

DUKE'S COUNTER

Call 202.733.4808 or Order Online @ DukesCounter.com

{plates}

pickle pots

garlic dill pickles/ daikon/ pickled beets- 9.5

earth to sea tartine

red beet cured salmon/goat cheese & hemp seed spread/mint chive infusion/roasted beet chip/olive oil/multigrain- 16

chickpea & green chili hummus

crudites/ EVOO/ coriander/ green chili puree/ naan- 14

avocado toast

avocado/ brekkie radish/ runny egg/ red chili/ rocket/ multigrain- 15

local corn 'elote locos'

crema mexicana/ charred sweet corn/ cotija cheese/ red chili/ lime- 15

alba burrata

white truffle oil/ pancetta/ honey/ rocket/ multigrain toast- 15

white truffle mac & cheese

sharp white & mild cheddar/ shell pasta/ truffle oil- 14 (bacon crumbles 3.5)

quinoa salad

red quinoa/ roasted butternut squash/ toasted pumpkin seeds/ firefly farms goat cheese/ dried cranberries/ rocket/
white wine vinaigrette- 15

sockeye bowl

sockeye salmon/ pineapple salsa/ forbidden rice/ cilantro lime mayo- 17

hackney hot wings

jumbo wings/ hackney hot sauce/celery/ ranch/ half dozen- 11 / dozen- 18

pork wings

fried pork shanks dipped in spicy korean barbeque sauce- 15

rocket salad

rocket/ cherry tomato/ sliced radish/ coriander lime vinaigrette- 8.5

chicken Tikka

jasmine rice/ spiced curry- 15

{sarnies}

additions: (egg 2.5) (avocado 3.5) (applewood smoked bacon 3.5) (white truffle oil 3.5) (fries 4)

proper burger®

creekstone farms patties /melted gouda/pickles/charred red onion/sweet chili/rocket/garlic aioli/brioche- 16

impossible™ duke's burger

impossible™ patties/ melted gouda/ pickles/charred red onion/ sweet chili/rocket/ garlic aioli/ brioche- 16

wagyu beef burger

two wagyu patties/ Duke's jam (bacon, onion, cabernet sauvignon, tomato)/ cheddar cheese/ romaine lettuce/ garlic aioli/ brioche- 19

fired up chicken

spicy coated chicken tenders/ dill pickles/ tomato/ romaine/ garlic aioli/ brioche- 15

posh b.l.t.a.

applewood smoked bacon/ tomato/ avocado/ shaved cucumber/ garlic aioli/ rocket/ ciabatta- 16

taken with liberty

seared ribeye/swiss cheese/garlic aioli/tomato/banana pepper/red onion/rocket/ baguette- 16

el trasero

spiced pork-butt/ celery fennel slaw/ aleppo pepper/ garlic aioli/ rocket/ ciabatta- 16

athens calling

lamb & beef gyro/cucumber/tomato/red onion/tzatziki /feta/baguette- 16

banh mi

marinated shrimp / cucumber/ jalapeno/ coriander/ pickled daikon/spicy aioli/baguette- 16

mum's tuna melt

albacore tuna/ red onion/ celery/ cucumber/ capers/ rocket/ swiss cheese/sourdough- 16

east side brisket

salted brisket/swiss cheese/ brown mustard/caramelized onions/ pickles/garlic aioli/sourdough- 17

pastrami on weck

house made beef pastrami/ swiss cheese/ horseradish aioli/ spicy mustard/ marble rye- 17

torta milanesea "cubano"

chicken schnitzel/ jarlsberg cheese/ romaine lettuce/ tomato/ avocado/ capicola ham/ pickled jalapeno/ garlic aioli/ dijon/ onion/ torta roll- 16

spicy aubergine

panko coated aubergine & squash/smoked gouda/charred red onions/pickled jalapenos/fennel walnut pesto/
green chili puree/coriander/ ciabatta- 16

* DUE TO THE QUALITY OF THE MEAT AND THE THIN PATTIES, WE PREPARE BURGERS MEDIUM RARE OR WELL DONE. BURGERS ARE PREPARED MEDIUM RARE

UNLESS SPECIFIED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SOME DISHES MAY CONTAIN PITS AND/OR BONES. WE RESPECTFULLY DECLINE SUBSTITUTIONS. WE DO

NOT HAVE A 100% ALLERGEN-FREE KITCHEN. *

Kids Menu

kids plates

mac & cheese:

sharp white & mild cheddar / shell pasta 11.5
contains trace amount of truffle oil

chicken tenders with french fries:

breaded chicken tenders / french fries 11.5

fish and chips plate:

battered cod / house cut french fries / tartar sauce 13.5

kids sarnies

proper hamburger:

one pattie burger / brioche bun / french fries 12.5

proper cheeseburger:

one pattie burger / gouda cheese / brioche bun / french fries 13.5

cheese toasty:

gouda cheese / sharp cheddar cheese / sourdough / french fries 13.5

Dessert Menu

nutella press:

bananas / toasted marshmallows / nutella / multigrain 11.5

triple chocolate mousse cake:

Milk Chocolate / white chocolate / dark chocolate shaving 9

funnel cake fries:

Fried Funnel Cake sticks / Powder sugar / Chocolate sauce 7

{ KIDS MENU IS FOR GUESTS 12 & UNDER. THANK YOU. }

KIDS BURGERS ARE COOKED WELL-DONE UNLESS SPECIFIED OTHERWISE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. DISHES MAY CONTAIN PITS, SEEDS, SCALES AND BONES. . WE DO NOT HAVE A 100% ALLERGEN-FREE KITCHEN.

