

DUKE'S

{Foggy Bottom}

[Daily Menu]

SHARES

WHITE TRUFFLE MAC & CHEESE 15 VG.

Duke's cheese blend / shell pasta / truffle oil

{ADD BACON \$3.5 | ROASTED / FRIED CHICKEN \$7}

HACKNEY HOT WINGS HALF DZ. 12 / DZ. 19

jumbo wings / hackney hot sauce / celery / carrots / ranch

BREAKFAST SAUSAGE DEVILED EGGS 9 (4pc)

breakfast sausage / maple syrup / chive

CHICKPEA & GREEN CHILI HUMMUS 13 VG.

crudites / coriander / green chili puree / naan

BRUSSELS SPROUTS RAREBIT 12 VG.

black pepper / lemon / cheese

PICCALILLY VEGETABLES 8 VG. GF.

jarred pickles / curry spices

CRISPY FRIES 6 VG.

russet potato / sea salt

{ADD TRUFFLE OIL \$3.5}

SALMON CROQUETTES 8 (4pcs)

cured salmon / spanish onion / bechamel / dijonnaise

ADD: ROASTED / FRIED CHICKEN \$7 | SHRIMP \$8
SALMON FILLET \$10 | BACON \$3.5

EVERYTHING CHOP SALAD 15 GF.

radicchio / red leaf lettuce / oregano vinaigrette / salami / chickpeas / roasted red pepper / banana peppers / cheddar

CALI BOWL 14 VG.

soft cooked barley / frisee / kale / pickled squash / toasted almonds / poached apples / green goddess dressing

TANDOORI SALMON 19 GF.

baked salmon fillet / spicy tandoori marinade / chickpea and potato salad (chaat)

FISH & CHIPS 19

beer battered cod / house fries / tartar sauce / roasted lemon

CHICKEN TIKKA 16

jasmine rice / spiced curry

SHAKSHUKA 18

baked eggs / tomatoes / onion / peppers / moroccan harissa / feta / garlic / naan VG.

FROM THE GARDEN

ENTREES

SARNIES

SWEETS

ADD: BACON \$3.5 / GF BREAD \$1.5 / RUNNY EGG \$2.5 / AVOCADO 4\$ / TRUFFLE OIL \$3.5 / SIDE SALAD \$4 / COLESLAW \$4 / FRIES \$6 / SIDE OF TOMATO SOUP \$6

PROPER BURGER®* 16

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

SPAM WAGYU™ BURGER 17

wagyu smash patty / caramelized spam™ / over easy egg / onion & chili jam / cheddar / crispy chiles / brioche

IMPOSSIBLE™ DUKE'S BURGER 16 VG.

single impossible™ patty / gouda / pickles / charred red onion / sweet chili sauce / rocket garlic aioli / brioche

PORTOBELLO ROAD MELT 16 VG.

marinated portobello / crispy fontina / creamy kale / rye

CRISPY CHEESE & TOMATO SOUP 15 VG.

sourdough / gouda / cheddar / creamy tomato

EYE ROUND AL PASTOR 16

al pastor rubbed and roasted beef / avocado / pineapple / shreduce / aioli / radish / baguette

ADULT BOLOGNA ON FOCACCIA 15

mortadella / walnut basil pesto / creamy burrata / sun-dried tomato / Dukes focaccia

MUM'S TUNA MELT 16

albacore tuna / red onion / celery / cucumber / capers / garlic aioli / rocket / swiss / sourdough

UNCLE TONY'S CHICKEN PARM 16

panko crusted chicken / spicy tomato sauce / pickled jalapeno / gouda / swiss / cheddar / garlic aioli / fresh basil / torta roll

FIRE UP CHICKEN 16

hand battered chicken / habanero / pickles / fennel slaw / buttermilk dressing / brioche

POSH B.L.T.A. 16

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

STICKY TOFFEE BREAD PUDDING 12

rum caramel / whipped cream / lyon bakery bread

VANILLA BEAN CREME BRULEE 6 VG. GF.

cream / eggs / vanilla bean / cane sugar / berries

STRAWBERRY TRIFLE 10 VG.

sugary strawberry / shortbread / whipped cream / lemon

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+; 100% of this charge goes to tipped employees; this is not mandatory and can be adjusted.

All take out orders include a \$0.75 packaging fee per item.

* 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.