



Cafe Dupont

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

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