

GAME DAY MENU

DUKE MEN'S BASKETBALL

January - April, 2023

APPETIZERS

ARTISAN CHEESE BOARD

fig jam, marcona almonds, apricots, crostini *vegetarian* \$18

SHRIMP COCKTAIL

remoulade, charred lemon, cocktail sauce *dairy free, gluten free* \$19

HOUSE POTATO CHIP

caramelized onion dip *gluten free, vegan* \$8

SZECHUAN WINGS \$17

bone-in *gluten free* -or- boneless

WARM SPINACH & BACON DIP

peppadews, flatbread crackers \$12

FOCACCIA FLATBREAD

garlic cream, pesto, roasted tomato, spinach *vegetarian* \$15
add chicken \$4 / *add bacon* \$4

SOUP & SALADS

BABY KALE SALAD

red cabbage, verjus golden raisin, carrot, marcona almond,
gravenstein apple vinaigrette *dairy free, gluten free, vegan* \$16

CLASSIC CAESAR

parmigiano reggiano, spanish anchovy, focaccia crouton \$15

ARTISAN SALAD

spiced sweet potato, dried cherries, ricotta salata,
sunflower seeds, pomegranate vinaigrette *gluten free, vegetarian* \$16

SPINACH SALAD

grilled fennel, candied bacon, feta, mandarins,
dijon sherry vinaigrette *gluten free* \$16

WADUKE CHOWDER

shrimp, corn & bacon \$10

enhance your favorite salad

chicken \$7 / salmon* \$10 / shrimp \$10

SANDWICHES

PASTRAMI MELT

white cheddar, braised red cabbage,
tobacco onions, smoked chili aioli, pretzel roll \$17

TURKEY & BRIE

bacon, cherry marmalade, petite greens, shaved onion,
wheatberry bread \$17

SHRIMP SALAD CROISSANT

fresh tomato, butter lettuce, remoulade \$17

BEYOND PUB BURGER

pretzel roll, sweet onions, mushrooms, tomato jam *dairy free, vegan* \$19

BULL DURHAM BURGER*

lettuce, tomato, onion, house pickles, brioche bun \$19

additional toppings \$2 each

caramelized onions / bacon / sauteed mushrooms / cheese

ENTREES

POTATO GNOCCHI

roasted oyster mushrooms, hazelnuts, broccolini,
butternut squash, brown butter, parmigiano reggiano *vegetarian* \$27

GRILLED SALMON*

turnip puree, black garbanzo,
leek & carrot saute, apricot mostarda *gluten free* \$34

SHRIMP & GRITS

pimiento cheese coldwater creek grits,
braised collard greens, trinity gravy *gluten free* \$30

CHESAPEAKE CRABCAKE

bacon wilted spinach, celeriac,
pickled pepper, stone ground mustard bechamel \$29

FROM THE GRILL

choice of shoestring fries, yukon gold mashed potatoes or sautéed asparagus

8oz FILET MIGNON* sauce bordelaise *gluten free* \$48

JOYCE FARMS CHICKEN BREAST brandied currant chicken glaze *gluten free* \$26

12oz NEW YORK STRIP STEAK* horseradish soubise *gluten free* \$42

20% service charge will apply to parties of six or more

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Executive Chef Troy Stauffer