

WEEKEND BRUNCH MENU

STARTERS

Fresh Fruit Cup 5. (V, VGT, GF)

Soup Du Jour cup 6./bowl 10.

chef's daily creation

Bruschetta 10. (V, VGT)

Roma tomato, fresh basil, olive oil

Zuppa di Cozze 12. (GF)

mussels, white wine, Roma tomatoes

Gambas Al Ajillo 13. (GF)

Shrimp, shaved garlic, evoo, smoked pimenton

PASTA DEL GIORNO *Chef's daily pasta creation*

SANDWICHES

Add a Cup of Soup or Petit Salad to any entrée 4.5

Panino Rustica 12.

roasted chicken, mozzarella, roasted peppers, balsamic

Blackened Tuna* 14.

baby greens, Roma tomato, spicy aioli, ciabatta

Broken Egg Sandwich 12.

black forest ham, baby Swiss cheese, tomato, ciabatta

accompanied with crispy potatoes. + side of bacon 3.5

ENTREES +

Add a cup of Soup or Petit Salad to any entrée 4.5

Kale & Mushroom Benedict* 13. (V)

toasted English muffin, wilted kale, shitake mushrooms, poached eggs, hollandaise, accompanied with crispy potatoes.

Duo Eggs Benedict* 13.

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

Farmers Special* 12. (GF)

two eggs cooked to order, bacon, crispy potatoes

Brioche French Toast 13.

accompanied with smoked bacon, and fresh strawberries

Kale & Mushroom Quinoa 16. (V, VGT, GF)

Kale, shitake mushrooms, confit tomatoes

+ roasted chicken 3. + *Ahi Tuna 7. + shrimp 7.

Steak Frites market price (GF)

charbroiled market steak, rosemary, red wine bordelaise, hand-cut fries

Catch of the Day market price

Chef's daily creation

MAIN SALADS

Add extras to your Entrée Salad:

+ roasted chicken 3. + *Ahi Tuna 7. + shrimp 7.

Add a cup of Soup to any entrée salad 4.5

Kale & Valencia Orange 10. (V, VGT, GF)

quinoa, pickled red onions, pumpkin seed vinaigrette

Niçoise 10. (MV, VGT, GF)

baby greens, marinated tomatoes, olives, hardboiled egg

Bistro 10. (MV, VGT, GF)

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



CAFEDUO



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CAFEDUORESTAURANT.COM

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CAFÉ DUO
KITCHEN + BAR

**505 RED BANKS RD
GREENVILLE, NC**

CAFEDUORESTAURANT.COM

252.439.2233

LUNCH

Tuesday-Thursday 11:30am - 2pm

DINNER

Tuesday-Thursday 5pm-9pm

Friday- Saturday 5pm-10pm

WEEKEND BRUNCH

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



LUNCH MENU

SMALL PLATES + STARTERS

SOUP DU JOUR 6. cup / 10. bowl
chef's daily creation

BRUSCHETTA 10. (V, VGT)
Roma tomato, fresh basil, olive oil

ZUPPA DI COZZE 12. (GF)
mussels sautéed with white wine

CALAMARI FRITTI 11.
spicy aioli, lemons

SWEET POTATO FRIES 6.
honey mustard

SANDWICHES

Substitute Fries with a Cup of Soup or Sweet Potato Fries +2.

PANINO RUSTICA 12.
roasted chicken, mozzarella, roasted peppers, balsamic

BISTRO BURGER* 14. (MGF)
baby Swiss, Roma tomato, pickled red onion, aioli, brioche
+ applewood smoked bacon 2. + fried farm egg 2.

MEDITERRANEAN PANINO 12. (MV, VGT)
foraged mushrooms, roasted peppers, fresh mozzarella

BLACKENED TUNA* 14.
baby greens, tomato, spicy aioli, ciabatta

B.L.T. 12.
Apple wood smoked bacon, baby greens, tomato, crusty bread

PASTA, ETC.

