



JB DUKE
HOTEL

MARKETPLACE

11:00am – 3:00pm

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

ACAI SMOOTHIE BOWL *dairy free, gluten free, vegan* \$10
banana acai blend, strawberries,
blueberries, granola, agave

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*

Executive Chef Troy Stauffer



JB DUKE
HOTEL

MARKETPLACE

11:00am – 3:00pm

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

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

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

SHRIMP BURGER \$18
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 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*

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*

Executive Chef Troy Stauffer