Brought Beers

Half Pint \$6 - *Happy Hour -\$6 pint - \$10 Pints

INTERNATIONAL

Fuller's London Pride - 4.7% - Chiswick, London, England

Award-winning example of this historic English style; exceptional balance of malt and hops, giving rise to well-rounded flavor. - \$10

LOCAL

Port City Optimal Wit - 5.0% - Alexandria, VA

Belgian style witbier. Light and refreshing with citrus notes. Gold Medal Winner in the Great American Beer Festival. - \$10

DC Brau Public Pale Ale - 6.0% - Washington, DC

Brewed in the most classic American Pale Ale style. Flavors begin with an assertive bitterness followed by notes of rich, yet semi-dry caramel rounding out on the end by notes of citrus. - \$10

Manor Hill Porter - 5.5% - Ellicott City, MD

A unique blend of malts unite to provide bold roasted aromatics followed by flavors of chocolate and freshly brewed coffee. - \$10

AMERICAN CRAFT

***Narragansett Lager** - 5.0% - Pawtucket, RI

Brewed with six-row malt, a secret blend of Pacific Northwest hops, and corn from Iowa - this beer is clean, crisp, refreshing, and perfectly balanced.
HH \$6 - \$10

Founders All Day I.P.A. - 4.7% - Detroit, MI

The most popular session IPA in the country, naturally brewed with a complex array of malts, grains and hops. Balanced for optimal aromatics and a clean finish. - \$10

Lucky 7 Porter - 5.8% - Salisbury, MD

Rich and full flavored with notes of chocolate, coffee and smoke playing off the sweeter toffee and dark dried fruits tones. - \$10

***Yuengling Lager** - 4.5% - Pottsville, PA

Famous for its rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops, this true original delivers a well-balanced taste with very distinct character. - HH \$6 - \$10

Bottle beers & Wines

HAPPY HOUR, MONDAY-FRIDAY, 12:00-7:00 PM

= \$6.00 *16 OZ DRAUGHT BEERS, *WINES & ALL WELL LIQUORS

HALF PRICE BOTTLES OF WINE, MONDAY 7:00 PM-CLOSE

Bottle Beer

Strongbow Hard Cider: (Hereford, ENGLAND) - 5% / \$8

Old Speckled Hen: (Suffolk, ENGLAND) - 5.2% / \$8

Guinness Stout: (Dublin, IRELAND) - 4.2% / \$8

Iron Maiden Robinsons Trooper: (Cheshire, ENGLAND) - 4.7% / \$10

Orkney Skull Splitter: (Quoyloo, SCOTLAND) - 8.5% / \$10

La Fin du Monde: (Québec, CANADA) - 9.0% / \$9

White Wine

* **Protocolo Rose:** (Cuenca, SPAIN) \$10 / \$42

* **Della Scala Pinot Grigio:** (Veneto, ITALY) \$10 / \$42

* **Orlana Vinho Verde:** (Azeitão, PORTUGAL) \$9 / \$38

* **Cricova Sparkling Brut:** (MOLDOVA) \$9 / \$38

* **Vega Sindoa Chardonnay:** (Navarra, SPAIN) \$10 / \$42

Red Wine

* **Pietra Majella Montepulciano:** (Abruzzo, ITALY) \$10 / \$42

Maison Nicolas Pinot Noir: (FRANCE) \$11 / \$45

Vega Sindoa Tempranillo: (Navarra, SPAIN) \$11 / \$44

Cocktails

- Blackberry Bourbon Lemonade:

Bourbon, blackberry puree, lemon, bitters, champagne / \$13

- Proper Pimm's:

Pimm's No. 1, citrus, ginger-chili syrup, ginger beer, cucumber / \$12

- Rusty Nail:

Scotch, Drambuie, bitters, lemon / \$13

- Nice and Slow:

Hayman's Sloe Gin, rum, mint, lemon, syrup, lemon bitters / \$12

- Perfect Storm:

Cruzan Dark Rum, ginger-chili syrup, fresh lime, ginger beer, bitter / \$12

- Sidecar:

Remy Martin VSOP, Cointreau, fresh lemon juice / \$14

- Proper Mule:

