DUKE'S COUNTER

{plates}

pickle pots

garlic dill pickles/daikon/pickled beets-9.5

chickpea & green chili hummus

crudites/ EV00/ coriander/ green chili puree/ naan- 14

avocado toast

avocado/brekkie radish/runny egg/red chili/rocket/multigrain-16

local corn 'elote locos'

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

white truffle mac & cheese

sharp white & mild cheddar/ shell pasta/ truffle oil- 15 (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

hackney hot wings

jumbo wings/hackney hot sauce/celery/ranch/half dozen-13/dozen-19

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-16

kale & pear salad

delicata squash / halloumi / dried cherries / poppyseed vinaigrette / walnuts-16

{sarnies}

Additions:

{gluten free bun 1.5) (egg 3) (avocado 4) (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 impossibleTM duke's burger

impossible™ pattie/ melted gouda/ pickles/charred red onion/ sweet chili/rocket/ garlic aioli/ brioche- 17

wagyu beef burger

two wagyu patties/Duke's bacon jam (onion, cabernet sauvignon, tomato)/cheddar/romaine/garlic aioli/brioche-20

fired up chicken

spicy coated chicken tenders/dill pickles/tomato/romaine/garlic aioli/brioche-16

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-17

banh mi

marinated shrimp / cucumber/jalapeño/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- 19

torta milanesa "cubano"

chicken schnitzel/jarlsberg cheese/romaine lettuce/tomato/avocado/capicola ham/pickled jalapeno/garlic aioli/dijon/onion/torta roll- 17

spicy aubergine

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

We do not have a 100% allergen-free kitchen. An optional 20% gratuity is added for parties of 6 or more; this is discretionary and can be adjusted at guest request..

^{*} Due to the quality of the meat and the thin patties, we cook burgers either medium rare or well done. Burgers are prepared medium rare unless specified. We respectfully decline substitutions or individual checks. The check may be split evenly up to 6 ways. 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.

Kids Menu

Kids plates

mac + cheese:

sharp white & mild cheddar / shell pasta 13 *contains trace amount of truffle oil*

chicken tenders with french fries: breaded chicken tenders / french fries 13

fish and chips plate:
battered cod / house cut french fries / tartar sauce 16

Kids sarnies

proper hamburger:
one pattie burger / brioche bun / french fries 15

proper chessburger:
one pattie burger / gouda cheese / brioche bun / french fries 16

cheese toasty:
gouda cheese / sharp cheddar cheese / sourdough / french fries 14

Dessert

nutella press:

bananas / toasted marshmallows / nutella / multigrain 13

triple chocolate mousse cake:
Milk Chocolate / white chocolate / dark chocolate shaving 9

funnel cake fries:
Fried Funnel Cake sticks / Powder sugar / Chocolate sauce 9

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

KIDS BURGERS ARE COOKED WELL DONE UNLESS SPECIFIED OTHERWISE.

DRAUGHT BEERS

- Fuller's London Pride 4.7% London, England -
 - Classic pub ale. Light caramel and malt notes. Perfect anytime. \$10
- Fuller's London Porter 5.4% London, England -
 - Smooth and creamy with delicious chocolate and coffee flavours. \$10
- <u>Silver Branch Dr. Juicy IPA</u> 6.9% Silver Spring, MD 🎇
 - Citrus aromas, big hops and notes of sweet, tangy fruit. \$10
- Black Flag Light Lager 4.2% -Columbia, MD
 - A tasty light beer with actual flavour. Imagine that! \$10
- DC Brau Old Time Lager- 4.0% Washington, DC
 - A modern take on a recipe from 1935; crisp finish with a light body. \$10
- DC Brau Public Pale Ale 6.0% Washington, DC Delicious full bodied local pale. \$10
- * Yuengling Lager 4.5% Pottsville, PA Famous for its rich amber color and medium body flavour. HH \$7 \$10
- * Narragansett Lager 5.0% Pawtucket, RI 🚞
 - Clean, crisp, refreshing, and perfectly balanced. HH \$7 \$10

BOTTLE & CAN BEERS

- Strongbow Hard Cider Hereford, ENG 5% / \$8
- Guinness Stout Dublin, IRE 4.2% / \$10 (tallboy)
- Orkney Skull Splitter Quoyloo, SCOX 8.5% / \$10
- La Fin du Monde Québec, CAN → 9.0% / \$10
- Iron Maiden Trooper Cheshire, ENG 4.7% / \$10 (tallboy)
- High Noon Hard Seltzer pick your flavour = 4.5% / \$8
- Old Speckled Hen Bury St. Edmunds, ENG 5% / \$10

