTLE / CAN BEERS

<b>DUKE'S COLD NOSE</b> brown ale / jacksonville, fl	5	<b>WILD GINGER</b> alcoholic ginger beer / lacrosse, wi	5
<b>ARCUS</b> southern pale ale / pasco, fl	7	<b>ST. PAULI N.A.</b> germany	4
<b>FOUNDERS CENTENNIAL</b> ipa / grand rapids, mi	5	<b>STELLA ARTOIS</b> pilsner / belgium	6
<b>REKORDERLIG STRAWBERRY-LIME</b> hard cider / vimmerby, sweden	6.5	<b>BUDWEISER</b> lager / st. louis, mo	4
<b>NARRAGANSETT</b> lager / new england	4.5	<b>COPPERTAIL FREE DIVE</b> ipa / tampa, fl	6
<b>COPPERTAIL NIGHT SWIM</b> porter / tampa, fl	6		

## LIBATIONS

<b>MOSCOW MULE</b> Russian Standard Vodka, Fresh Lime Juice, House-Made Ginger Beer	9
<b>ELDER BISON</b> Zu Bison Grass Vodka, St. Germain Liqueur, Rosemary Simple Syrup, Fresh Lemon Juice	10
<b>DUFRAIN ROYALE</b> Ketel One Oranje, Chambord Liqueur, Cranberry, Fresh Lime Juice	10
<b>MARGARITA</b> A Cafe Dufrein "Original" Partida Blanco Tequila, Fresh Lime Juice, Agave	10

## ON TAP

<b>THE SPIKED PALMER</b> Cathead Honeysuckle Vodka, Jack Rudy Sweet Tea Syrup, Fresh Lemon Juice	11
<b>THE STANDARD</b> Russian Standard Vodka, Jack Rudy Elderflower Tonic, Chateau Aloe Liqueur, Tonic	11
<b>ISLAND SPLASH</b> Panama Pacific Rum 9 yr., Pineapple Juice, Coconut Water Simple Syrup, Fresh Lime Juice, Scrappy's Aromatic Bitters	11

## BY THE GLASS

BUBBLY / ROSÉ	WHITES	REDS
<b>J.P. CHENET</b> 6.5 brut france	<b>PIGHIN</b> 9 pinot grigio italy	<b>TURNBULL</b> 16 cabernet sauvignon napa valley, ca
<b>TAITTINGER</b> 13 brut champagne france	<b>LITTLE JAMES' BASKET</b> 8.5 blanc france	<b>CONCHA Y TORO GRAN RESERVA</b> 9.75 cabernet sauvignon chile
<b>DOMAINE ST. ANDRE MAGALI CUVÉE</b> 9 rosé france	<b>CANTINA TRAMIN</b> 9 chardonnay italy	<b>BECKON</b> 12 pinot noir santa maria valley, ca
<b>MIRABELLE</b> 11 brut rosé napa valley, ca	<b>FROG'S LEAP (ORGANIC)</b> 12 chardonnay napa valley, ca	<b>CHATEAU DU PIN</b> 12 bordeaux france
<b>MOSCATO D'ASTI</b> 10 moscato piedmont, italy	<b>MAN FAMILY VINTNERS</b> 7.5 chenin blanc south africa	<b>TRADITION</b> 11 red blend napa valley, ca
	<b>DOM DE LA ROSSIGNOLE CUVÉE VV</b> 12 sancerre france	