



JB DUKE
HOTEL

LOBBY LOUNGE

3:00pm - 10:00pm

SMALL PLATES

CRISPY POTSTICKERS *vegetarian* \$14
soy ponzu, sweet chili sauces
chicken or vegetable

FRIED CHEESE CURDS *vegetarian* \$12
ranch dip

QUESO DE PAPAGAYO *gluten free, vegetarian* \$10
corn tortilla chips

CRUDITE & HUMMUS *dairy free, vegan* \$13
cilantro hummus, baby carrots, broccolini, grape tomatoes, grilled pita

SZECHUAN WINGS \$17
bone-in *gluten free* -or- boneless

CHICKEN TINGA QUESADILLA \$15
chipotle grilled chicken, cheddar jack, queso fresco, roasted poblanos and red onions,
guacamole, pico, sour cream
sub vegan chicken *vegetarian*

GARLIC BREAD PIZZA *vegetarian* \$13
tomato sauce, mozzarella, mushrooms, onions
add pepperoni \$2

CHEESE & CHARCUTERIE \$19
artisan cheeses, domestic cured meats,
membrillo, lusty monk mustard, peppadews, cornichons, jam, crostini and flatbreads

LARGE PLATES

SHORT RIB POT ROAST *gluten free* \$26
mashed potatoes, broccolini, carrots, red wine pan sauce

HONEY-GLAZED SALMON* *dairy free, gluten free* \$23
quinoa and lentil pilaf, roasted sweet potatoes, baby spinach, tomatoes, corn
replace salmon with chimichurri chickpeas *vegan* \$17

CAJUN FRIED CATFISH \$21
fries, remoulade, southern slaw

BULGOGI BEEF BOWL* *dairy free, gluten free* \$22
jasmine rice, fried egg, sesame cucumbers, carrots, crispy oyster mushrooms, scallions
leave the beef in the kitchen *vegetarian* \$18
leave the beef and egg in the kitchen *vegan* \$17

DUCK CONFIT PAPPARDELLE \$23
roasted wild mushrooms, butternut squash, peas, arugula, cream, parmigiano reggiano
replace the duck with vegan chicken *vegetarian*

SOUPS & SALADS

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

BABY ARUGULA SALAD *gluten free, vegetarian* \$14
honey roasted pear, pistachios, manchego, dried cherries, white balsamic vinaigrette

AVOCADO TOAST *dairy free, vegan* \$16
focaccia, pickled red onions, spinach, chimichurri, chickpeas, roasted tomatoes
add sunny egg \$2

CHOPHOUSE SHAKER SALAD *gluten free* \$14
romaine, onion, bacon, tomato, sunflower seeds, bleu cheese dressing

CLASSIC CAESAR \$14
romaine hearts, bold caesar dressing, croutons, parmigiano reggiano

TOMATO BISQUE *gluten free, vegetarian* or **SOUP OF THE DAY** \$8

SANDWICHES

choice of fries, chips, fruit or side salad

GRILLED CHEESE & SOUP *vegetarian* \$15
muenster, cheddar, brioche bread
tomato bisque or soup of the day
add bacon \$2

JBURGER* \$18
angus beef, lettuce, tomato, onion, pickles, brioche bun
additions or substitutions \$2 each
sub grilled chicken breast or beyond burger
add bacon jam, cheese, sauteed onions, sauteed mushrooms

CHICKEN & WAFFLES \$18
"nashville hot" crispy chicken, arugula, pickles, pearl sugar belgian waffles

SWEET TREATS \$9

APPLE CRISP WITH VANILLA ICE CREAM *gluten free, vegetarian*
leave the ice cream in the kitchen *vegan*

CHOCOLATE SLAB CAKE *vegetarian*
chocolate sauce, chantilly

CLASSIC CREME BRULEE *gluten free, vegetarian*
macerated berries

TIRAMISU *vegetarian*
espresso anglaise, chocolate curls

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

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*