

# DUKE'S

## {NAVY YARD} [BRUNCH]

### FRESHLY SQUEEZED JUICE 6

orange -OR- grapefruit

### COMPASS COFFEE 5

cardinal blend - complimentary refill

{ADD: Bailey's, Jameson or Kahlua \$7}

### ICED COMPASS COFFEE 5

cardinal blend {ADD: Bailey's, Jameson or Kahlua \$7}

### COFFEE MARTINI 13

freshly brewed compass coffee / vodka / kahlua

### BOTTOMLESS MIMOSAS, BLOODIES & BEER 26

{90 min limit/Black Flag Duke's Light/entire table must join/21+}

ADD: GRILLED / FRIED CHICKEN \$6 | SHRIMP \$8 |

BACON \$3.5 | SMOKED SALMON \$9

### ENDIVE AND RED LEAF CAESAR \$14

furikake caesar / garlic bread crumb

ADD: BACON \$3.5 | GF BREAD \$2 | RUNNY EGG \$2.5 |

SMASHED AVOCADO 3.5\$ | TRUFFLE OIL \$3.5 | SIDE

SALAD \$4 | COLE SLAW \$4 | FRIES \$5

### CARAMELIZED "FRENCH TOAST" 14 V

lyon bakery bread / vanilla whipped cream / berries

### PROPER STACK 16 V

three pancakes / candied nuts / vanilla cream

berries / bananas / maple syrup {ADD: Chocolate chips \$1, honey butter \$1.50}

### PROPER ENGLISH BREAKFAST 20

runny egg / rashers / banger / black & white pudding / tinned beans / mushrooms / roasted tomatoe / sourdough toast / rocket

{Make it Veggie \$18}

### EGGS BENEDICT

poached egg / fluffy hollandaise / chives / english muffin /

CHOICE OF: Smoked Salmon 18 | soy glazed pork belly 16

Florentine 14

### SHAKSHUKA 17 V

baked eggs / tomatoes / peppers / moroccan harissa / onions / feta / garlic / naan bread {ADD: Chorizo 3\$}

### FISH & CHIPS 19

beer battered cod / house fries

tartar sauce / roasted lemon

### FIRED UP CHICKEN AND WAFFLES 17

crispy chicken breast / spicy Korean honey / blue cheese butter / scallion waffle

FROM THE GARDEN

### PROPER BURGER® 16 \*

two creekstone farms angus patties / gouda / house pickles / charred red onion / sweet chili sauce / rocket / aioli / brioche

{make it vegetarian with an impossible™ patty}

### WAGYU BEEF BURGER\* 14

one american wagyu beef patty / cheddar / duke's bacon jam / romaine / garlic aioli / brioche

### "CUBANO" DESAYUNO 17

chicken schnitzel / roasted pork belly / rolled omelette / aioli / torta roll / pickled jalapeno

### POSH B.L.T.A 15

applewood smoked bacon / tomato / avocado / cucumber garlic aioli / rocket / ciabatta /

### PROPER BREAKFAST SANDO 13

cheddar / gouda / spicy mayo / sunny side up egg / soy glazed pork belly / english muffin

### AVOCADO TOAST 14

sunny side up egg / sourdough toast / avocado mash / chili crisp / puffed barley / radish / arugula

SARNIES

### CANDIED BACON DEVEILED EGGS 8 (4pc)

brown sugar / cayenne / chive

### HACKNEY HOT WINGS HALF DZ. 11 / DZ. 19

jumbo wings / hackney hot sauce / celery / ranch

### WHITE TRUFFLE MAC & CHEESE 13 V.

sharp white & mild cheddar / shell pasta / truffle oil

{ADD: BACON \$3.5 / ROASTED CHICKEN \$6 / FRIED CHICKEN 6\$}

### SKIN-ON FRIES 6

idaho russet potatoes / sea salt

{ADD: TRUFFLE OIL \$3.5}

### SWEET POTATO FRIES 8 V.

beauregard sweet potato / spicy mayo

soft scrambled eggs | 6

applewood bacon | 7

atlantic smoked salmon | 9

banger sausage | 7

black pudding | 7

white pudding | 7

soy glazed pork belly | 7

side cole slaw | 4

SIDES

Seating is currently limited to 90 minutes. We respectfully decline substitutions & splitting checks. We do not have a 100% allergen-free kitchen. 20% gratuity will be added for parties of 6+; this is not mandatory and can be adjusted. All take out orders include a \$0.50 packaging fee per order.

\* We prepare burgers and steaks 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.

BEVIES

FULL BREKKIES

PLATES