



JB DUKE
HOTEL

LOBBY LOUNGE

3:00pm – 9:30pm

SMALL PLATES

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

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

LARGE PLATES

COFFEE RUBBED CARNE ASADA* \$25
heirloom carolina rice & beans, avocado cream,
pickled onion, radish, cilantro

SEARED SALMON BOWL* *dairy free, gluten free* \$21
chimichurri chickpeas, millet, quinoa, lentils,
roasted tomatoes, brussels sprouts, corn
leave the salmon in the kitchen to make it vegan

GRILLED CHICKEN CAPONATA \$18
cavatelli pasta, ricotta, pine nuts, saba

BEEF BULGOGI *dairy free* \$19
jasmine rice, fried egg, sesame cucumbers,
carrots, crispy mushrooms, scallions

SHRIMP & GRITS *gluten free* \$20
shrimp scampi, blistered tomatoes, spinach, corn, mushrooms,
5-year cheddar, cold water creek grits

*19% 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



JB DUKE
HOTEL

LOBBY LOUNGE

3:00pm – 9:30pm

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

ROMAINE WEDGE SALAD *gluten free* \$13
bleu cheese, tomatoes, red onion, bacon,
crunchy corn, bleu cheese dressing

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

SANDWICHES

choice of fries, fruit or side salad

SHRIMP BURGER \$17
fried shrimp, slaw, citrus remoulade, brioche bun
sub fried cauliflower to make it vegetarian

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 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 & PRETZEL DOME *vegetarian*
peanut butter mousse, pretzel shortbread,
ganache, caramel

19% 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