



12 GRILLED LITTLE GEM LETTUCES
quince, garlic confit, crunchy gremolata

12 BRUSSELS SPROUT SALAD
pear, blue cheese, pecans

12 ROASTED WINTER VEGETABLES
macha, peanuts, lime

9 BEEF CARPACCIO
olives, fennel, evoo

7 GRILLED ARTICHOKE
roasted garlic aioli

11 WOODSMAN JERSEY GIRL
georgia apples, honey, lavash

13 MAINE LOBSTER + MUSHROOM ARANCINI
jonah crab, artichoke barigoule

16 ROASTED BROCCOLI CROWN
21 month tennessee ham, cheddar



14 HEN OF THE WOODS TOAST
spring onions, house ricotta, spicy giardinera

16 BRAISED SHIITAKES
whiskey, soy, cherry

16 GEORGIA SHRIMP
charred lemon, barbecue spices

17 GRILLED HAMACHI COLLAR
yuzu kosho, radish

18 SEA SCALLOPS
cauliflower, espelette,
rosemary

9 SMOKED CHICKEN WINGS
honey, garlic, chiles

15 SMOKED LAMB RIBS
korean chiles, cucumber



38 WHOLE ROASTED BLACK BASS
bok choy, chile oil

28 ROAST "GOOD BREED" CHICKEN
black garlic jus, pickles,
king+duke hot sauce

22 PORK SHOULDER STEAK
ember roasted pineapple, radish, cilantro

24 "THE DUKE"
house grind burger, bone marrow, black
onions, fries

42 BONE-IN SHORT RIB
sesame, soy, charred lime

23 BRAISED LAMB SHANK
smoked almond, mint, lemon vinaigrette

"The King"

40 oz. tomahawk ribeye,
charred onion salad, marrow,
chimichurri, hearth toast

serves 2 - 4

\$109

*King+Duke serves to remind us of simple pleasures
prepared with respect to tradition, a nod to the
nostalgia of open fire cooking, and a continued focus
on season and sense of place.*

SIGNATURE COCKTAILS.

TRISTRAM SHANDY, GENTLEMAN	10
blanco tequila, yellow chartreuse pineapple gose, agave	
PORTRAIT OF A LADY	12
vodka, cranberry, zucca, tuaca, prosecco	
PLACEBO	12
larceny bourbon, ginger, lemon, honey, peaty scotch	
A ROSE FOR EMILY.....	12
bourbon, cynar, pomegranate, all spice, lemon, salt	
FRENCH CREOLE.....	14
rye whiskey, cognac, ginger vermouth, amaro nonino, bitters	
ON STRANGER TIDES.....	20
plantation rum 'barbados 2002', campari, punt e mes vermouth rosso	

CLASSIC COCKTAILS.

CHAMPAGNE AMERICANO.....	13
rosa vermouth, campari, champagne	
MEZCAL LAST WORD	24
yuu baal pechuga mezcal, lime, green chartreuse, luxardo	
SURFER ON ACID.....	10
coconut rum, jägermeister, pineapple	
K+D SPLIT OLD FASHIONED.....	14
blade & bow bourbon, high west rye bitters x3, demerara	
FIFTH AVENUE MANHATTAN	36
angel's envy rye, matthiasson vermouth	

N/A COCKTAILS.

TO HAVE+HAVE NOT	5
pineapple, strawberry, lime, red pepper	
TRUER THAN TRUE	5
pomegranate, verjus, ginger beer	



DESSERT.

SNICKERDOODLE POUNDCAKE ... 8

vanilla ice cream, bananas,
white chocolate streusel

STICKY TOFFEE PUDDING ... 8

sweetened vanilla cream

S'MORE TARTLETES ... 8

chocolate honey ganache,
toasted marshmallow,
graham shell

DARK CHOCOLATE CRÈME BRULEE ... 8

double chocolate cookies

ICE CREAMS & SORBETS ... 3

lychee rosé
brownie chunks
vanilla



KING + DUKE

EXECUTIVE CHEF CHRIS EDWARDS

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BUCKHEAD — ATLANTA, GA.