

Initial Public Offering

HALF DOZEN OYSTERS *
RAW / CHARGRILLED / BAKED \$MKT

CRAB CAKES
LEMON BEURRE BLANC & GRAIN MUSTARD \$19

CONFIT DUCK WINGS
SWEET CHILI GLAZE & CILANTRO CREMA \$16

STEAMED MUSSELS
WHITE WINE, TOMATO, SHALLOT \$15

ESCARGOT
CREAMED SPINACH, BONE MARROW BUTTER \$18

ROASTED BONE MARROW
MUSHROOM, RED WINE & SHALLOT \$17

BLUE CHIP BOARD
CHEF SELECTED CHARCUTERIE & CHEESES \$MKT

GOAT CHEESE FRITTERS
PEACH & PEPPER CHUTNEY \$13

FRIED PICKLES \$15

BREAD BOARD
SOURDOUGH LOAF, FRESH YEAST ROLLS,
HOUSE-MADE DAILY SPREADS \$16

Daily Balance

HOUSE SALAD
CHOICE OF LEMON VINAIGRETTE,
BUTTERMILK RANCH, OR BACON BALSAMIC \$8

BEET + BLEU CHEESE SALAD
APPLE, TOASTED ALMONDS,
BROWN BUTTER VINAIGRETTE \$13

SHE CRAB SOUP
SHERRY, GRILLED BREAD \$15

CURRIED SQUASH SOUP
TOASTED PUMPKIN SEEDS & CHIVE OIL \$10

CHICKEN + SAUSAGE GUMBO
JASMINE RICE, GRILLED BREAD \$14

EVERYTHING BAGEL BISQUE
GARLIC & ONION, SESAME OIL
BAGEL CROUTONS, CHIVES \$13

*Make it a
Bread Bowl!*
+\$9

SURF

TURF

Swordfish • 34

Black Cod • 37

Red Grouper • 37

Yellowfin Tuna • 35*

Grilled Redfish • 34*

Grilled Salmon • 32*

Diver Scallops • 38*

Butterfly Pompano • 33*

Argentina Red Shrimp • 22

Lobster Tail • 31

Duck Breast • 32*

Brown Sugar Pork Chop • 30*

Braised Lamb Shank • 32

Rack of Lamb • 41*

Veal Chop • 50*

Skirt Steak • 30*

Filet Mignon • 46*

Wagyu Sirloin • mkt*

Wagyu Strip • mkt*

Prime Ribeye • 56*

PREFERRED STOCK

Lobster Mac

CAVATAPPI PASTA, LOBSTER TAIL & CLAWS,
BRIE & TRUFFLE CREAM,
MUSHROOM, TOMATO \$55

Garden Pasta

GARLIC & PARMESAN CREAM SAUCE,
GRILLED SEASONAL VEGETABLES \$33

Chateaubriand

LINGUINE PASTA, FILET MIGNON,
RED WINE & MUSHROOM CREAM,
BALSAMIC REDUCTION \$53

CAVIAR 1/2 OZ • 1 OZ

*Kaluga** 55 • 95
*Ossetra** 85 • 155

Served with Crème Fraîche + Blini

One For The Kitchen

A DIRECT TIP TO
OUR KITCHEN STAFF FOR
EXCEPTIONAL WORKMANSHIP \$10

ASSETS

Black Beans • 7

Jasmine Rice • 8

House-Cut Fries • 7

Fried Plantains • 9

Squash Casserole • 9

Grilled Vegetables • 8

Rosemary Polenta • 8

Candied Sweet Potatoes • 11

Confit Fingerling Potatoes • 10

Bleu Cheese Whipped Potato • 13

Bacon Brussels Sprouts • 15

Garlic-Whipped Potato • 10

House Mac + Cheese • 11

Bacon Mac + Cheese • 14

Prosciutto Asparagus • 14

RISOTTO

Chipotle-Crawfish • 15

Parmesan-Peppercorn • 10

BEETS +\$3
SPINACH +\$3
MUSHROOMS +\$4
LOBSTER CLAWS +\$12

Add On

MUSHROOM-SHALLOT BEURRE ROUGE \$3 • GREEN PEPPERCORN CREAM \$3 • LEMON CAPER BUTTER \$4
MUSHROOM DEMI GLACE \$4 • GARLIC MUSTARD CREAM \$4 • BONE MARROW BUTTER \$5
BROWN BUTTER \$3 • CHIMICHURRI \$3 • BÉARNAISE \$4 • TZATZIKI \$4



STOCK MARKET DUELING KITCHENS

PHONE: 706 • 507 • 3530
ADDRESS: 1232 BROADWAY • 31901
MEDIA: @THEDUELINGKITCHENS
EXECUTIVE CHEF: JUSTIN KNOX

JK

20% AUTOMATIC GRATUITY IS APPLIED TO ALL TO-GO ORDERS AND PARTIES OF 6 OR LARGER. NO OUTSIDE FOOD OR BEVERAGES PERMITTED. ALL CAVIAR AND ALCOHOL SALES FINAL. \$5 CHARGE FOR SPLIT PLATES. 2.5% PROCESSING FEE IS AUTOMATICALLY APPLIED TO ALL CARD TRANSACTIONS. \$35 CAKE FEE. MUST BE 21+ WITH ID TO PURCHASE ALCOHOL.

*CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, OR SEAFOOD COULD INCREASE YOUR RISK OF FOOD-BORNE ILLNESS