DUKE’S COUNTER
Call 202.733.4808 or Order Online @ DukesCounter.com

{plates}

pickle pots
  garlic dill pickles/daikon/pickled beets - 9.5
chickpea & green chili hummus
  crudites/ EVOO/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 crumbs 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- 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: (GF 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
impossible™ 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 jam (bacon, onion, cabernet sauvignon, tomato)/ cheddar cheese/ romaine lettuce/ 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/ 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- 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 jalapenos/fennel walnut pesto/
green chili puree/coriander/ ciabatta- 16

* 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.
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 cheeseburger:
one pattie burger / gouda cheese / brioche bun / french fries 16
cheese toasty:
gouda cheese / sharp cheddar cheese / sourdough / french fries 14

**Dessert Menu**
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.
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.
Draught Beers

*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

Warsteiner Oktoberfest - 4.6% - Warstein, Germany
A stronger brewed palatable beer with a tasty decent malt scent and by its unique soft brewing water as well as ist selected raw materials of highest Quality with a fine liveliness and a stimulating fullness of flavor. - $10

LOCAL

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

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

Port City Oktoberfest - 5.2% - Alexandria, VA
A Märzen - style lager, brewed with German malts and hops, and served in the “keller” or “zwickel” style-meaning unfiltered and naturally carbonated. This bright amber beer has subtle flavors of toasted bread, leading to a clean, dry finish punctuated by just a touch of Noble hops. - $10

AMERICAN CRAFT

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

*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

*Abita Purple Haze - 4.2% - Abita Spring, LA
Purple haze is a lager brewed with real raspberries added after filtration. It is brewed with pilsner and wheat malts and Vanguard hops. The berries add a fruity aroma, tartly sweet taste and a subtle purple color and haze. HH $6 - $10
Bottle beers & Wines

HAPPY HOUR, MONDAY–FRIDAY, 12:00–7:00 PM
* = $6.00 *16 OZ SELECTED 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
Guinness Stout: (Dublin, IRELAND) - 4.2% / $8
Orkney Skull Splitter: (Quoyloo, SCOTLAND) - 8.5% / $10
La Fin du Monde: (Québec, CANADA) - 9.0% / $9
Iron Maiden Robinsons Trooper: (Cheshire, ENGLAND) - 4.7% / $10

White Wine

* 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) $10 / $42
* Maison Nicolas Sauvignon Blanc: (France) $10 / $42

Red Wine

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

- **Nice and Slow:**
  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, Passion Fruit, lime, grenadine / $12

- **Pandas cake:**
  Zubrowka (Bison Grass Vodka), Apple, Lemon / $12

- **Pegu club:**
  Gin / triple sec, fresh lemon juice, bitters orange, orange twist / $12

- **Thai Lemonade:**
  Sailor Jerry spiced rum, thai tea, fresh lemon juice, simple, orange twist / $12
Daily Special

Monday
1/2 Price Bottle Wine 7pm - close

Tuesday
Yuengling Draught Beer -
$25 for Pitcher

Wednesday
Selected 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
All Draft 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 b.l.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 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)

**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  
Coffee 4

Bloody Mary 10  
Hot coffee 4

Mimosas 10  
Ice Coffee 4

Tea 3

Ice tea 4  
Fresh Lemonade 5

Fresh Squeezed:

Orange Juice 6 / Grapefruit Juice 6

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Tea Time at DUKES

$29 Bottomless
Hot Toddlies
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