

APPETIZERS

- STEAMED MUSSELS
Allagash White Ale, garlic, chipotle, ciabatta, garlic aioli 13
- CHORIZO AND GOAT CHEESE PIZZA
tomatillo salsa, roasted red peppers, beeler's chorizo, fresh goat cheese 12
- DUKE'S PRETZEL
salt, doppelbock mustard 7
add arrogant cheese sauce 2
- TEMPURA GREEN BEANS VEGAN**
teriyaki-ginger dipping sauce 10
- CHIPS AND SALSA VEGAN** / GLUTEN-FREE
tomatillo salsa 7
- CHEESE CURDS VEGETARIAN
cornbread batter, mustard aioli 11
- JALAPEÑO HUMMUS VEGAN
pitas, grilled sunflower-flax sourdough, fresh cucumber, olive tapenade, paprika 10 add feta 1.50
- TOGARASHI FRIES VEGETARIAN
hand-cut fries, kewpie mayonnaise, teriyaki, scallions 10

SALADS

- add grilled chicken* \$5
add pan-roasted salmon* \$10
add grilled tofu \$5
- DUKE'S SALAD VEGETARIAN
baby butter lettuce, cherry tomatoes, cucumbers, radishes, sourdough croutons, black garlic vinaigrette 11
- GRILLED ROMAINE JALAPEÑO CAESAR
grilled romaine lettuce, jalapeño-lime caesar dressing, sweet corn, pinto beans, cherry tomatoes, cucumbers, pickled red onions, feta cheese, tortilla strips 16
- BEET SALAD GLUTEN-FREE
bleu cheese, candied pecans, endive, antique apples, bacon vinaigrette 12
- CHOPPED SALAD GLUTEN-FREE / VEGAN
red oak leaf lettuce, bibb lettuce, avocado-ranch dressing, cucumbers, tomatoes, cauliflower, carrots, peas, chopped scallions 11
add bacon crumbles, hard-boiled egg, and bleu cheese crumbles 3
- FRIED GOAT CHEESE VEGETARIAN
arugula, Sam Smith Strawberry Cider vinaigrette, strawberries, craisins, candied pecans 14

SIDES

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

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 18
 - "CLASSIC" BURGER*
grass-fed beef, special sauce, american cheese, lettuce, tomato, onion, pickles, brioche bun 18
 - VEGGIE BURGER VEGETARIAN
sweet potatoes, pinto beans, breadcrumbs, oatmeal, jalapeños, golden raisins, vegan chipotle mayonnaise, lettuce, tomato, pretzel bun 15
 - PATTY MELT*
choice of burger patty, grilled onions, swiss cheese, thousand island dressing, marble rye 18
 - BRUNCH BURGER*
choice of burger patty, bacon, smoked cheddar cheese, fried egg, pickled jalapeños, lettuce, tomato, brioche bun 18

SANDWICHES

- Served with your choice of side (some sides cost extra).
Rosie's Gluten-free burger buns available for \$2 more.
- CHILE ROASTED MUSHROOM SANDWICH VEGAN
cumin-chili roasted mushrooms, green pipian sauce, pickled red onions, toasted ciabatta 18 add feta 1.50
 - FALAFEL PITA VEGETARIAN / VEGAN BY REQUEST
chickpea fritters, tzatziki, pickled red onions, arugula, sriracha, grilled pita 15
 - DUKE'S CHICKEN*
bacon, smoked cheddar, chipotle mayo, lettuce, tomato, toasted pretzel bun 16
 - DUKE'S CUBAN*
slow-roasted Slagel Farm pork, Beeler's ham, Prairie Pure swiss cheese, yellow mustard aioli, pickles, grilled ciabatta 17
 - HOT CHICKEN SANDWICH*
special spice blend, Duke's mayo, Duke's pickles, lettuce, tomato, red onion, brioche bun 17

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 17
- PAN-ROASTED SALMON* GLUTEN-FREE
confit potatoes, sautéed spinach, provençal relish, pea tendrils 21
- SCALLOPS* GLUTEN-FREE
local mushroom risotto, parmesan, pea tendrils 22
- MEATLOAF*
ground pork and beef meatloaf, ketchup, mashed potatoes, choice of vegetable, gravy 19
- MAC & CHEESE VEGETARIAN
cavatappi pasta, gouda and butterkase béchamel, butter toasted bread crumbs 16
- CHIPOTLE CHICKEN PASTA* GLUTEN-FREE
gluten-free penne, chorizo, grilled chicken, sweet corn, chipotle cream sauce, parmesan cheese 19

**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.

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

ATMOSPHERE FARMS

Crystal Lake, IL
Mushrooms

SIMPLE BAKERY

Lake Geneva, IL
Bread

VAN LAAR'S FRUIT FARM

Capron, IL
Sourdough Bread

BEELER'S PURE PORK

Iowa
Hickory Smoked Bacon,
Deli Ham, Chorizo

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

WINKELSTEIN FARM

Woodstock, IL
Lamb

SUNFLECK FARMS

Woodstock, IL
Seasonal Produce

DESSERTS

APPLE CRUMBLE

oatmeal pecan crumble, heirloom apples, Julie Ann's vanilla custard 9

CHOCOLATE TORTE GLUTEN-FREE / VEGAN

ethereal chocolate and avocado mousse, pecan crust 7
add Julie Ann's blueberry-lavender coconut cream ice cream 2

SEASONAL CHEESECAKE

ask your server for today's special cheesecake 8

Light of Day Teas

Duke's features biodynamic, certified organic, and fair trade teas from Light of Day Organics, Michigan's only tea farm. \$7/hot teapot

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

ALL WHITE

Naturally Lightly Caffeinated
Baby Green Tea, limited production

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.

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!

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®.



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.

