



❁ smalls ❁

BUTTER LETTUCE SALAD

*Georgia Blue Cheese, Candy Snap Grapes,
Butter Pecan Vinaigrette 16*

COUNTRY HAM TARTINE

Southern Egg Salad, Pickled Melon, Sourdough 15

BUTTERMILK FRIED OYSTERS

Deviled Egg Aioli, Pickled Peppers, Onion Ash 16

POACHED DUCK EGG

*Confit Duck Leg, Hollandaise,
Mushroom & Potato Hash 17*

DEVILED CRAB "BENNY"

*Heirloom Tomato & Ham Ragout, Sunnyside Egg,
Sourdough English Muffin, Old Bay Hollandaise 22*

❁ mains ❁

CAROLINA COUNTRY BREAKFAST

*Soft Scramble, Hash Browns, Blueberries
Buttermilk Biscuit, Sausage Gravy 24*

SHRIMP & GRITS

*Smoked Pork, Piquillo Pepper, Anson Mill Grits,
Shellfish Nage 27*

MALLARD STEAM BURGER

*Double Smash Patties, American Cheese, Iceberg,
Pepperoncini, Martin's Potato Roll 22*

CORNMEAL PANCAKES

*Blueberry Preserves, Buttered Pecans,
Whipped Buttermilk Ricotta, Bourbon Maple Syrup 21*

STEAK N' EGGS

*BBQ Flat Iron Steak, Hash Browns,
Watercress, Sunnyside Eggs, Pot Likker 32*

NASHVILLE HOT CHICKEN

*Malted Waffle, Sunnyside Egg,
Foie Gras-Duck Jus, Huckleberry Jam 25*

(ADD FOIE GRAS TO ANYTHING - 18)

drinks

MALLARD MIMOSAS

*Choice of Classic Mimosa, Foraged Cider "Mimosa"
or Orange/Beet Mimosa 9*

♦
*Classic or Orange/Beet Mimosa available Spirit-Free
with Non-Alcoholic Sparkling Wine*

MALLARD MARY

*Vodka, Tomato, Lindera Farms Ramp Vinegar,
Herbs & Spice 10*

HARD START

*Benchmark Bourbon, Cold Brew Coffee,
Sfumato, Port, Mole Bitters 12*

DRIP COFFEE

Parlor Coffee Colombia la Quebrada Single Origin 5

HOT TEA

Selection of Seasonal, Loose Leaf Teas from Spirit Tea 5

LEMONADES & ICED TEAS

*Lemon & Lavender 5 / Lemon, Beets & Dill 5
Housemade Iced Tea or Sweet Tea 5*

CHEF & PARTNER HAMILTON JOHNSON / GENERAL MANAGER ADRIAN CANE
BEVERAGE DIRECTOR GREG ENGERT / WINES BY ERIN DUDLEY / COCKTAILS BY NICK FARRELL
NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

❀ ❀ ❀ ❀ ❀ wine ❀ ❀ ❀ ❀ ❀ ❀ ❀ ❀ ❀ cocktails ❀ ❀ ❀ ❀ ❀ ❀ ❀ ❀ ❀ whiskey ❀ ❀ ❀ ❀ ❀ ❀ ❀ ❀ ❀ drafts ❀ ❀ ❀ ❀ ❀

SPARKLING	
SANTA MARIA LA PALMA <i>aragosta brut, italy nv</i>	12
ROSEMONT <i>rosé brut, virginia nv</i>	13
FAMIGLIA CARAFOLI <i>lambrusco di sorbara, italy nv</i>	12
WHITE	
DOMAINE DE LA COMBE <i>muscadet, loire valley '22</i>	14
CIECK <i>erbaluce di caluso, piedmont, italy '22</i>	13
ERIC KENT <i>sauvignon blanc, sonoma coast '21</i>	16
WEINGUT VON WINNING <i>riesling, germany '23</i>	15
MONTE XANIC <i>chenin blanc, baja california '22</i>	13
EARLY MOUNTAIN <i>vidal blanc, virginia '22</i>	12
GROCHAU CELLARS <i>chardonnay, oregon '19</i>	17
ORANGE / ROSE	
BIG SALT <i>orange pinot gris blend, oregon '23</i>	15
VERITAS <i>cabernet franc/merlot rose, virginia '23</i>	15
TROUPIS <i>moschofilero rose, greece '23</i>	13
RED	
TIMBRE <i>opening act pinot noir, california '21</i>	16
GLOU GLOU <i>cabernet franc, loire valley '21</i>	16
LUIGI GIORDANO <i>rosso, piedmont, italy '23</i>	14
RED TAIL RIDGE <i>blaufrankisch, finger lakes '20</i>	15
PORT DE LA LUNE <i>bordeaux, france '21</i>	14
DOM. DES DEUX CLÉS <i>corbières rouge, france '21</i>	17
TWO MOUNTAIN <i>syrah, washington '21</i>	15
LES LUNES WINE <i>cab sauvignon, california '22</i>	18

