

TABLE SNACKS

POKE TOSTADAS gf **11**
*radish, chile vinaigrette, marinated ahi tuna, corn tortilla**

THAI CURRY LENTIL LETTUCE WRAPS v+ gf **10**
mushroom, water chestnut, sriracha peanut sauce

THREE SISTERS HUMMUS v+o gfo **10**
fresh vegetables, flatbread

FRIED GREEN TOMATOES vo **10**
herbed remoulade, bacon jam

DEEP FRIED BRIE v **12**
ancho maple drizzle, pickled blueberries

THE LOVE SUPREME v/gfo **22**
epic cheese & charcuterie spread

SOIL

CHILLED SWEET PEA SOUP v+ gf **7**
pistachio carrot pesto, spiced carrot purée

LEMONY CHICKEN & HERB SOUP gf **8**
herb infused bone broth, mushrooms, baby kale

PALM & CRESS SALAD v+ gf **9**
hearts of palm, pineapple, arugula, watercress, tamarind vinaigrette

LITTLE GEM SALAD v+o gf **9**
spicy roasted pecans, apple, lardons, green chile buttermilk dressing

BEEF & SWEET POTATO GNOCCHI v **17**
kale, mushrooms, leeks, shaved parmesan

BERRIES & BURRATA v gf **10**
chile-orange gastrique, toasted hazelnut, greens, cured egg yolk

GREEN CHILE BLACK BEAN BURGER v **11**
queso oaxaca, green apple slaw, kennebec fries

*Please be advised that the consumption of delicious raw or "undercooked" meats and shellfish may increase the risk of foodborne illness.

v=vegetarian / v+=vegan / vo=vegetarian option / v+o=vegan option
gf=gluten free / gfo=gluten free option

SEA

COCONUT TAMARIND SHRIMP vo gf **15**
shaved coconut, toasted sesame, kale and queso tamal

SEARED ALASKAN COD TACOS **15** gfo
pepita-sesame crust, tomatillo salsa, cucumber pineapple pico

VIET-CAJUN STEAMED MUSSELS gfo **15**
lemongrass, garlic, ginger, creole seasoning, crusty french bread

COD & CLAMS IN BAYOU BROTH gfo **17**
andouille, trinity, heirloom tomatoes, crusty french bread

GINGERSNAP CRUSTED SALMON gf **21**
*forbidden rice noodles, crisp vegetables, sesame-scallion vinaigrette**

LAND&SKY

SPICY DARK CHERRY BBQ RIBS gf **14**
shaved fennel, sumac vinaigrette

BLACK SESAME FRIED CHICKEN **12**
sweet & sour orange curd

CHERRY POMEGRANATE GLAZED DUCK **15** gf
*toasted pine nut, green peppercorn duchess potatoes**

HERB CRUSTED LAMB LOLLIPOPS gf **17**
*sauce algiers, caramelized fennel & cucumber quinoa**

KOREAN BBQ SHORT RIB TACOS gf **12**
asian slaw, pickled vegetable, corn tortilla

PORK MEDALLION TAMALES gf **12**
apple slaw, sweet corn masa, salsa verde

HOT HONEY BRINED ROAST CHICKEN gf **18**
creamed butter beans, andouille, greens

TORTA AHOGADA vo **14**
braised pork, black beans, avocado, cheese, chile sauce

PRICKLY PEAR BBQ FLAT IRON STEAK gf **18**
*caramelized onion sweet potatoes, grilled broccoli rabe**

ALBUQUERQUE BURGER **12**
*roasted green chile, cheese, roasted garlic aioli, kennebec fries**

GRILLED BEEF TENDERLOIN gf **24**
*parsnip purée, charred sweet peppers, chimichurri**

ON THE SIDE

GINGER GLAZED CAULIFLOWER v+ gf **8**
lemongrass, sambal, toasted sesame

GREEN CHILE MAC & CHEESE v **7**
creamy cheese sauce, bread crumbs

SAUTEED SPRING PEAS v+ gf **5**
lemon herb oil

SPICY HONEY GLAZED BABY CARROTS v+ gf **6**

KENNEBEC FRENCH FRIES v+ gf **6**

DUET AFTER DINNER

SIPS

HOUSE IRISH CREAM **8**

SWEET LORRAINE **8**
hanson espresso vodka, kahlua, crème de rose, cream

TRADITIONAL IRISH COFFEE **10**
irish whiskey, demerara, heavy cream

RARE WINE CO. NEW ORLEANS MADEIRA **12**

TURNMEON VERMOUTH **8**

ALAMEDA SHERRY **10**

SANDEMAN 30 YEAR PORT **15**

SWEETS

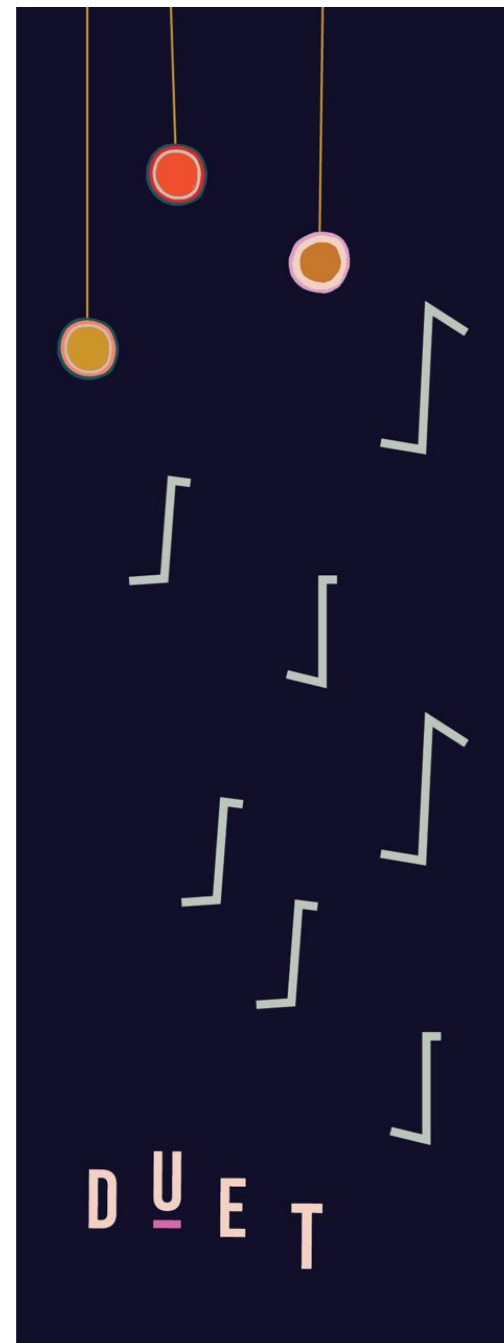
CHILE CHOCOLATE CAKE **9**
dark chocolate chile ganache, toasted walnut

SLOE GIN DARK CHERRY COBBLER gf df **7**
toasted almond oat crumble, vanilla ice cream

PINEAPPLE UPSIDE DOWN CAKE **7**
spiced rum anglaise, amarena cherry

S'MORE TARTE **7**
house made marshmallow fluff, belgian chocolate

MOJITO LIME PIE **7**
graham cracker crust, mint crème fraîche, blackberries



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