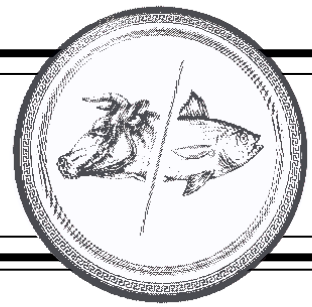


STOCK MARKET DUELING KITCHENS

1 2 3 2 B R O A D W A Y , C O L U M B U S G E O R G I A - 7 0 6 . 5 0 7 . 3 5 3 0



DINNER DAILY AT 5PM
RESERVATIONS ENCOURAGED

@THEDUELINGKITCHENS

Oysters

Raw [18] Chargrilled [20]

Mussels

+ Grilled Bread [16]

Crab Cakes

+ Grain Mustard [18]

Fried Frog Legs

Bacon Jam, Sweet Chili Aioli [16]

Blue Chip Board

Cured Meat, Artisan Cheese
Candied Pecans, Grilled Bread [28]

House Salad

Choice of Dressing- Lemon Vinaigrette,
Buttermilk Ranch, Bacon Balsamic [7]

Blackened Shrimp + Arugula

Strawberries, Feta, Candied Pecans
Sweet Chili Vinaigrette [16]

Chilled Sweet Onion-Bacon Soup

Chive Oil, Grilled Bread [11]

One For The
Kitchen
[10]

A Tip For A Job
Well Done

STOCKYARD

Black Garlic Duck

Kimchi Fried Rice + Duck Fat Hollandaise [38]

Lamb Rack

Grilled Summer Squash, Roasted Garlic Risotto
Lemon Basil Cream [43]

Baby Back Ribs

Collard Greens, Baked Beans
Columbus Yellow Barbecue Sauce [37]

Ribeye

Grilled Mushroom + Tomato
Crispy Potato, Grain Mustard Mornay [52]

Tokyo Tenderloin

Wasabi Whipped Potato, Mushroom
Sweet Soy Demi Glace [45]

Chateaubriand Stroganoff

Filet Mignon, Red Wine Cream Sauce [45]

★ GOLD STANDARD ★



8oz Wagyu Sirloin [48]

12oz Wagyu Strip [69]

22oz Porterhouse [85]

Grilled Vegetables + Parmesan Risotto

FISH MARKET

Diver Scallops

Braised Tomato, Collard Greens, Creamy Polenta [40]

Grilled Monkfish

Tomato-Arugula Salad, Creamed Corn, Chimmichurri [35]

Tuna Tataki

Citrus Salsa, Sesame Barbecue, Wasabi Aioli [36]

Alaskan Halibut

Jasmine Rice, Carrot Curry, Edamame Succotash [42]

Grilled Redfish

Chipotle Crawfish Risotto
Andouille + Corn Maque Choux [35]

Lobster Mac

Brie + Truffle Cream Sauce, Mushroom, Tomato [42]

+ ADD-ON SURF

1 Lobster Tail [22]

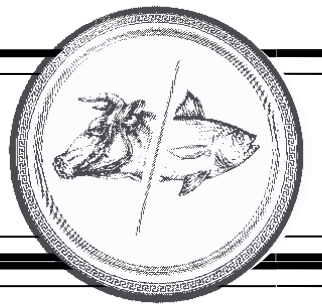
5 Blackened Shrimp [18]

3 Diver Scallops [20]

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
\$5 UPCHARGE FOR SPLIT PLATES

STOCK MARKET DUELING KITCHENS

1 2 3 2 B R O A D W A Y , C O L U M B U S G E O R G I A - 7 0 6 . 5 0 7 . 3 5 3 0



SATURDAY+SUNDAY @11
RESERVATIONS ENCOURAGED

@THEDUELINGKITCHENS

- Biscuits + Bacon Jam* [11]
- Blue Chip Charcuterie* [28]
- Chicken-Fried Bacon* [9]
- Crab Cakes* [18]

- House Salad* [7]
- Choice Of Dressing:
Bacon Balsamic
Buttermilk Ranch
Lemon Vinaigrette

- Blackened Shrimp Salad* [16]
- Strawberries, Feta, Candied Pecans, Sweet Chili Vinaigrette

- Chilled Onion + Bacon Soup* [11]
- Chive Oil + Grilled Bread



Avocado Bacon Toast

Hollandaise + 2 Poached Eggs [15]

Veggie Toast

Seasonal Greens, Avocado, Balsamic [13]

Market Opening

2 Eggs, Bacon, Sausage, Biscuit, Polenta or Potatoes [18]

Surf + Turf

Steak, Crab Cake, Avocado Mousse, Hollandaise, Poached Eggs [27]

Stockyard Burger

Bacon Jam, Pimento Cheese, Pepper Jelly [17]

Shrimp + Grits

Polenta, Biscuit, Andouille Sausage Gravy [20]

Fried Bacon Benedict

Biscuit, Andouille Sausage Gravy, Poached Eggs [17]

Pistachio Toast

House Pistachio Butter, Ricotta, Honey, Strawberry [15]

Omelette

Arugula, Bacon, Feta. House Potatos [16]

Crab Cake Caesar Salad

Parmesan, House Dressing, Bagel Croutons [22]

Strawberry Shortcake French Toast

French Toast Biscuit, Whipped Cream, Candied Pecans [14]

Grilled Salmon

Fried Rice, Avocado, Poached Egg [24]

Lobster Roll

Toasted Roll + Lobster Salad, House Potatoes [18]

BRUNCH CLASSICS

MIMOSA.....	7	SWEET TEA.....	3	SAN PELLIGRINO.....	4
BLOODY MARY.....	10	COCA COLA.....	3	BLOOD ORANGE.....	3
BLOODY MINI.....	5	COKE ZERO.....	3	ICED COFFEE.....	6
IRISH COFFEE.....	12	GINGER ALE.....	3		
DRAFT BEER.....	7	SPRITE.....	3		
FRENCH 75.....	10	COFFEE.....	5		

Cocktails + Wine

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.