



JB DUKE
HOTEL

MarketPlace

from the kitchen

FOOD TO SHARE

Roasted Eggplant Hummus \$9 *dfv*
with pita chips

Charcuterie Plate \$13 *gf*
meat, cheese and olives

Bleu Deviled Eggs \$7 *gf*
with crumbled bleu cheese and grapes

Classic Cheddar Beef Sliders* \$15
arugula, tomato, red onion, pickle, cheerwine bbq sauce

Pulled Pork Sliders \$14 *df*
tobacco onions, roasted date and shallot jam, succotash slaw

Shrimp Cocktail \$17 *gf*
cocktail and remoulade sauces

Flatbread \$14
weekly flatbread special

SALADS AND SOUPS

Wilted Cabbage Salad \$15
pork belly, mushrooms, spiced pecans, blueberry balsamic
glaze with goat cheese crostini

Winter Butternut Squash Salad \$14 *gf v*
with caramelized fig, feta cheese, and maple vinaigrette

Greek Salad \$11 *v*
chopped romaine and baby greens with cucumber, tomatoes,
eggs, red onions, croutons and feta cheese tossed in
red wine herb vinaigrette

Garden Greens \$11 *v*
spring mix, cucumbers, tomatoes, carrots, cheddar jack cheese
and croutons with balsamic dressing

Classic Caesar \$11
parmesan, anchovy and cornbread croutons

SALAD TOPPERS:

grilled chicken breast* \$7 *df gf* grilled salmon* \$8 *df gf*
sliced ny strip* \$9 *df gf* sautéed shrimp \$9 *df gf*

Soup of the Day cup \$6 bowl \$8

Tomato Basil Bisque \$5 *gf v*
served in a mug



PLATES

JB Burger* \$17
grilled 8oz angus beef burger with arugula, tomato, red onion
and pickle served on a brioche bun with french fries
EXTRAS: bacon, sautéed onions, fried egg, sautéed mushrooms,
cheddar, swiss, pepper jack, pimiento, provolone, bleu \$2

Fried NC Catfish Sandwich \$17
sliced pork belly, sriracha aioli slaw, house made pickle chips,
grilled tomato on a focaccia bun
with french fries

12oz NY Strip* \$35 *gf*
creamy mashed potatoes, sautéed broccolini,
green peppercorn demi-glace

Grilled Norwegian Salmon* \$27 *gf*
fried rice grits, brown butter charred tri-color carrots

Roasted Chicken Breast* \$25 *gf*
rosemary-parmesan polenta, roasted balsamic brussels sprouts

Pappardelle Pasta \$23 *df v*
roasted cremini and oyster mushrooms, broccolini,
sun-dried tomatoes, kalamata olives and lemon garlic sauce
grilled salmon* \$8 *df gf* grilled chicken breast* \$7 *df gf*

Pan Seared Pork Tenderloin \$29 *gf*
rosemary, swiss chard, butternut squash purée,
blackberry demi-glace

Coastal Dayboat Catch market price

DESSERTS \$8

Salted Caramel Chocolate Cake *v*

Pear Almond Tart *v*

Lemon Scented Cheesecake *gf v*

Vanilla Crème Brûlée *gf v*

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