

JB DUKE

HOTEL

Appetizers

CHEESE AND CHARCUTERIE PLATE 19

prodigal farm artisan cheeses, domestic cured meats, membrillo, lusty monk mustard, peppadews, cornichons, jam, croutes and flatbreads

BACON FRIED CHICKEN 14 *df gf*

joyce farms chicken thighs, green tomato chow chow

CAPONATA FLATBREAD 15 *v*

house made ricotta, piquant caponata, arugula, roasted tomatoes, fresh mozzarella

SHRIMP COCKTAIL 15 *df gf*

charred lemon and classic cocktail sauce

TOGARASHI CHARRED SHISHITOS 8 *df gf v*

yuzu kosho mayo, ponzu syrup, crispy rice noodles

ADOBO CHICKEN TACOS 13 *gf*

pasilla honey glazed, avocado, queso fresco, corn and poblano relish, avocado, hand-made tortillas
substitute roasted mushrooms to make it veggie

LUMP CRABCAKE 18

macque choux, smoked tomato jam

Salads and Soups

HEIRLOOM TOMATO AND BURRATA SALAD 13 *gf v*

basil, roasted olives, 12-yr balsamic, evoo, sel gris

BABY ARUGULA SALAD 12 *gf v*

strawberries, manchego, dried cherries, pistachios, white balsamic vinaigrette

CLASSIC CAESAR 11

parmigiano reggiano, boquerones, croutons

GARDEN GREENS 11 *v*

cucumbers, tomatoes, carrots, parmigiano reggiano, croutons, balsamic vinaigrette

SALAD TOPPERS

grilled chicken breast 6 *df gf* seared salmon* 7 *df gf*
sliced bistro steak* 9 *df gf* sautéed shrimp 9 *df gf*

SOUP OF THE DAY 7

CRAB BISQUE 9

lump crab, sherry wine

Plates

STEELHEAD SALMON* 27 *gf*

pickled stone fruit, miso-corn emulsion, market succotash

FILET MIGNON* 37 *gf*

chive duchess potato, sautéed asparagus, sauce bordelaise

SHRIMP AND GRITS 25

jumbo shrimp, tasso and andouille étouffée, 5-year deer creek cheddar, cold water creek grits

HAND-CUT PASTA 19 *v*

spring peas, summer vegetables, garlic butter, parmigiano reggiano, charred lemon

seared salmon* 7 *df gf* grilled chicken breast 6 *df gf*

ROASTED CHICKEN 22 *gf*

joyce farms breast of chicken, coconut-aji purée, chimichurri, sweet potato and pigeon pea hash, collards

Sandwiches

served with fries, side caesar or fruit

BACON JAM BURGER* 19

painted hills abf beef, neuske's bacon jam, 5-year deer creek cheddar, crispy onions, brioche

JB HOUSE BURGER* 17

painted hills abf beef with romaine, tomato, red onion, pickles, choice of cheese, brioche

BLFGT 15

bacon, fried green tomatoes, pimiento cheese, duke's mayo, romaine, artisanal texas toast

make it vegetarian 13 v

DUKE FILET CHICKEN SANDWICH 16

joyce farms abf breast of chicken, secret sauce, romaine, heirloom tomato, pickles

Desserts 10

STRAWBERRY-RHUBARB ALMOND CRISP À LA MODE *gf v*

high road fleur de sel ice cream

CANDY BAR TART *gf v*

fluffernutter, praline, almond florentine, caramel

BANANAS FOSTER BREAD PUDDING *v*

whiskey hard sauce, crème chantilly, banana chips

S'MORE

toasted marshmallow cream, fudge cake, graham crumble

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

J.B. Duke

SON OF WASHINGTON DUKE

INDUSTRIALIST

PHILANTHROPIST

1856 - 1925

James Buchanan Duke was born near Durham, North Carolina on December 23, 1856. In December, 1924, James B., son of Washington Duke and by far the wealthiest member of the family, established The Duke Endowment as a permanent trust fund with designated beneficiaries. In so doing, he was following the family's long-standing patterns of philanthropy. In 1892, Washington Duke had helped a Methodist-related institution, Trinity College, relocate to Durham. A new university built around Trinity was to be the prime beneficiary of the Duke Endowment, and at the insistence of Trinity President William Preston Few, the college was re-chartered as Duke University in honor of Washington Duke and his family. James B. Duke died in New York City on October 10, 1925, and is interred with his father and brother in the Memorial Chapel on the campus of Duke University.

J. B. Duke's establishment of The Duke Endowment enabled the chartering of Duke University.



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