

APPETIZERS

- STEAMED MUSSELS
Allagash White Ale, garlic, chipotle, ciabatta, garlic aioli 12
- TEMPURA GREEN BEANS VEGAN**
teriyaki-ginger dipping sauce 9
- CHIPS AND SALSA VEGAN** / GLUTEN-FREE
tomatillo salsa 6
- CHEESE CURDS VEGETARIAN
cornbread batter, mustard aioli 10
- JALAPEÑO HUMMUS VEGAN
pitas, grilled sunflower-flax sourdough, fresh cucumber, olive tapenade, paprika 9 add feta 1
- TOGARASHI FRIES VEGETARIAN
hand-cut fries, kewpie mayonnaise, teriyaki, scallions 10

SALADS

- add grilled chicken* \$6
add pan-roasted whitefish * \$10
- ALEHOUSE SALAD VEGETARIAN
baby lettuce mix, cherry tomatoes, cucumbers, radishes, coriander yogurt crackers, ginger-citrus vinaigrette, feta cheese 10
- BEET SALAD GLUTEN-FREE
bleu cheese, candied pecans, endive, antique apples, bacon vinaigrette 11
- CHOPPED SALAD GLUTEN-FREE / VEGAN
red oak leaf lettuce, bibb lettuce, avocado-ranch dressing, cucumbers, tomatoes, cauliflower, carrots, peas, scallions, grilled tofu 10
add bacon crumbles, hard-boiled egg, and bleu cheese 3 more
- FRIED GOAT CHEESE VEGETARIAN
arugula, Sam Smith Strawberry Cider vinaigrette, strawberries, raisins, candied pecans 13

SIDES

- *Some sides cost extra
- french fries
 - tater tots
 - fresh veggies with hummus or ranch
 - fresh fruit
 - cup of chili
 - cup of soup
 - arrogant cheese fries*
 - garlic parmesan fries*
 - inferno fries*
 - togarashi fries*
 - arrogant cheese tots*
 - garlic parmesan tots*
 - danger tots*
 - inferno tots*
 - garden salad*
 - mac and cheese*
 - roasted beets*
 - sautéed spinach*
 - seasonal vegetable*

**Fried items labeled as vegan are fried in a fryer that has been used to also cook non-vegan items.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

BURGERS

- Served with your choice of side (some sides cost extra).
Rosie's Gluten-free burger buns available for \$2 more.
- DUKE'S BURGER*
ground organic bison, chipotle bacon jam, Duke's mayonnaise, white cheddar, tomato, pretzel bun 15
 - "CLASSIC" BURGER*
grass-fed beef, special sauce, American cheese, lettuce, tomato, onion, pickles, brioche bun 15
 - VEGGIE BURGER VEGETARIAN
sweet potatoes, pinto beans, breadcrumbs, oatmeal, jalapeños, golden raisins, vegan chipotle mayonnaise, lettuce, tomato, pretzel bun 12
 - PLAIN OLE BURGER*
choice of grass-fed beef or organic bison burger patty, lettuce, tomato, brioche bun 12
add cheese 2

SANDWICHES

- Served with your choice of side (some sides cost extra).
Rosie's Gluten-free burger buns available for \$2 more.
- DUKE'S CHICKEN*
bacon, smoked cheddar, chipotle mayo, lettuce, tomato, toasted pretzel bun 15
 - GRILLED TOFU AND KIM-CHI VEGAN**
Duke's kimchi, togarashi, vegan mayonnaise, teriyaki-ginger, grilled ciabatta 13
 - DUKE'S CUBAN*
slow-roasted Slagel Farm pork, Beeler's ham, Prairie Pure swiss cheese, yellow mustard aioli, pickles, grilled ciabatta 16
 - HOT CHICKEN SANDWICH*
special spice blend, Duke's mayo, Duke's pickles, lettuce, tomato, red onion, brioche bun 16
 - FALAFEL PITA VEGETARIAN / VEGAN BY REQUEST
chickpea fritters, tzatziki, pickled red onions, arugula, sriracha, grilled pita 13

ENTREES

- DUKE'S GRAIN BOWL VEGAN** / GLUTEN-FREE
chickpeas, short grain brown rice, quinoa, sweet potatoes, roasted peppers, vegan chipotle mayonnaise, avocado, kale chips, toasted almonds 16
- PAN-ROASTED WHITEFISH* GLUTEN-FREE
parsnip puree, sautéed swiss chard, quinoa, dates, walnuts, grilled radish, heirloom apples, shallot oil, lemon 20
- MAC & CHEESE VEGETARIAN
cavatappi pasta, gouda and butterkase béchamel, butter toasted bread crumbs 15
- CHIPOTLE CHICKEN PASTA* GLUTEN-FREE
gluten-free penne, chorizo, grilled chicken, sweet corn, chipotle cream sauce, parmesan cheese 18
- KOREAN FRIED CAULIFLOWER VEGAN**
tempura-ale fried cauliflower, soy-garlic glaze, Duke's kim-chi fried rice. scallions 17

DESSERTS

- CARROT CAKE GLUTEN-FREE
cream cheese frosting 6
- CHOCOLATE TORTE GLUTEN-FREE / VEGAN
ethereal chocolate and avocado mousse, pecan crust 7
- SEASONAL CHEESECAKE
graham cracker crust, whipped cream 7

WHO'S YOUR FARMER?

