



JB DUKE
HOTEL

LUNCH & DINNER

11am – 930pm

BOWLS

NC BBQ & PIMIENTO MAC \$16

pimiento mac and cheese base, pulled pork,
fried okra, candied bacon

ADOBO SHRIMP \$17 *dairy free, gluten free*

sofrito rice base, summer pepper chow chow,
guacamole, crispy tortillas

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

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

ACAI SMOOTHIE BOWL \$10

dairy free, gluten free, vegetarian

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

CHICKPEA POWER \$13 *dairy free, gluten free, vegan*

power veggie base, crispy chickpeas, roasted tomatoes,
quinoa, sunflower seeds, tahini dressing
add chicken breast 6 add seared salmon* 7

HONEY GLAZED SALMON* \$17 *dairy free, gluten free*

quinoa pilaf base, roasted sweet potatoes,
baby kale, red peppers, tomatoes, corn

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

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

SALADS

add chicken breast \$6 add grilled shrimp \$9
add bulgogi beef \$7 add seared salmon* \$7

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*

strawberries, 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

SHAREABLES

LUMP CRAB & FRIED GREEN TOMATOES \$17

garlic butter lump crab, tomato remoulade

GREEN CHILE TAMAL & BRISKET \$12 *gluten free*

creamy slaw, pickled red onion
keep the brisket in the kitchen to make it vegetarian

SZECHUAN WINGS \$15 *gluten free*

half pound boneless \$14

FRIED CHICKEN TACOS \$10

green goddess, texas pete dust, aged cheddar,
charred corn, hand-made corn tortillas
replace chicken with chickpeas to make it vegetarian

CAJUN SHRIMP FLATBREAD \$17

peppadew peppers, caramelized onions,
garlic cream, mozzarella

SANDWICHES

DUKE FILET CHICKEN SANDWICH \$16

grilled or crispy chicken, secret sauce, lettuce, tomato,
pickles, brioche
choice of fries, fruit or side salad

CAROLINA CUBANO \$18

ham, smoked beef brisket, pulled pork, swiss,
pickled okra relish, lusty monk mustard, ciabatta
choice of fries, fruit or side salad

SOUP AND GRILLED CHEESE \$13

tomato basil or shrimp, corn & bacon chowder,
white cheddar and smoked gouda on country white

PUB PLANT BURGER \$17 *vegetarian*

beyond patty, onions & mushrooms,
cheddar, pretzel roll
choice of fries, fruit or side salad
keep the cheese in the kitchen to make it vegan

BACON JAM BURGER* \$19

angus beef, neuske's bacon jam, crispy onions,
5-year deer creek cheddar, brioche
choice of fries, fruit or side salad

SWEET TREATS

PEACH COBBLER A LA MODE \$7 *gluten free, vegetarian*

PEANUT BUTTER OAT COOKIE SANDWICH \$6
dairy free, gluten free, vegan

STRAWBERRY SHORTCAKE TRIFLE \$8 *vegetarian*

CHOCOLATE MOUSSE BOMBE WITH RASPBERRY \$8
vegetarian

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 ~