



JB DUKE  
HOTEL

## LATE NIGHT

CHEESE & CHARCUTERIE \$19  
artisan cheeses, domestic cured meats,  
membrillo, lusty monk mustard, peppadews, cornichons,  
jam, crostini, flatbreads

CRUDITE & HUMMUS *dairy free, vegan* \$12  
cilantro hummus, baby carrots, broccolini,  
grape tomatoes, grilled pita

SZECHUAN WINGS \$17  
*bone-in gluten free -or- boneless*

FRIED MOZZARELLA CILIEGINE *vegetarian* \$12  
sauce pomodoro, parmigiano reggiano

HARVEST GREENS SALAD *gluten free, vegetarian* \$13  
dried apricots, ricotta salata, sweet pecans,  
peppadews, white balsamic vinaigrette

CLASSIC CAESAR \$13  
romaine hearts, bold caesar dressing,  
croutons, parmigiano reggiano

CHOCOLATE CHESS PIE *gluten free, vegetarian* \$9  
fudge sauce, whipped cream

LINZER TART *dairy free, gluten free, vegan* \$9  
almond pate sucee, raspberry marmalade,  
toasted croquant

*19% service charge will apply to parties of six or more  
\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Executive Chef Troy Stauffer