

# DUKE'S FOGGY BOTTOM DAILY MENU

## {plates}

- House Cut Fries:** idaho russet potatoes/ sea salt | **6** {ADD: Truffle Oil \$3.5}
- Sweet Potato Fries:** beauregard sweet potatoes/ spicy aioli/ sea salt | **8**
- Smoked Fish Dip:** mackerel/ dill/ sour cream/ lemon/ pita | **15**
- Avocado Toast:** avocado/ brekkie radish/ runny egg/ red chili/ rocket/ multigrain | **13**
- Pork Wings:** three fried pork shanks/ spicy sticky wing sauce/ scallions | **14**
- Chickpea & Green Chili Hummus:** crudites/ EVOO/ coriander/ green chili puree/ naan | **13**
- White Truffle Mac & Cheese:** sharp white & mild cheddar/shell pasta/truffle oil | **14** {ADD: Bacon \$3.5 | Chicken \$6}
- Corn 'Elote Locos':** crema mexicana/ charred sweet corn/ cotija cheese/ red chili/ lime | **13**
- English Pea Tartine:** hard-boiled egg/ crispy onions/ lemon oil/ pea shots | **12**
- Hackney Hot Wings:** jumbo wings/ hackney hot sauce/celery/ ranch | **half 11 | dozen 18**

## {from the garden}

- {ADD: Grilled/Fried Chicken \$6 | Shrimp \$8 | Salmon \$9 | Bacon \$3.5}
- Burrata:** mandarin oranges/ watermelon radishes/ walnuts/ beets/ orange gastrique | **14**
- Cali Bowl:** rocket/ avocado/ hard boiled egg/ quinoa/ red onion/ squash/ pineapple salsa/ cotija/ honey dijon | **14**
- Quinoa Salad:** rocket/ dried cherries/ squash/ pepitas/ red quinoa/goat cheese/ honey dijon | **14**

## {sarnies}

- {ADD: Apple Wood Bacon \$3.5 | Gluten Free Bread \$1.5 | Runny Egg \$2.5 | Avocado \$3.5 | Truffle Oil \$3.5  
Side Salad \$4 | Cole Slaw \$4 | Hand Cut Fries \$6 | Sweet Potato Fries \$8}
- PROPER BURGER®:** two creekstone farms angus patties/ gouda/ house pickles/charred red onion/  
sweet chili sauce/ rocket/ aioli/ brioche | **15**
- Wagyu Beef Burger:** two wagyu beef patties/ cheddar/ duke's bacon jam/ romaine/ garlic aioli/ brioche | **17**
- Impossible™ Duke's Burger:** two impossible™ patties/ gouda/ pickles/ charred red onion/ sweet chili sauce/  
rocket/ garlic aioli/ brioche | **16**
- Turkey Burger:** provolone/ chipotle aioli/ brussels slaw/ tomato/ brioche | **16**
- Earth To Sea Tartine:** beet cured salmon/ goat cheese & hemp seed/ mint chive/ roasted beet/ multigrain | **15**
- Spicy Aubergine:** panko coated aubergine & squash/ smoked gouda/ charred red onions/ pickled jalapenos/  
fennel walnut pesto/ coriander/ ciabatta | **15**
- East Side Brisket:** salted brisket/ swiss/ mustard/ pickles/ caramelized onions/ garlic aioli/ sourdough | **16**
- Mum's Tuna Melt:** albacore tuna/ red onion/ celery/ cucumber/ capers/ garlic aioli/ rocket/ swiss/ sourdough | **15**
- "Cubano" Torta Milanese:** chicken schnitzel/ jarlsberg cheese/ capicola ham/ tomato/ avocado/  
romaine/ red onion/ pickled jalapeno/ dijon/ garlic aioli/ torta roll | **15**
- Fired Up Chicken:** spicy chicken tenders/ pickles/ tomato/ romaine/ garlic aioli/ brioche | **15**
- Posh B.L.T.A. :** applewood smoked bacon/ tomato/ avocado/ cucumber/ garlic aioli/ rocket/ ciabatta | **16**
- Taken With Liberty:** seared ribeye/ swiss cheese/ garlic aioli/ tomato/ banana pepper/ red onion/  
rocket/ baguette | **15**
- Pastrami on Weck:** beef pastrami/ swiss/ horseradish aioli/ caramelized onions/ spicy mustard/ marble rye | **16**

## {entrees}

- Chicken Curry:** jasmine rice/ spiced curry | **15**
- Pan Seared Salmon:** wild caught salmon, quinoa tabbouleh, gremolata | **17**
- Shakshuka:** baked eggs/ tomatoes/ peppers/ moroccan harissa/ onions/ feta/ garlic/ naan bread | **15**
- Fish & Chips:** beer battered haddock/ house fries/ lemon | **16**

## {sweets}

- Vanilla Bean Crème Brûlée:** cream/ eggs/ vanilla bean/ cane sugar/ raspberry | **8**
- Strawberry Shortcake:** strawberry marmalade/ white chocolate mousse/ powdered sugar | **8**
- Chocolate Layer Cake:** chocolate buttercream/ chantilly cream/ chocolate shavings | **10**

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.

\*Due to the quality of the meat and the thin patties, 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. Some dishes may contain pits and/or bones.

# Pho Joint

<b>#1 All In Joint</b> - Eye Round, Well Done Brisket, Meatballs	<b>\$15.00</b>
<b>#2 Beef Eye Round</b> - Phở Tái	<b>\$13.00</b>
<b>#3 Well Done Brisket</b> - Phở Chín	<b>\$13.00</b>
<b>#4 Well Done Brisket &amp; Meatballs</b> - Phở Chín, Bò Viên	<b>\$14.00</b>
<b>#5 Chicken Phở</b> - Phở Gà	<b>\$13.00</b>
<b>#6 Veggie Phở</b> - Phở Chay	<b>\$14.00</b>
<b>Pho Broth Only</b>	<b>\$9.00</b>
<b>EXTRAS:</b>	
Beef Eye Round   Brisket   Chicken   Meatballs	<b>\$4.00</b>
Half Size Broth	<b>\$5.00</b>
Pho Noodles	<b>\$6.00</b>

## THE PHO JOINT

Duke's Grocery [Foggy Bottom]

2000 Pennsylvania Ave NW

Washington, DC 20006

@phojoint



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