Russian Standard, ginger-chili syrup, fresh lime, ginger beer / \$12

- Sazerac:

Deadwood Rye, St. George Absinthe, Peychaud's bitters, sugar / \$12

- Grand Old Fashioned:

Old Grand Dad Bourbon, bitters, sugar, orange, cherry / \$12

- Citrus Crush:

Vodka, fresh squeezed orange or grapefruit juice, syrup, soda / \$13

- Amaretto Sour:

Amaretto, fresh lemon & lime juices, cherry, lemon twist / \$11

- Mojito of the Day:

Silver rum, fresh fruit, mint, lime juice, syrup, soda / \$13

- Boulevardier:

Deadwood Rye or Bourbon, Campari, Dolin sweet vermouth, orange twist / \$12

- Pandacolata:

Rum, coconut, pineapple, chocolate / \$12

-Pandarita:

Tequila, Passion Fruit, lime, grenadine / \$12

-Pandas cake:

Zubrowka (Bison Grass Vodka), Apple, Lemon / \$12

-Mexican Mules

Jalapeno infused tequila, ginger-chili syrup, lime / \$12

Daily Special

Monday

1/2 Price wine 7pm - close

Tuesday

Narragansett Draught Beer -
\$25 for Pitcher

Wednesday

All Specialty Cocktails \$10

Thursday

Pandacolata : Rum, coconut, pineapple, chocolate \$10

Pandarita : Tequila, Passion Fruit, lime, grenadine \$10

Pandas cake : Zubrowka (Bison Grass Vodka) , Apple, Lemon \$10

Friday

Proper Mule : citrus, ginger-chili syrup, ginger beer, cucumber \$8

Saturday

Scotch Night - all scotch 25% off

Sunday

Craft beers all \$7

BRUNCH MENU

ONLY SATURDAY & SUNDAY 10 AM - 3 PM

{ plates / sarnies }

(runny egg +2.5) (apple wood bacon +3.5) (avocado +3.5) (white truffle oil +3.5) (fries +4)

proper burger® : creekstone farms angus beef/melted gouda/garlic-dill pickles/
charred red onion/ thai sweet chili sauce/rocket/garlic aioli/brioche 16

avocado toast: avocado/ brekkie radish/ runny egg/ red chili/ rocket/ multigrain 15

croque madame: bacon rashers/ tomato jam/ garlic aioli/ rocket/ mornay/ runny egg/ sourdough 14

posh b.l.t.a.: applewood bacon/ rocket/ tomato/ avocado/ shaved cucumber/ garlic aioli/ ciabatta 16

bacon + egg sarnie: rashers/ runny egg/ brown sauce/ rocket/ tomatoes/ cotija cheese/ sourdough 13.5

earth to sea tartine: red beet cured salmon/ goat cheese & hemp seed spread/ mint chive infusion/
roasted beet chip/ olive oil/ multigrain 16

quinoa salad: butternut squash/ dried cranberries/ toasted pumpkin seeds/ goat cheese/ rocket/
red quinoa/ white wine vinaigrette 15

{ full brekkies }

proper english brekkie: bacon rashers/ banger sausage/ black and white pudding/ tinned beans/
braised mushroom / runny egg/ toast/ roasted tomatoes/ rocket 20

soft scrambled eggs: soft scrambled eggs/chives/ toast/ roasted tomato/rocket 14
{add banger sausage +5} {add black pudding +6}

full veggie: runny egg/mushrooms/roasted tomato/tinned beans/ potato-chive boxty/ rocket/ toast 18
{add banger sausage +5} {add black pudding +6}

oeufs norwegienne: soft scrambled eggs/ smoked salmon/ chives/ toast / roasted tomato/ rocket 18
{add banger sausage +5} {add black pudding +6}

{ sides }

black pudding rocket 8.5

potato boxty chives/EVOO 7.5

smoked salmon olive oil 8.5

soft scrambled eggs 6.5

applewood bacon 7.5

bacon rashers english style back bacon 8.5

rocket salad 7.5

banger sausage 9.5

(Drink)

Bottomless 26

Bloody Mary 10

Mimosas 10

Tea 3

Thai ice tea 4

Coffee 4

Hot coffee 4

Ice Coffee 4

Lemonade 5

Fresh Squeezed:

Orange Juice 6 / *Grapefruit Juice* 6

* Due to the quality of the meat, and the thin patties we cook burgers medium rare or well done. Burgers are prepared medium rare unless specified.

We respectfully decline substitution and splitting checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Olives may contain pits. Fish & meats may contain bones.

We do not have a 100% allergen-free kitchen. 20% gratuity for parties of 6 or more.



Tea Time *at* **DUKE'S**

\$29

Bottomless

Hot Toddies

Espresso Martinis

Irish Coffees

Bourbon Vanilla Sweet Tea

*All Duke's
Locations*

Dupont Circle

Woodley Park

Foggy Bottom

4-6PM, Sat & Sun

90-min limit