



JB DUKE  
HOTEL

## LOBBY LOUNGE

3:00pm – 10:00pm

### SMALL PLATES

CRUDITE & HUMMUS *dairy free, vegan* \$12  
cilantro hummus, baby carrots, broccolini,  
grape tomatoes, grilled pita

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

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\* *gluten free* \$25  
heirloom carolina rice & beans, avocado cream,  
pickled onion, radish, cilantro

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

CHICKPEA GRAIN BOWL *dairy free, gluten free, vegan* \$12  
chimichurri chickpeas, millet, quinoa, lentils,  
roasted tomatoes, brussels sprouts, corn  
*add seared salmon\* \$9*

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*

BRONZE-CUT PASTA BOWL *vegetarian* \$12  
eggplant caponata, ricotta, pine nuts, saba,  
*skip the ricotta and make it vegan*  
*add chicken breast \$6*

*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



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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

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 \$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 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*

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