Add a cup of Soup or Petit Salad to any pasta 4.5

KALE & MUSHROOM QUINOA 16. (V, VGT, GF)
kale, shitake mushrooms, confit tomatoes

+ roasted chicken 3. + shrimp 7. + *ahi tuna 7.

PENNE ALLA VODKA 14. (VGT)
tomato cream sauce, Roma tomatoes, touch of vodka
+ primavera 3. + roasted chicken 3. + shrimp 7.

LINGUINI BOLOGNESE 17.

meat ragu, shitake mushrooms

CHICKEN LIMONE 17. (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 3. + *ahi tuna 7. + shrimp 7.

Add a cup of Soup to any entrée salad 3.5

KALE & VALENCIA ORANGE 10. (V, VGT, GF)
quinoa, pickled red onions, pumpkin seed vinaigrette

NIÇOISE 10. (MV, VGT, GF)
baby greens, marinated tomatoes, olives, hardboiled egg

BISTRO 10. (MV, VGT, GF)
spiced pecans, sun dried cranberries, gorgonzola cheese, pickled red onion, balsamic vinaigrette

LUNCH DUO SPECIAL Choose two: 9.

- ◆ 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 13. (GF)
shrimp, shaved garlic, olive oil

BRUSCHETTA 10. (V, VGT)
Roma tomato, fresh basil, olive oil

ZUPPA DI COZZE 12. (GF)
mussels, white wine, Roma tomato

CALAMARI FRITTI 11.
spicy aioli, lemons

SOUP DU JOUR 6. cup
chef's daily creation

PETIT SALADS 7. (VGT, GF)
Small Caesar salad or mixed green salad with balsamic vinaigrette

PASTAS +

Add a cup of Soup or petite Salad to any pasta 4.5

KALE & MUSHROOM QUINOA 16. (V, VGT, GF)
kale, shitake mushrooms, confit tomatoes
+ roasted chicken 3. + shrimp 7. + *ahi tuna 7.

LINGUINI BOLOGNESE 17.
meat ragu, shitake mushrooms

PENNE RUSTICA 14.
shitake mushrooms, sun-dried tomatoes, broccoli
+ roasted chicken 3. + shrimp 7.

PENNE ALLA VODKA 14. (VGT)
tomato cream sauce, tomato, touch of vodka
+ primavera 3. + roasted chicken 3. + shrimp 7.

FRUITI DI MARE 21.
Shrimp, scallops, mussels, tomato, olive oil, Linguini

MARKET PASTA *market price.* Chef's daily pasta creation

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 4.5
ADD EXTRAS TO YOUR ENTRÉE SALAD:
+ roasted chicken 3. + *ahi tuna 7. + shrimp 7.

KALE & VALENCIA ORANGE 10. (V, VGT, GF)
quinoa, pickled red onions, pumpkin seed vinaigrette

NIÇOISE 10. (MV, VGT, GF)
baby greens, marinated tomatoes, olives, hardboiled egg

BISTRO 10. (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 22. (GF)
market fish, shrimp, scallops, mussels, spicy tomato
broth

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

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

CHICKEN LIMONE 17. (MGF)
chicken cutlet, citrus pan sauce, whipped potatoes &
market vegetable

CHICKEN FORESTIERE 17. (MGF)
chicken cutlet, foraged mushroom, pan sauce,
whipped potatoes & market vegetable

BISTRO BURGER* 15. (MGF)
baby Swiss, roma tomato, pickled red onion,
spicy aioli, brioche
+ applewood smoked bacon 3. + fried farm egg 2.

ADD SIDES TO YOUR ENTREE:

Wilted Kale - lemon, olive oil 7.

Market Vegetables 6.

House-cut fries, spicy aioli 6.

Whipped Potatoes 5.

Sautéed Broccoli 5.

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.

* These items may be cooked to order or served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness