

# BRUNCH

## SALADS

Add chicken or shrimp for 6

### HOUSE SALAD

Local lettuce, crumbled hardboiled egg, radish, sarvecchio parmesan, tarragon dressing 8

### SHAVED BRUSSELS SPROUT SALAD

Brussels sprouts, pickled red onions, dried cherries, kimchi, daikon sprouts, yuzu vinaigrette, cherry reduction, tempura fried brussels sprouts 12

### PICKLED BEET CARPACCIO

Thinly sliced beets, arugula, pecorino, aged balsamic, Olio Fresco, lemon 9

### HOUSE MADE SOUP

Ask about today's soup special!



The Duke Of Devon  
Sheboygan's finest  
English pub and eatery

Brunch Hours  
Sun 10am to 3pm

739 Riverfront Drive  
Sheboygan, WI 53081  
920.458.7900

## LUNCH

### THE DUKE BURGER

Local beef patty, lettuce, tomato, onion, roasted garlic mayo, on a hard roll 10  
add colby 2 add bacon 2

### THE BRICK HOUSE

Local beef patty, brick cheese, bacon, red onion chutney, roasted garlic mayo, pickled green tomato, arugula, on a hard roll 14

### SPICY CHICKEN

Buttermilk fried chicken breast, pickles, house hot sauce, lettuce, mayo, on a hard roll 14

### WALNUT BURGER

Locally made vegetarian patty, lettuce, tomato, onion and huckleberry mustard mayo on a hard roll 12

### FISH SANDWICH

Battered Alaskan cod, lettuce, tomato, curry coleslaw and tartar on a hard roll 14

### FISH AND CHIPS

Battered Alaskan cod, house cut fries, tartar sauce, curry coleslaw, lemon 18

Add house cut fries, sweet potato fries, or mixed greens to any sandwich for 3

## BREAKFAST

### FULL ENGLISH BREAKFAST

Two sunny-side-up eggs, bacon, sausage, black pudding, potato hash, baked beans, mushrooms, grilled tomatoes, toast 18

### BUTTERMILK PANCAKES

Maple syrup, fresh blueberries, whipped mascarpone 12

### FRENCH TOAST TOAD-IN-A-HOLE

Two slices of egg stuffed brioche, with maple syrup and bacon 12

### EGG SANDWICH

Bacon, scrambled eggs, colby cheese, in between slices of french toast, with maple syrup 12

### FRENCH TOAST PATTY MELT

Local beef patty, colby cheese, fried egg, bacon, and caramelized onions in between slices of french toast, with maple syrup 14

### BENEDICT ARNOLD

Poached eggs, avocado, grilled focaccia, hollandaise  
Vegetable 10  
Lobster 15

### OMELET

Chorizo, bell peppers, caramelized onions, seasonal vegetables, aged white cheddar, topped with ranchero sauce and avocado crema, with toast 14

### VEGETABLE HASH

Potatoes, caramelized onions, bell peppers, seasonal vegetables, alpine cheese, mustard, poached eggs, toast 14

### CORNED BEEF HASH

Corned beef, potatoes, caramelized onions, bell peppers, seasonal vegetables, alpine cheese, mustard, poached eggs, toast 18

-Add potato hash, fruit, or mixed greens to any brunch item for 3  
-Add bacon, sausage, or two eggs to any brunch item for 4

- We are a from-scratch kitchen that proudly focuses heavily on locally sourced produce and meats. -

There is a risk of food borne illness when eating foods of animal origin raw or uncooked.

# DRINKS

## BLOODY GOOD BLOODY MARYS

HOUSE MIX MADE WITH YOUR CHOICE OF

- Margaret / Referent horseradish vodka 10
- Georgie / House infused green chili vodka 10
- Herby / House infused cilantro infused vodka 10
- Eden / House infused vegetable infused vodka 10
- Dilly / House infused dill vodka 10

DRAFT BEER CHASER 2



## MIMOSA

Choice of fresh squeezed orange juice, fresh squeezed grapefruit juice, Peach Blush kombucha, or our “mimosa of the morning” 7

## A VERY LARGE MIMOSA

Full bottle of cava with a carafe of fresh squeezed orange juice, Peach Blush kombucha, or our “mimosa of the morning” 30



## PEARS PRESSE

Absolut Pear Vodka, Ribena black currant, presse 7

## THE BUENA VISTA IRISH COFFEE

Tullamore Dew Irish Whiskey, raw sugar, cube, coffee, house made whip cream 7

## PAINKILLER

Meyer’s Dark Rum, Coco Lopez coconut cream, pineapple juice, orange juice, lime juice, and fresh grated nutmeg 9

## CLOUDLESS BY 3 SHEEPS

Local tropical flavored hard seltzer 6