



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 GANACHE-TOPPED CHEESECAKE *vegetarian* \$9
chocolate sauce, chantilly

TIRAMISU *dairy free, gluten free, vegan* \$9
espresso anglaise, chocolate curls

LEMON MOUSSE CAKE *vegetarian* \$9
blackberry coulis

*20% 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