

WEEKEND BRUNCH MENU

STARTERS

Fresh Fruit Cup 3.5 (V, VGT, GF)

Breakfast Pastries 3.5

pastry chef's weekly selection (limited availability)

Soup Du Jour cup 4./bowl 9

chef's daily creation

Duo Bruschetta 9. (V, VGT)

Roma tomato, fresh basil, roasted peppers, olive oil

Zuppa di Cozze 11. (GF)

mussels, white wine, Roma tomatoes

Calamari Fritti 10.

spicy aioli, lemons

Sweet Potato Fries 5. (V, VGT, GF)

honey mustard

Petit Salads 5. (VGT, GF)

small mixed green, balsamic vinaigrette or Caesar salad

PASTA DEL GIORNO *Chef's daily pasta creation*

SANDWICHES

All sandwiches include a choice of: Fries or Small Salad.

Substitute a side with a Cup of Soup or Sweet Potato Fries 1.5

Panino Rustica 9.

roasted chicken, mozzarella, roasted peppers, balsamic

Mediterranean Panino 9. (VGT, MGF)

foraged mushrooms, roasted peppers, fresh mozzarella

Bistro Burger* 11 (MGF)

baby Swiss, tomato, pickled red onion, spicy aioli, brioche

Blackened Tuna* 11.

baby greens, Roma tomato, spicy aioli, ciabatta

EGGS + OMELETS + ETC.

Add a cup of Soup or Petit Salad to any entrée 3.5

Kale & Mushroom Benedict 10. (V)

toasted English muffin, wilted kale, shitake mushrooms, poached eggs,

hollandaise, accompanied with crispy potatoes.

Duo Eggs Benedict 10.

English muffin, ham, poached eggs, hollandaise, crispy potatoes

Farmers Special 9. (GF)

two eggs any style, choice of potatoes or grits, bacon or ham

Brioche French Toast 9.

accompanied with smoked bacon, or ham + strawberries 2.

Broken Egg Sandwich 9.

black forest ham, baby Swiss cheese, tomato, ciabatta

accompanied with crispy potatoes. + side of bacon 2.5

Western Omelet 9. (GF)

shitake mushrooms, ham, peppers, onions, aged cheddar cheese

accompanied with crispy potatoes or grits. + side of bacon 2.5

Mediterranean Frittata 9. (VGT, GF)

broccoli, caramelized onions, mushrooms, roasted pimiento, parmesan

accompanied with crispy potatoes or grits. + side of bacon 2.5

MAIN SALADS

Add extras to your Entrée Salad

+ roasted chicken 2. + *Ahi Tuna 4. + shrimp 6.

Add a cup of Soup to any entrée salad 3.5

Kale & Valencia Orange 9.5 (V, VGT, GF)

quinoa, pickled red onions, pumpkin seed vinaigrette

Niçoise 8. (MV, VGT, GF)

baby greens, marinated tomatoes, olives, hardboiled egg

Bistro 8 (MV, VGT, GF)

spiced pecans, sun dried cranberries, gorgonzola cheese, pickled red onion,

balsamic vinaigrette

KID'S BRUNCH MENU AVAILABLE



SPECIAL LUNCHEON PACKAGES AVAILABLE

FOR LARGE PARTIES OF 10 OR MORE GUESTS

Dine In or Take Out. No room fee if booked during Lunch Hours.

**FOR RESERVATIONS OR TAKE
OUT ORDERS PLEASE CALL :**

252.439.2233

CAFEDUORESTAURANT.COM

NOW SERVING

WEEKEND BRUNCH

SATURDAY & SUNDAY 11AM-2PM



**505 RED BANKS RD
GREENVILLE, NC**

252.439.2233

LUNCH

Monday-Friday 11:30am - 2pm

DINNER

Monday-Thursday 5pm-9pm

Friday- Saturday 5pm-10pm


WEEKEND BRUNCH


Saturday- Sunday 11:00am - 2:00pm


**Available for private events on Sunday evening.*


For additional information about Café Duo, or if you
have any comments or concerns please email us at :
info@CafedDuoRestaurant.com

CafedDuoRestaurant.com

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LUNCH MENU

SMALL PLATES + STARTERS

- SOUP DU JOUR** 4. cup / 9. bowl
chef's daily creation
- DUO BRUSCHETTA** 9. (V, VGT)
Roma tomato, fresh basil, roasted peppers, olive oil
- ZUPPA DI COZZE** 11. (GF)
mussels sautéed with white wine
- CALAMARI FRITTI** 10.
spicy aioli, lemons
- SWEET POTATO FRIES** 5. (V, VGT, GF)
honey mustard
- PETIT SALADS** 5. (V, VGT, GF)
Small Caesar or mixed green with balsamic vinaigrette

SANDWICHES

All sandwiches includes a choice of: Fries or Small Salad. Substitute a side with a Cup of Soup or Sweet Potato Fries +1.5

- PANINO RUSTICA** 9.
roasted chicken, mozzarella, roasted peppers, balsamic
- BISTRO BURGER*** 11. (MGF)
baby Swiss, Roma tomato, pickled red onion, aioli, brioche
- MEDITERRANEAN PANINO** 9. (MV, VGT)
foraged mushrooms, roasted peppers, fresh mozzarella
- BLACKENED TUNA*** 11.
baby greens, tomato, spicy aioli, ciabatta
- B.L.T.** 9.
Apple wood smoked bacon, baby greens, tomato, crusty bread

PASTA, ETC.

