



--MENU IS SUBJECT TO CHANGE BASED ON AVAILABILITY AND SOURCING--
Please use this as a reference rather than a living document!

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, agridulce, 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