DUKE'S GARDEN

Crystal Lake, IL
Seasonal Produce

HEARTLAND MILL

Marienthal, KS
Flour, Whole Wheat Flour

ELLSWORTH COOP

Ellsworth, WI
Cheese Curds

RIVER VALLEY RANCH

Burlington, WI
Mushrooms. CBD

VAN LAAR'S FRUIT FARM

Capron, IL
Sourdough Bread

BEELER'S PURE PORK

Iowa
Hickory Smoked Bacon, Deli Ham,
Chorizo

NATURAL FARM STAND

Richmond, IL
Beets, Winter Squash, and
Produce

DEERLAND DAIRY

Freeport, IL
Yogurt, Buttermilk

PRAIRIE PURE CHEESE

Belvidere, IL
Cheese

NICHOLS FARM

Marengo, IL
Produce and Fruits

SLAGEL FAMILY FARM

Fairbury, IL
Pork, Poultry, Beef, Eggs

ETHEREAL CONFECTIONS

Woodstock, IL
Chocolate

ALDEN HILLS

Walworth, WI
Organic Poultry

TOM'S BACKYARD GARDEN

Woodstock Farmers Market
Produce

MIDDLEBURY FARMS

Harvard, IL
Organic Produce

NATURAL DIRECT

Aurora, IL
Local and Sustainable Food
Distributor

BROADVIEW FARMS

Marengo, IL
Produce

HEAVEN'S HONEY

Local Co-Op
Honey

GARLIC UNDERGROUND

Crystal Lake, IL
Garlic, Garlic Powder

ROSIE'S GLUTEN-FREE

SWEETS
Woodstock, IL
Gluten-Free Burger Buns

WM LAND CORP.

Woodstock, IL
Seasonal Produce

SOULFUL FARM

Woodstock, IL
Seasonal Produce

Light of Day Teas

\$7/hot teapot

Duke's features biodynamic, certified organic, and fair trade teas from Light of Day Organics Tea Farm, Michigan's only tea farm.

ALL WHITE

Naturally Lightly Caffeinated
Baby Green Tea, limited production

RELAXATION BLEND

Naturally Caffeine-Free
Chamomile, Raspberry Leaf, Spearmint

BUMBLE BLOSSOM OOLONG

Naturally Lightly Caffeinated
Oolong Tea, Red Top Clover Blossoms

SUNDAY MORNING

Naturally Lightly Caffeinated
Black Tea, Vanilla Bean Extract,
Chrysanthemum

Coming Soon

PRESENT TIME PU-ERH

Naturally Lightly Caffeinated
Fermented Black Tea. 1984 vintage.

TRADITIONAL JASMINE

Naturally Lightly Caffeinated
A lightly floral green tea perfumed
and scented the "old school" way
using fresh flowers.

CERTIFIED GREEN RESTAURANT

Duke's Alehouse & Kitchen has been a 3 Star Certified Green Restaurant® since 2012.

We've implemented 70 environmental steps, earning us 191 GreenPoints™, to meet the Green Restaurant Association's rigorous certification program.

Here are some highlights of our accomplishments:

- 90% of our lighting is LED
- Near Zero Waste Restaurant® with composting and recycling
- Green Linen Service
- We don't use any styrofoam in any of our packaging.
- We use post-consumer recycled products whenever possible
- Offer a wide variety of vegan and vegetarian options
- Support local and sustainable farmers

We are proud of the steps we have taken, and we look forward to continue on our improvement as a Certified Green Restaurant®.



NOTE TO OUR GUESTS

We source many of our ingredients from local farmers that are either certified organic or practice sustainable farming methods. This results in fresh, healthy, and environmentally friendly cuisine.

Our kitchen and wait staff take substantial precautions to ensure food allergies and dietary restrictions are properly handled. Please let your server know of any dietary restrictions or food allergies before you order. We are happy to accommodate.

Thank you so much for your patronage. By supporting Duke's you are supporting your community, the environment, and your health. We hope to see you again soon.

Cheers!

NOTE FROM THE ARTIST

After recovering from addiction in 2016 Lauren Elizabeth decided to serve struggling creatives with similar demons. Using colorful, therapeutic animal art tutorials, Lauren challenges, encourages, and motivates creatives battling depression, anxiety, addiction, chronic pain, cancer, and other mental health conditions. Her ongoing classes are open to creatives of all skill levels, backgrounds, and ages.

DUKE'S BANQUETS

Duke's has three rooms of banquet space to make your next social gathering, meeting, or party a success. Duke's can host parties between 8 and 50 guests. Ask to speak with one of our managers today for availability and details. Visit www.thedukeabides.com for menus.

