

Duke's Public House

to start | to share

Pretzels 3 pretzels, maple mustard \$8

Wings Buffalo/ Maple Bacon
bleu cheese, celery, carrots \$11

VT Cheeseboard Bailey Hazen, Cabot Bijou,
Blue Ledge Chèvre, Cornichon \$14

Oysters on half shell, mignonette, market price

General Duke's Calamari Thai style, peanuts,
pineapple \$12

Beer Cheese Dip VT style cold dip, crackers \$8

Tuna Lettuce Wraps Ahi tuna, Boston lettuce,
daikon, pickled cabbage, carrots, ginger \$14

Venison Sliders Manchego cheese, tomato jam,
cornichon \$13

soup | salads

Autumn spring mix, arugula, butternut squash,
beets, pear, bleu cheese, maple balsamic dressing \$12

Crispy Calamari arugula, lime miso dressing,
fried calamari \$13

Toasted Quinoa Hearts of Palm roasted asparagus,
artichoke hearts, red onion, grape tomatoes,
chèvre, roasted tomato feta dressing \$14

Caesar romaine, red onion, croutons \$11

Garden Salad \$7

Clam Chowder house made \$5 cup | \$8 bowl

French Onion house made, topped with gruyere \$7

add-ons
sides

Chicken \$5 | **Salmon** \$7 | **Shrimp** \$7 | **Bacon** \$3

French Fries \$4 | **Chef's Mashed Potatoes** \$4
Seasonal Vegetables \$4

desserts

Pumpkin Crème Brûlée \$9

Apple Pie \$7

Chocolate Thunder Cake \$8

Ice Cream \$6

Local. Fresh. Vermont. Products.

We are proud to partner with local Vermont companies

Cabot | Jasper Hill Farm | Blue Ledge Farms

Monument Farms | Scribner Maple Farm

entrées

Fish & Chips Switchback Ale battered fresh cod \$14

Lobster Fettuccine yellow tomatoes, basil \$26

Tuscan Chicken boneless breast, fettuccine, prosciutto,
spinach, artichoke, shaved parmesan \$18

Buddha Belly Bowl quinoa, hummus, butternut squash,
avocado, beets, edamame, vanilla carrots \$16

Choice of side for following entrees:
chef's mash | house fries | side salad

Deli Sandwich inquire of server, priced daily

B.L.T thick cut maple bacon, lettuce, tomato,
toasted sourdough \$12

Burger blend of chuck, brisket and sirloin, lettuce,
tomato, pickled onion, black garlic aioli,
brioche bun \$13

Burger of the day inquire of server

Kobe Dog 1/3 lb. Wagyu beef, mango wasabi relish \$12

Caprese pesto, mozzarella, tomato, red onion \$12

Banh Mi Sandwich grilled chicken, daikon,
lettuce, ginger, Thai chili reduction \$13

Reuben Boar's Head pastrami/corned beef,
sliced cherry peppers, gruyere, marbled rye \$15

French Dip sliced beef, au jus, baguette \$13

Chicken Teriyaki Sandwich marinated chicken,
lettuce, tomato, onion \$12

Veggie Burger The Beyond Burger™ \$12
Add Cabot Sharp Cheddar \$2

Choice of sides for following entrees:
chef's mash | house fries & seasonal vegetables

Bistro Steak 6 oz. grilled sirloin, hotel butter \$18

Northern Fried Chicken maple brined half chicken \$16

Beef Wellington 6 oz. filet, pate, puff pastry,
truffle demi \$29

Porterhouse 24 oz. bone in \$39

Mixed Grill Chef's assortment, market price

Day Boat fish of the day, market price

Salmon maple walnut glaze \$23

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of 8 and above are subject to an 18% gratuity fee