

DUKE'S

{Foggy Bottom}

[Daily Menu]

ADD: FRIES \$4 / BACON \$3.5 / GF BREAD \$1.5 /
RUNNY EGG \$2.5 / AVOCADO \$4 / TRUFFLE OIL \$3.5 /
SIDE SALAD \$4 / SIDE OF TOMATO SOUP \$6 / TAYTO CRISPS \$3

SHARES

WHITE TRUFFLE MAC & CHEESE 16 **VG.**

duke's cheese blend / shell pasta / truffle oil
{ADD BACON \$3.5 | ROASTED -or- FRIED CHICKEN \$8}

HACKNEY HOT WINGS HALF DZ. 12 / DZ. 19

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

CANDIED BACON DEVILED EGGS 8 (4pc)

brown sugar / cayenne / chive

CHICKPEA & GREEN CHILI HUMMUS 13 **VG.**

crudites / coriander / green chili puree / naan

CORN 'ELOTE' LOCOS 13 **VG.**

roasted summer corn / crema / sriracha / cotija cheese

CRISPY FRIES 6 **VG.**

russet potato / sea salt
{ADD TRUFFLE OIL \$3.5}

SALMON CROQUETTES 8 (4pcs)

cured salmon / spanish onion / bechamel / dijonnaise

CARAMELIZED ONION DIP \$8 **VG. GF.**

yogurt / roasted onions / tayto crisps



ADD: ROASTED / FRIED CHICKEN \$8 | SHRIMP \$10
SALMON FILLET \$11 | BACON \$3.5

EVERYTHING CHOP SALAD 15 **GF.**

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

ENDIVE AND RED LEAF CAESAR \$15

furikake caesar / garlic bread crumb



TANDOORI SALMON 19 **GF.**

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

FISH & CHIPS 19

beer battered cod / crispy fries /
tartar sauce / roasted lemon / mushy peas

DUKE'S BUTTER CHICKEN 16 **GF.**

jasmine rice / spiced tomato curry

SHAKSHUKA 18 **VG.**

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

FROM THE GARDEN

ENTREES

SARNIES

PROPER BURGER®* 17

two creekstone farm angus patties / gouda /
house pickles / charred red onion /
sweet chili sauce / rocket / aioli / brioche
make it an impossible burger with one patty!

WAGYU BEEF BURGER* 14

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

TONY'S BOLOGNA \$12

hot and crispy mortadella / white cheddar / swiss cheese /
brioche / dijonnaise (Anthony Bourdain's favorite)

PORTOBELLO ROAD MELT 17 **VG.**

marinated portobello / crispy fontina /
creamy kale / rye

CORNERED BEEF SARNIE 16

9-day brined eye round beef / house kraut /
horseradish / pickle / swiss / crusty bread

CRISPY CHEESE & TOMATO SOUP 15 **VG.**

sourdough / gouda / cheddar / creamy tomato

MUM'S TUNA MELT 16

albacore tuna / red onion / celery / gouda / sourdough

UNCLE TONY'S CHICKEN PARM 16

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

CORONATION CHICKEN SALAD 15

curry chicken salad / toasted almonds /
golden raisins / shreduce / curry /
greek yogurt / mayo / toasted sourdough

POSH B.L.T.A. 17

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

'CUBANO' TORTA MILANESA 17

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



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

LEMON POSSET 6 **VG. GF.**

classic english lemon custard, served chilled /
pickled strawberry

SWEETS

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. The Proper Burger is 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.