

CAFÉ DUFRAIN

NEW AMERICAN CUISINE

STARTERS

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

SALADS

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

MAINS

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

SANDWICHES

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

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

SIDES

HOUSE-CUT FRITES	5
ROASTED BRUSSELS SPROUTS	7
YUCCA FRITES	7
SMOKED GOUDA MAC & CHEESE	8
PINEAPPLE FRIED RICE	6
ROASTED BROCCOLI	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.

BOTTLED BEERS

<p>DUKE'S COLD NOSE 4.5 brown ale / jacksonville, fl</p> <p>ARCUS 6 southern pale ale / pasco, fl</p> <p>FOUNDERS CENTENNIAL 4.75 ipa / grand rapids, mi</p> <p>REKORDERLIG STRAWBERRY-LIME 6.5 hard cider / vimmerby, sweden</p> <p>NARRAGANSETT 4.5 lager / new england</p> <p>COPPERTAIL NIGHT SWIM 4 porter / tampa, fl</p>	<p>WILD GINGER 5 alcoholic ginger beer / lacrosse, wi</p> <p>ST. PAULI N.A. 4 germany</p> <p>STELLA ARTOIS 6 pilsner / belgium</p> <p>BUDWEISER 5 lager / st. louis, mo</p> <p>COPPERTAIL FREE DIVE 6.5 ipa / tampa, fl</p>
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LIBATIONS

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

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

BY THE GLASS

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