

BRUNCH

SALADS

Add chicken or shrimp for 6

HOUSE SALAD

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

THE DUKE'S CAESAR SALAD

Local romaine lettuce, roasted cherry tomatoes, cured egg yolk, parmesan crisp, brioche croutons 10

POACHED FIG AND BURRATA SALAD

Arugula, red onion, almond, balsamic reduction, burnt scallion vinaigrette 12

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 SMASH BURGER

Smashed local beef patty,
American cheese, pickles, red onion, lettuce,
Duke's smash sauce, on a Parker roll 14

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,
garlic mayo on a hard roll 14

FISH SANDWICH

Market Fish, lettuce, tomato, curry coleslaw,
tartar, on a hard roll 14

3 CHEESE WISCONSIN GRILLED CHEESE

Deer Creek's "The King" aged cheddar, white
cheddar, and colby cheeses. Melted between
slices of butter toasted brioche. Served with
apple jam 10

MARKET FISH AND CHIPS

Market fish, house cut fries,
tartar sauce, curry coleslaw, lemon MP

Add bacon to any sandwich 2

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

BREAKFAST

BENEDICT ARNOLD

Poached eggs, avocado,
grilled focaccia, hollandaise
Vegetable 10
Bacon 12
Lobster 15

HUEVOS RANCHEROS

Chorizo, peppers, caramelized onions,
black beans, potatoes on a cheese quesadilla
with two sunny-side-up eggs, ranchero sauce
and avocado crema 15

VEGETABLE HASH

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

CORNED BEEF HASH

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

Add toast, potato hash, fruit, or
mixed greens to any brunch item 3

Add bacon, sausage, or two eggs
to any brunch item 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 11
Georgie / House infused green chili vodka 11
Eden / House infused vegetable infused vodka 11
Dilly / House infused dill vodka 11

ALL BLOODIES COME WITH YOUR CHOICE OF CHASER ON DRAFT!



MIMOSA

Choice of fresh squeezed orange juice, grapefruit juice, passionfruit juice, or apple/cherry/black currant juice 8

A VERY LARGE MIMOSA

Full bottle of cava with a
carafe of fresh squeezed orange juice, grapefruit juice, passionfruit juice, or apple/cherry/black currant juice 30



PEARS PRESSE

Absolut Pear Vodka and a presse 7

THE BUENA VISTA IRISH COFFEE

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

WEEKEND

Ha'Penny Rhubarb Gin, Campari, fresh lemon juice, tripel sec 11

SWEET NECTAR

Frangelico, Five Farms Irish Cream liquer, Grey Goose Vanilla Vodka, coffee bitters 9

WINTER PALOMA

Casamigos Blanco tequila, apple/cherry/black currant juice, fresh lime juice, ginger beer 10