

HAPPY HOUR

MONDAY - FRIDAY 12PM-6PM

Pimm's Cup \$9, Loan Oak \$6,
Miller Lite \$5,
House Red/White
Sparkling Wines \$8,
Rail Mixed Spirits \$7

Kindly be aware that while we strive to accommodate dietary needs, our kitchen is not completely allergen-free.

For parties of six or more, a 20% gratuity will be included in your bill. This gratuity, which fully supports our dedicated tipped employees, can be adjusted upon request.

* We prepare burgers medium rare or well done. Burgers are prepared medium rare unless specified. We respectfully decline substitutions.

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 seeds, pits or bones. We respectfully decline substitutions. Not all ingredients are listed.

If there is anything we can do to enhance your experience, please ask for the manager.

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[ALL DAY MENU]
{POTOMAC}

DUKE'S
GROCERY

[ALL DAY MENU]
{POTOMAC}

DUKE'S
GROCERY

SHAREABLES:

WHITE TRUFFLE MAC & CHEESE 13

house cheese blend / shell pasta / truffle oil (V)
(ADD BACON 3.5 | ROASTED -or- FRIED CHICKEN 7)

CARAMELIZED ONION DIP 9

yogurt / roasted onions / pickled onions /
tayo crisps (flavors vary) (V) (GF)

ALBA BURRATA 14

truffle oil / pancetta / basil / multigrain bread / honey / rocket

CHICKPEA & GREEN CHILI HUMMUS 13

crudites / coriander / green chili puree / naan (V)

HACKNEY HOT WINGS HALF DZ. 12 / DZ. 20

jumbo wings / hackney hot sauce / celery / carrots /
choice of ranch or blue cheese

AVOCADO TOAST 14

sourdough / avocado spread / runny egg / radish / rocket / sriracha (V)

MUSSELS WITH GREEN COCONUT CURRY 18

p.e.i. mussels / coconut milk / galangal / lemongrass / green curry /
fish sauce / ginger / lime leaf / toast

CRISPY FRIES 6

russet potato / sea salt (V)
(ADD TRUFFLE OIL 3.5)

SWEET POTATO FRIES 8

beauregard potatoes / spicy mayo (V) (GF)

(V) VEGETARIAN
(GF) GLUTEN FREE
(CN) CONTAINS NUTS

[ALL DAY MENU]
{POTOMAC}

DUKE'S
G R O C E R Y

ADD: BACON 3.5 / RISE BAKERY GLUTEN FREE BREAD 1.5 /
RUNNY EGG 2.5 / AVOCADO 4 / SIDE SALAD 4 / FRIES 6

SARNIES:

PROPER BURGER®* 17

two creekstone farm angus patties / gouda / house pickles / charred red onion / sweet chili sauce / rocket / aioli / brioche
(MAKE IT VEGETARIAN WITH AN IMPOSSIBLE™ PATTY)

WAGYU BEEF BURGER* 16

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

POSH B.L.T.A. 15

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

MUM'S TUNA MELT 15

albacore tuna / gouda / red onion / capers / celery / sourdough

SPICY AUBERGINE 16

panko coated aubergine & squash / gouda / charred red onions / pickled jalapeños / fennel walnut pesto / ciabatta (V) (CN)

BRISKET LANE 17

brined beef brisket / house kraut / horseradish / pickle / swiss / crusty bread

TAKEN WITH LIBERTY 16

seared ribeye / swiss / garlic aioli / tomato / banana pepper / red onion / rocket / crusty bread

CUBANO "TORTA" MILANESA 17

chicken schnitzel / jarlsberg / capicola / tomato / avocado / romaine / red onion / pickled jalapeño / dijon / garlic aioli / torta roll

GRINDER 16

salami / capicola / mortadella / swiss cheese / garlic mayo / giardiniera / tomato / red onions / ciabatta

ADD: SALMON 12 / SHRIMP 8 /
ROASTED / FRIED CHICKEN 7 BACON 3.5

VEGGIES:

ENDIVE & RED LEAF CAESAR 14

furikake caesar / garlic bread crumb

TOMATO & WATERMELON SALAD 17

heirloom tomatoes / cherry tomatoes / watermelon / rocket / fried shallots / sesame seeds / lime / balsamic glaze (V) (GF)

QUINOA SALAD 14

red quinoa / roasted butternut squash / green onions / pineapple salsa / dried cranberries / cotija / rocket / honey dijon vinaigrette (V) (GF)

CORN 'ELOTE' LOCOS 14

roasted summer corn / crema / coriander / sriracha / cotija cheese (V) (GF)

ALL IN:

FISH & CHIPS 22

beer battered cod / crispy fries / tartar sauce / roasted lemon / english pea condiment

THAI RED CURRY WITH COD 19

jasmine rice / tomatoes / lime / cilantro

BANGER & MASH 16

yukon gold potato puree / onion and pea gravy / banger sausage

HONEY MISO GLAZED SALMON 23

jasmine rice / green zucchini / scallions / sesame seeds

SPICED BABY BACK RIBS WITH BOURBON BBQ

(HALF RACK 16 / WHOLE RACK 29)

bourbon glaze / house spice blend

SWEETS:

STICKY TOFFEE BREAD PUDDING 9

rum caramel / whipped cream (V)

ICE CREAM 5

french vanilla (V) (GF)