



JB DUKE
HOTEL

ROOM SERVICE

BREAKFAST

6:30am – 11:00am

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

11:00am – 10:00pm

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

11:00am – 10:00pm

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



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ROOM SERVICE

SOUP & SALADS

11:00am – 10:00pm

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

11:00am – 10:00pm

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

11:00am – 10:00pm

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

VANILLA BEAN CREME BRULEE *gluten free, vegetarian*
sable cookie, macerated berries

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

PEANUT BUTTER AND PRETZEL DOME *vegetarian*
peanut butter mousse, pretzel shortbread,
ganache, caramel

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