

Appetizers

Artisanal Cheese Board 20

Manchego Viejo, St. Angel, Aged Hoop Cheddar, Chevre, dried fruits, kalamata olives, cornichons, ground mustard, flat bread crackers

Traditional Caprese Platter 15

torn burrata, hot house tomato, basil leaves, basil pistou, balsamic reduction, EVOO

(v) Giorgios' Mezze Platter 20

garlic hummus, baba ghanoush, quinoa tabbouleh, dolmades, cucumbers, grape tomatoes, kalamata olives, pita points

Smoked Salmon Plate 18

smoked scottish salmon, hard-boiled egg, pickled red onion, capers, kalamata olives, cucumbers, dill cream, flat bread crackers

*Ahi Tuna Poke Bowl 23

ahi tuna, wakame salad, cucumber, pickled red onion, edamame, mango, carrots, daikon, scallions, sesame seeds, pearled couscous, spicy aioli drizzle

Brunch

Benedict, steak, & omelet dishes are served with both an organic field green salad & cajun spiced home fries
Add avocado +2.5, applewood bacon +3, chicken breast +4, or sub fruit +2

Cinnamon Berry Waffles 17

buttermilk waffles, mixed berry compote, whipped cream, maple syrup, cajun homefries, fresh fruit

Citrus French Toast 15

oven baked citrus marinated brioche, cinnamon butter, candied orange, maple syrup, fresh fruit

(gf) Huevos Rancheros 16

seasoned black beans, rustic pico de gallo, sour cream, avocado, scrambled cheddar eggs, cilantro, tricolor chips

*Ham Benedict 18

Canadian bacon, jumbo lump crab meat, sautéed asparagus, english muffin, 2 poached eggs, hollandaise

*Steak Benedict 19

ribeye cooked medium rare, jumbo lump crab meat, sautéed asparagus, english muffin, 2 poached eggs, hollandaise

*Salmon Benedict 18

smoked salmon, wilted arugula, roasted tomatoes, english muffin, 2 poached eggs, hollandaise

*Mushroom Benedict 17

herbed wild mushrooms, wilted arugula, chevre, english muffin, 2 poached eggs, hollandaise

Red, White, & Green Panini 15

fresh mozzarella, marinated tomato, basil leaves, spinach, arugula, basil aioli, sourdough, mixed green salad

the Southwestern Panini 17

cajun chicken, applewood bacon, red peppers & onions, jalapeños, cheddar, chipotle aioli, sourdough, mixed green salad

Signature Salads

add paprika tofu +2.5, chicken +4, sautéed shrimp +8 or

*seared ahi tuna +10

(gf) Fire Grilled Peach and Burrata 16

burrata, grape tomatoes, toasted sunflower seeds, balsamic reduction, basil pistou drizzle, spinach & arugula, lemon vinaigrette

(v, gf) Paprika Roasted Tofu and Cabbage 16

grape tomatoes, roasted corn, carrots, bell pepper sticks, edamame, sesame seeds, ginger miso-sesame vinaigrette

Wild Mushroom and Chevre Croquette 16

tricolor quinoa, braised shallots, toasted pepitas, fried leeks, baby spinach, sherry agave vinaigrette

(v, gf) Roasted Squash and Sweet Potato 16

agave glazed butternut squash & purple sweet potato, asparagus tips, dried sour cherries, pepitas, agrodolce, spinach & arugula, lemon vinaigrette

(gf) Grilled Fajita Steak and Avocado 24

grilled strip steak, roasted peppers & onions, roasted corn & black beans, cherry tomatoes, tortilla strips, romaine, avocado chimichurri, creamy cilantro lime vinaigrette

Cafe Cobb 18

chicken, applewood bacon, avocado, hardboiled egg, cucumber, tomatoes, gorgonzola, garlic croutons, cilantro lime vinaigrette

*Nasher Burger 17

USDA Choice beef cooked to order, applewood bacon, tomato, onions, mixed greens, cheddar, roasted garlic aioli, brioche bun

*Lamb Burger 19

Australian ground lamb, tzatziki, rustic pico, mixed greens, chipotle aioli, brioche bun

(gf) Smoked Salmon Omelet 18

smoked salmon, wilted arugula, marinated tomatoes, onions, capers, dill cream sauce

(gf) Seafood Omelet 18

scallops, shrimp, jumbo lump crab meat, basil, onions, tomatoes, chipotle aioli

(gf) Farmer's Omelet 16

wild mushrooms, asparagus, roasted corn, red onions, tomatoes, spinach, shredded mozzarella

(gf) Southwestern Omelet 17

Cajun spiced chicken, bacon, roasted red peppers, tomatoes, onions, cheddar, chipotle aioli

B.E.A.C. Sandwich 16

applewood bacon, scrambled eggs, hoop cheddar, avocado, garlic aioli, lightly toasted brioche bun

(gf) *Italian Hash 19

andouille sausage, onions, peppers, tomatoes, basil, cajun home fries, 2 eggs over easy, hollandaise, pecorino

*Steak & Eggs 24

8 ounce USDA Prime NY strip cooked to order, sautéed asparagus, 2 eggs cooked to order

Please speak to your server for dietary or allergen modifications. Gluten Free bread available upon request

*Menu items that can be served raw or undercooked - consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness

A 20% service charge will be added to parties of FIVE or MORE & for ALL DUKE MEAL CARDS