WHITE WINES

- * Protocolo Rose (Cuenca, SPAIN) \$10 / \$42
- Della Scala Pinot Grigio (Veneto, ITALY) \$10 / \$42
- * Orlana Vinho Verde (Azeitão, PORTUGAL) \$10 / \$38
- * Cricova Sparkling Brut (MOLDOVA 🔰) \$10 / \$38
- * Maison Nicolas Chardonnay (FRANCE 1) \$10 / \$42
- Maison Nicolas Saugvignon Blanc (FRANCE) \$10 / \$42

RED WINES

- * Della Scala Montepulciano: (Abruzzo, ITALY]) \$10 / \$42 The Pinot Project Pinot Noir: (CALIFORNIA) \$11 / \$45
- Vega Sindoa Tempranillo: (Navarra, SPAIN≅) \$12 / \$44

^{*} HAPPY HOUR: Monday-Friday, 12:00-7:00 PM * = \$7. Mixed rail drinks also included.

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

Nice and Sloe:

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

Perfect Storm:

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

Proper Mule:

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

Sazerac:

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

Citrus Crush:

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

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:

Silver Rum, coconut, pineapple, chocolate / \$12

Pandarita:

Silver Tequila, passionfruit, lime, grenadine / \$12

Panda's Cake:

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

Winter Margarita:

Silver Tequila, fresh lime, cinnamon simple, triple sec, cranberry 13

Winter Old Fashioned:

House bourbon, cinnamon simple, bitters & orange twist 13

Baily Specials

Monday: Half Prices Bottles of Wine, 7:00pm to close

Tuesday: Yuengling Draught Beer - \$25 for Pitcher

Wednesday: Selected Specialty Cocktails \$10

Thursday: All Panda Cocktails \$10

Friday: Proper Mule \$8

Saturday: Scotch Night - all Scotch 25% off

Sunday: All Draught Beer \$7

BRUNCH MENU

ONLY SATURDAY & SUNDAY 10 AM - 3 PM

{ plates / sarnies }

(runny egg +3) (apple wood bacon +3.5) (avocado +4) (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 16

croque madame: bacon rashers/tomato jam/garlic aioli/rocket/mornay/runny egg/sourdough 15

posh bilta: applewood bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta 16

bacon + egg sarnie: rashers/runny egg/brown sauce/rocket/tomatoes/cotija cheese/sourdough 15

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}

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

{ sides }

{drink} black pudding rocket 8.5 Bottomless 26

Bloody Mary 10

Hot Tea 4 potato boxty chives/EV00 7.5

Iced Coffee 5 Mimosa 10 smoked salmon olive oil 8.5

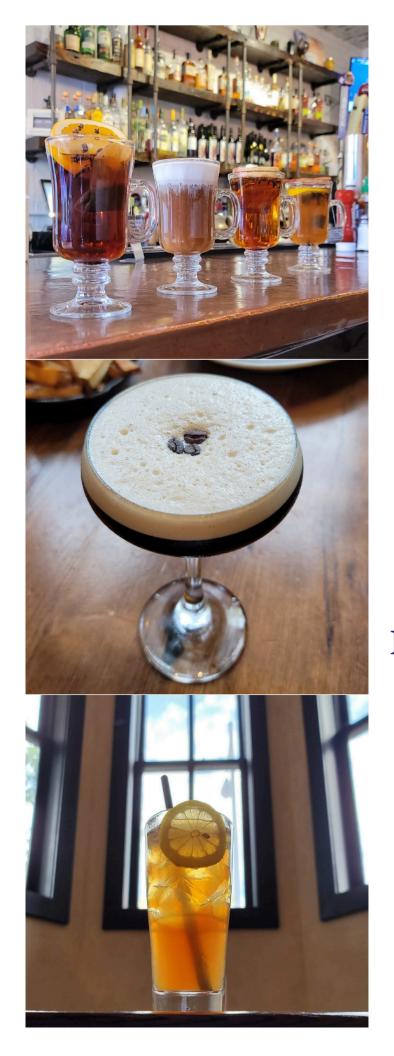
Coffee 5

Irish Coffee 12 Iced tea 4 soft scrambled eggs 6.5 applewood bacon 7.5

Fresh Squeezed: Orange / Grapefruit / Gemonade 6 bacon rashers english style back bacon 8.5 rocket salad 7.5

banger sausage 9.5

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\$29 Bottomless

Hot Toddies
Espresso Martinis
Irish Coffees
Bourbon Vanilla Sweet Tea

Lacations
Dupont Circle
Woodley Park
Foggy Bottom

4-6PM, Sat & Sun 90-min limit