- Add a cup of Soup or Petit Salad to any pasta 3.5
- KALE & MUSHROOM QUINOA** 13. (V, VGT, GF)
kale, shitake mushrooms, confit tomatoes
+ roasted chicken 2 + shrimp 6. + *ahi tuna 4.
- PENNE ALLA VODKA** 11 (VGT)
tomato cream sauce, Roma tomatoes, touch of vodka
+ primavera 2. + roasted chicken 2 + shrimp 6.
- TAGLIATELLE BOLOGNESE** 14.
meat ragu, shitake mushrooms, ribbon shaped pasta
- CHICKEN LIMONE** 14. (MGF)
chicken cutlet, citrus pan sauce accompanied with vegetable of the day
and choice of one side: petit salad or fries

MAIN SALADS

- ADD EXTRAS TO YOUR ENTRÉE SALAD:**
+ roasted chicken 2. + *ahi tuna 4. + shrimp 6.
Add a cup of Soup to any entrée salad 3.5
- KALE & VALENCIA ORANGE** 9. (V, VGT, GF)
quinoa, pickled red onions, pumpkin seed vinaigrette
- NIÇOISE** 8. (MV, VGT, GF)
baby greens, marinated tomatoes, olives, hardboiled egg
- BISTRO** 8. (MV, VGT, GF)
spiced pecans, sun dried cranberries, gorgonzola cheese, pickled red onion,

LUNCH DUO SPECIAL Choose two: 7.5

- ◆ Half Sandwich: Panino Rustica, BLT, Mediterranean
- ◆ Cup of Soup du jour
- ◆ Petit Salads: Caesar salad or Mixed Greens Salad

DINNER MENU

STARTERS

- GAMBAS AL AJILLO** 12.5 (GF)
shrimp, shaved garlic, olive oil, smoked pimiento
- DUO BRUSCHETTA** 9. (V, VGT)
Roma tomato, fresh basil, roasted peppers, olive oil
- ZUPPA DI COZZE** 11. (GF)
mussels, white wine, Roma tomato
- CALAMARI FRITTI** 10.
spicy aioli, lemons
- SOUP DU JOUR** 4. cup
chef's daily creation
- PETIT SALADS** 5. (VGT, GF)
Small Caesar salad or mixed green salad with balsamic vinaigrette

PASTA + ETC.

- Add a cup of Soup or petite Salad to any pasta 3.5
- KALE & MUSHROOM QUINOA** 14. (V, VGT, GF)
kale, shitake mushrooms, confit tomatoes
+ roasted chicken 2. + shrimp 6. + *ahi tuna 6.
- TAGLIATELLE BOLOGNESE** 15.
meat ragu, shitake mushrooms, ribbon shaped pasta
- BUTTERNUT SQUASH TORTELLACCI** 14. (VGT)
brown butter sage sauce
- PENNE ALLA VODKA** 12. (VGT)
tomato cream sauce, tomato, touch of vodka
+ primavera 2. + roasted chicken 2. + shrimp 6.
- FRUITI DI MARE** 19.5
Shrimp, scallops, mussels, tomato, olive oil
linguini

Please inform our staff of any special dietary requirements.

V: Vegan, VGT: Vegetarian, GF: Gluten Free,
M: Modified per request



MAIN ENTRÉE SALADS

Add a cup of Soup to any entrée salad 3.5
ADD EXTRAS TO YOUR ENTRÉE SALAD:
+ roasted chicken 2. + *ahi tuna 6. + shrimp 6.

KALE & VALENCIA ORANGE 10.5 (V, VGT, GF)
quinoa, pickled red onions, pumpkin seed vinaigrette

NIÇOISE 9.5 (MV, VGT, GF)
baby greens, marinated tomatoes, olives, hardboiled egg

BISTRO 9.5 (MV, VGT, GF)
spiced pecans, sun dried cranberries, gorgonzola cheese,
pickled red onion, balsamic vinaigrette

LAND, AIR, SEA

Add a cup of Soup or petite Salad to any entrée 3.5

CIOPPINO 20. (GF)
market fish, shrimp, scallops, mussels, spicy tomato
broth

CATCH OF THE DAY* Market Price,
chef's daily creation

STEAK FRITES* 23. (GF)
charbroiled black angus hanger steak
rosemary red wine bordelaise, hand cut fries

CHICKEN LIMONE 15. (MGF)
chicken cutlet, citrus pan sauce, whipped potatoes &
market vegetable

CHICKEN FORESTIERE 15. (MGF)
chicken cutlet, foraged mushroom, pan sauce,
whipped potatoes & market vegetable

ADD SIDES TO YOUR ENTRÉE:

- Wilted Kale - lemon, olive oil 6.
- Market Vegetables 4.
- House-cut fries, spicy aioli 5.
- Whipped Potatoes 4.
- Sautéed Broccoli 4.

This is a sample of our menu. Prices and offerings subject to change

An 18% gratuity may be applied to parties of 5 or more. Please inform our staff of any special dietary requirements.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness