

[ALL DAY MENU]

{DUPONT}



SHAREABLES:

CARAMELIZED ONION DIP \$8

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

CHICKPEA & GREEN CHILI HUMMUS \$13

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

MUSSELS WITH GREEN COCONUT CURRY \$19

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

CRISPY FRIES \$6

russet potato / sea salt (V)

(ADD TRUFFLE OIL \$3.5)

BUTTER CHICKEN WINGS HALF DZ. \$12 / DZ. \$19

jumbo wings / spicy tomato sauce / celery / carrots / ranch (CN)

WHITE TRUFFLE MAC & CHEESE \$16

house cheese blend / shell pasta / truffle oil (V)

{ADD BACON \$3.5 | ROASTED -or- FRIED CHICKEN \$7 | SHRIMP 8 }

CHIP BUTTY 2 for \$5

french fries / butter / ketchup / on slider buns (V)

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.

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

* We prepare burgers 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. Dishes may contain seeds, pits or bones. We respectfully decline substitutions. Not all ingredients are listed.

[ALL DAY MENU]

{DUPONT}



(V) VEGETARIAN
(GF) GLUTENFREE
(CN) CONTAINS NUTS

[ALL DAY MENU]

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DUKES
GROCERY

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)

CORONATION CHICKEN SALAD SARNIE \$15

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

POSH B.L.T.A. \$17

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

MUM'S TUNA MELT \$16

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

PORTOBELLO ROAD MELT \$17

marinated portobello / crispy fontina / creamy kale / rye (V)

SPICY AUBERGINE \$17

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

CORNED BRISKET SARNIE \$16

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

ADD: BACON \$3.5 / GF BREAD \$1.5 / RUNNY EGG \$2.5
SHRIMP \$8 / AVOCADO \$4 / SIDE SALAD \$4 / FRIES \$6

VEGGIES:

ENDIVE AND RED LEAF CAESAR \$15

furikake caesar / garlic bread crumb

TOMATO AND SESAME SALAD \$15

marinated tomato / toasted sesame / crispy onion / mint / arugula / sesame vinaigrette

CORN 'ELOTE' LOCOS \$13

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

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

ALL IN:

ATLANTIC COD "CHOWDER" \$19

clams / bacon / vermouth / cream sauce / corn / potato / celery / sourdough crouton /
old bay

FISH AND CHIPS \$20

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

BANGER AND MASH \$16

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

SWEETS:

STICKY TOFFEE BREAD PUDDING \$9

rum caramel / whipped cream (V)

LEMON CUSTARD \$6

classic english lemon custard , served chilled / pickled strawberry (GF, V)