



JB DUKE
HOTEL

ROOM SERVICE

BREAKFAST 6:30am – 11am

ALL DAY 11am – 10pm

BREAKFAST

FULL EGG PLATE* \$10

two eggs to order, served with potatoes,
bacon or turkey sausage, choice of bread

ULTIMATE BAGEL SANDWICH \$7

bacon, egg, avocado, cured tomatoes, cheddar

JUMBO BLUEBERRY MUFFIN *vegetarian* \$5

PANCAKES \$10

bacon or turkey sausage, maple syrup

SMALL PLATES

SZECHUAN WINGS \$17

bone-in gluten free -or- boneless

BRAISED BRISKET TACOS *gluten free* \$13

*pickled corn relish, queso fresco, ancho crema,
cilantro, jalapeno, hand-made corn tortillas
sub ancho chickpeas to make it vegetarian*

FLATBREAD *vegetarian* \$12

*ricotta, tomato sauce, mozzarella, caramelized onions,
roasted tomatoes and peppers*

add chicken breast \$6 add grilled shrimp \$8

FRIED MOZZARELLA CILIEGINE *vegetarian* \$12

sauce pomodoro, parmigiano reggiano

BOWLS

ASIAN RICE BOWL *dairy free, gluten free, vegetarian* \$12

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

skip the egg and make it vegan

add bulgogi beef \$7

CHICKPEA GRAIN BOWL *dairy free, gluten free, vegan* \$12

*chimichurri chickpeas, millet, quinoa, lentils,
roasted tomatoes, brussels sprouts, corn*

add seared salmon \$9*

BRONZE-CUT PASTA BOWL *vegetarian* \$12

eggplant caponata, ricotta, pine nuts, saba

skip the ricotta and make it vegan

add chicken breast \$6

LOWCOUNTRY HEIRLOOM GRITS BOWL *gluten free, vegetarian* \$12

*blistered tomatoes, spinach, corn, mushrooms,
5-year cheddar, cold water creek grits*

add shrimp scampi \$8

20% service and \$3 delivery charge applies

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Executive Chef Troy Stauffer



JB DUKE
HOTEL

ROOM SERVICE

BREAKFAST 6:30am – 10:30am

ALL DAY 11am – 9pm

SOUP & SALADS

add chicken breast \$6 add grilled shrimp \$8
add bulgogi beef \$7 add seared salmon \$9*

SPINACH FIG SALAD *gluten free* \$14
crispy heritage farm prosciutto, macerated figs,
gorgonzola dulce, 4-year sapore balsamic vinaigrette

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

TOMATO BASIL BISQUE *gluten free, vegetarian* \$8

SANDWICHES

choice of fries, fruit or side salad

JBURGER* \$17
angus beef, lettuce, tomato, onion, pickles, brioche bun
additions or substitutions \$2 each
sub beyond burger
add bacon jam, cheese, caramelized onions

DUKE FILET CHICKEN SANDWICH \$16
grilled or crispy chicken, secret sauce,
lettuce, tomato, pickles, brioche bun

SWEET TREATS \$9

CHOCOLATE GANACHE-TOPPED CHEESECAKE *vegetarian*
chocolate sauce, chantilly

CLASSIC CREME BRULEE *gluten free, vegetarian*
macerated berries

TIRAMISU *dairy free, gluten free, vegan*
espresso anglaise, chocolate curls

LEMON MOUSSE CAKE *vegetarian*
blackberry coulis

TRIO OF SORBET *dairy free, gluten free, vegan*

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