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Cafe Dupont

Menu Prices — October 24, 2026

Cafe Dupont menu with prices in United States, updated January 2025: 18 items across 2 categories, prices from $12.00 to $58.00.

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Cafe Dupont Menu with Prices (United States)

Cafe Dupont menu with prices in United States, updated January 2025: 18 items across 2 categories, prices from $12.00 to $58.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/cafe-dupont

Menu categories: Mains · Dessert

Mains

ITEM	PRICE
Pan Seared King Salmon Summer farro salad, lemon caper meunière, gulf crabmeat, fried leeks, and micro greens.	**$42.00**
Sesame Crusted Sushi Grade Ahi Tuna Compressed watermelon, citrus Crudo broth, soy reduction, and terra preta microgreens.	**$18.00**
Seared Foie Gras Hinkel's bakery french toast, port poached pears, strawberry, and rosemary chutney.	**$24.00**
Fried Green Tomatoes Grilled, chilled large shrimp, gulf crabmeat remoulade, and organic micro greens.	**$18.00**
Organic Buttercrunch Lettuce Salad Housemade farmer's cheese, toasted walnuts, orange supremes, and strawberry vinaigrette.	**$12.00**
Artisan Cheese Plate Point Reyes blue, imperial brie, red dragon, 18-month Feemster gouda burrata, comté, Sequatchie cove Coppinger, and drun...	**$22.00**
Cafe Dupont Charcuterie Foie gras torchon, smoked duck breast, pork belly, country pate, and fried farmer's egg.	**$26.00**
Cornmeal Crusted Frog Legs Heirloom tomato pan sauce, fresh basil, olives, and fried sweet potato greens.	**$20.00**
Fried Oysters and Okra Cayenne beurre blanc, horseradish crème fraîche, and soy reduction.	**$18.00**
Buttermilk-Fried Joyce Farms Chicken Breast Truffled creamed potatoes, lemon beurre blanc, and grilled large asparagus.	**$28.00**
Grilled Duroc Pork Chop Roasted sweet potato custard, sauteéd haricot verts, sweet tea reduction, and petals from the past peach amaretto chutne...	**$40.00**
Farm-to-Table Vegetable Tasting Fried green tomato, grilled asparagus, broccolini, sous vide golden beets poached fingerling potatoes, grilled zucchini,...	**$25.00**
Duet of Grilled Manchester Farms Quail and Smoked Duck Breast Classic Carolina gold hoppin' johns and fried carrot strings.	**$40.00**
Grilled Smoked Ribeye Glazed brussels sprouts, mixed potato hash, veal reduction, and black garlic compound butter.	**$58.00**
Braised Beef Short Rib Fried organic grit cake, heirloom tomato, wilted baby arugula, and shiitake mushrooms.	**$45.00**

Dessert

ITEM	PRICE
Orange Scented Crème Brûlée Chantilly cream and fresh berries.	**$12.00**
Chilton County Peach Cobbler Cream cheese ice cream.	**$12.00**
Flourless Chocolate Cake Chantilly cream and chocolate ganache.	**$12.00**