

# 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

### TARTE FLAMBÉE FLATBREAD 15

caramelized onion, prodigal farm vache cheese, bacon lardons, cave-aged gruyère

### SHRIMP COCKTAIL 15 *gf*

charred lemon and classic cocktail sauce

### CAROLINA VEGETABLE "CASSOULET" 12 *df gf v*

nc field peas, lyon farms greenhouse tomatoes, greens, sweet potato, winter squash, parsnips, puffed amaranth

### FIVE-SPICE PORK SPARERIBS 15 *df gf*

heritage farm cheshire white pork, gochujang, green tomato kimchi

### BEEF BARBACOA TACOS 13 *df gf*

avocado salsa, pickled carrots, jalapeños, house made tortillas

*substitute roasted mushrooms to make it veggie*

## Salads and Soups

### BEET AND GOAT CHEESE SALAD 13 *gf v*

roasted beets, prodigal farms bearded lady, fancy lettuce, candied walnuts, apple, sherry vinaigrette

### BABY ARUGULA SALAD 12 *gf v*

roasted pears, 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*

timeless beluga lentils, braised hakurei turnips, celeriac purée, apple agrodolce

### FILET MIGNON\* 37 *gf*

potato dauphinoise, sautéed broccolini, 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*

roasted winter vegetables, pesto cream sauce  
seared salmon\* 7 *df gf* grilled chicken breast 6 *df gf*

### CRISPY DUCK CONFIT 29

leg and thigh confit, pomegranate molasses, butternut squash farrotto, dino kale

### ROASTED CHICKEN\* 22 *gf*

joyce farms breast of chicken, rosemary and parmesan polenta, crispy brussels sprouts, saba

## 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, brioche  
*Extras: bacon, caramelized onions, fried egg, roasted mushrooms, mild cheddar, swiss, pepper jack, provolone, bleu 2*

### "HOT" CHICKEN AND BELGIAN WAFFLE 16

fried abf chicken breast, pearl sugar waffles, pickled okra, baby arugula

### PRESSED CIABATTA GRILLED 13 *V*

grilled vegetables, roasted mushrooms, lyon farms greenhouse tomatoes, fresh mozzarella, tapenade

## Desserts 10

### NC APPLE CRISP À LA MODE *gf v*

apples from the blue ridge mountains

### CANDY BAR TART *gf v*

fluffernutter, praline, almond florentine, candied peanuts, caramel

### VANILLA CRÈME BRÛLÉE *gf v*

bourbon plumped cherries

### HAZELNUT FINANCIER *v*

caramel corn, banana brûlée, banana crème pâtisserie

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