



JB DUKE
HOTEL

BOWLS

CHATHAM COUNTY BOWL \$15

mac and cheese base, fried chicken, corn, smoked turkey collard greens, cornbread crumble

CHICKPEA AND QUINOA FALAFEL \$14 *dairy free, gluten free, vegan*

jasmine rice base, tofu tzatziki, marinated tomato, onion and cucumber

HAWAIIAN MISO CHICKEN \$15 *dairy free, gluten free*

jasmine rice base, miso soy grilled chicken, pineapple, coconut chips, cashews, sweetie drops, scallions

ACAI SMOOTHIE BOWL \$10 *dairy free, gluten free, vegetarian*

banana acai base, strawberries, blueberries, granola, honey, bee pollen

CHARRED ACHIOTE SHRIMP \$17 *dairy free, gluten free*

jasmine rice base, chimichurri, avocado, mango corn salsa, corn chips

BULGOGI BEEF \$16 *dairy free, gluten free*

jasmine rice base, fried egg, sesame cucumbers, carrots, crispy mushrooms, scallions

POT ROAST MAC AND CHEESE \$16

mac and cheese base, braised short rib, tots, crispy onions, scallions

SALADS

add chicken breast \$6 *dairy free, gluten free* add grilled shrimp \$7 *dairy free, gluten free*
add bulgogi beef \$7 *dairy free, gluten free* add crispy chickpeas \$4 *dairy free, gluten free, vegan*

BLACK AND BLUE SALAD \$18 *gluten free*

blackened chicken breast, gorgonzola, romaine hearts, tomatoes, bacon, crunchy corn, blue cheese dressing

ARUGULA SALAD \$13 *gluten free, vegetarian*

honey roasted pears, manchego, dried cherries, pistachios, white balsamic vinaigrette

CLASSIC CAESAR \$12

romaine hearts, bold caesar dressing, croutons, parmigiano-reggiano

GARDEN SALAD \$11 *vegetarian*

harvest greens, tomatoes, cucumber, carrot, croutons, parmesan, choice of dressing

AVOCADO TOAST \$14 *dairy free, vegan*

focaccia, pickled onions, fresh greens, chimichurri, crispy chickpeas, cured tomatoes
make it gluten free with cauliflower crust

please dial extension 42444 for Room Service

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Executive Chef Troy Stauffer



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SHAREABLES

BAJA SHRIMP TACOS \$12 *gluten free*
cabbage, radish, lime crema, cilantro, hand-made corn tortillas

WHITE PESTO FLATBREAD \$13 *vegan*
alfredo, pesto, tomato, mozzarella, peppers
add chicken breast \$6 add grilled shrimp \$7

SZECHUAN WINGS \$15 *gluten free*
half pound boneless \$14

CHICKEN ADOBO TACOS \$10 *dairy free, gluten free*
avocado, pickled onion, cilantro, blistered jalapeno, lime, hand-made corn tortillas
make it vegan with chickpeas dairy free, gluten free, vegan

CLASSIC PEPPERONI FLATBREAD \$9

SANDWICHES

SOUP AND GRILLED CHEESE \$13
tomato basil or shrimp, corn & bacon chowder,
white cheddar and smoked gouda on country white

DUKE FILET CHICKEN SANDWICH \$16
crispy chicken, secret sauce, lettuce, tomato, pickles
choice of fries, fruit or side salad

STEAK AND CHEESE \$18
caramelized onions, provolone, horseradish cream, toasted hoagie roll
choice of fries, fruit or side salad

BACON JAM BURGER \$19
angus beef, neuskie's bacon jam, crispy onions, 5-year deer creek cheddar, brioche
choice of fries, fruit or side salad

SWEET TREATS

APPLE COBBLER A LA MODE \$7 *gluten free, vegetarian*
BANANA PUDDING \$7 *vegetarian*
JB OREO COOKIE \$5 *vegetarian*
COCONUT CHOCOLATE CHIP RICE KRISPY TREAT \$5 *gluten free, vegetarian*

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