

# dulu

CAFE & LOUNGE

## FRUITS DE MER

### SHRIMP COCKTAIL 21

Fresh Shrimp with Housemade  
Cocktail Sauce

## TO SHARE

### BRUSCHETTA 14

Berkshire Mountain Bakery Rustic  
Bread, Tomato, Red Onion

### CRUDITE 19

Serves 2. Assortment of Farm Fresh  
Vegetables with Housemade  
Hummus and Ranch

### CHARCUTERIE BOARD 24

Serves 2. Chef's Daily Selection of  
Cured Meats and Aged Cheese, Crostini,  
Fresh Fruit, Seasonal Preserves

### CHICKEN STRIPS 18

Gluten-free. Choice of Honey, Honey  
Mustard, or Ranch

### CHICKEN CLUB 19

Roasted Chicken, Baldwin Farms Bacon,  
Lettuce, Tomato, and Garlic Aioli on Fresh  
Sourdough Bread

## SALADS

### SUMMER FRUIT CAPRESE 18

Fresh Mozzarella, Cherry Tomatoes,  
Peaches, Blackberries, Balsamic Glaze  
Add Prosciutto 7

### CAESAR 17

Housemade Garlic Croutons, Shaved  
Parmesan, Housemade Caesar Dressing  
Add Chicken or Shrimp 9

## MAINS

### STEAK DU JOUR 31

Lightly seasoned and grilled, topped with  
Chimichuri, served with Mashed Parsnips  
with Coconut Milk, and Sautéed  
Vegetables

### CHICKEN PAILLARD 28

Lightly Pounded Chicken Breast Topped  
with Arugula and Cherry Tomatoes,  
Lemon Vinaigrette and Shaved Parmesan

### SHRIMP SCAMPI 29

Sautéed in a garlic and white wine  
butter sauce, served over linguine and  
finished with a hint of lemon and fresh  
parsley

## SIDES

Garden Salad 7 | Avocado 6 | Mashed Parsnip 9

Side of Daily Mixed Vegetables 8