{ ASK YOUR SERVER FOR A COMPLETE LIST
OF WINES AVAILABLE BY THE BOTTLE, BOTTLED BEER
AND OUR FULL WHISKEY SELECTION }

SPANISH PIPE DREAM <i>vodka, housemade ginger, apple, aperol, lime, bubbles 16</i>	
SWEET DREAMS AND FLYING MACHINES <i>dissent gin, high-wire southern amaro, dolin blanc anson mills grits, cranberry, country ham 16</i>	
DRINKIN' DARK WHISKEY <i>high-wire carolina rye, peppercorn-infused pimento dram, house strawberry, lemon, pickle 16</i>	
WITCHY WOMAN <i>100% agave tequila, etter poire, beet, citrus, cinnamon, bay leaf 16</i>	
YOUR NATIVE SON <i>bourbon, orange marmalade, sfumato, umeshu, bitters 16</i>	
A LITTLE AT A TIME <i>cotton & reed white rum, grapefruit, maraschino, lime, salt, microdosed malort 16</i>	

❀ ❀ lemonades ❀ ❀

LET THE MYSTERY BE <i>lemon, lemon oleo, lavender 7 ceder non-alcoholic gin / add 5 hayman's gin / add 5</i>	
THE GOOD EARTH <i>lemon, beets, oleo, dill 7 ritual non-alcoholic agave / add 5 rayu mezcal / add 5</i>	
THE WENDY PALMER <i>lemon, apple, lemon oleo, sweet tea, mint 7 kentucky spiritless 75 / add 5 evan williams bourbon / add 5</i>	

BUFFALO TRACE <i>straight bourbon / ky / 90 proof 14</i>	
WILLETT 4 YEAR <i>straight rye / ky / 107.2 proof 17</i>	
RITTENHOUSE "MARMALADE ON TOAST" SINGLE BARREL <i>straight rye / ky / 100 proof 12</i>	
ELIJAH CRAIG B524 <i>barrel proof straight bourbon / ky / 130.6 proof 18</i>	
JIMMY RED CORN <i>straight bourbon / sc / 95 proof 19</i>	
WELLER 12 YEAR <i>wheated straight bourbon / ky / 90 proof 25</i>	
OLD RIP VAN WINKLE 10 YEAR <i>wheated straight bourbon / ky / 107 proof (1 oz) 45</i>	

❀ ❀ spirit-free ❀ ❀

MALLARD HOUSEMADE TEA	6
<i>choice of: iced tea or sweet tea</i>	
SWEET APPALACHIA	11
<i>ritual n/a agave, beet, citrus, winter spices</i>	
ACROSS THE BORDERLINE	11
<i>lyre's aperitivo, apple, ginger, lime, bitters</i>	
UNTITLED ART ITALIAN PILSNER NA	8
<i>pilsner / ga / 0.3% / 12 oz.</i>	
SIERRA NEVADA TRAIL PASS IPA	7
<i>american ipa / ca / 0.5% / 12 oz.</i>	

SCHILLING ALEXANDR	4 / 8
<i>czech pilsner / nh / 5.0% / 42° / tulip / 13 oz.</i>	
WHEATLAND SPRING COMMON GRAIN	4 / 9
<i>amber lager / va / 5.0% / 42° / becher / 16 oz.</i>	
EGGENBERG NATURTRÜB	4 / 9
<i>kellerbier / aut / 5.2% / 42° / stein / 20 oz.</i>	
FIRESTONE WALKER DOUBLE BARREL ALE	3 / 8
<i>english pale ale / ca / 5.0% / 48° / nonic pint / 20 oz.</i>	
BLUEJACKET WEIGHT IN GOLD	3 / 8
<i>hazy ipa / dc / 7.0% / 48° / becher / 16 oz.</i>	
MAINE LUNCH	4 / 10
<i>american ipa / me / 7.0% / 48° / becher / 16 oz.</i>	
THE VEIL WHITEFERRARI	4.5 / 9
<i>hazy double ipa / va / 8.0% / 48° / snifter / 13 oz..</i>	
LOST GENERATION DYING MOONS & SHADOWS	3 / 8
<i>tmavé / dc / 5.0% / 42° / seidel / 20 oz.</i>	
BLUEJACKET MOONRISE KINGDOM	3 / 8
<i>english mild / dc / 3.5% / 48° / nonic pint / 20 oz.</i>	
SCHILLING KARLUV	4 / 9
<i>černé pivo / nh / 5.3% / 42° / seidel / 20 oz.</i>	
GREAT LAKES EDMUND FITZGERALD	3 / 8
<i>robust porter / oh / 6.0% / 48° / becher / 16 oz.</i>	
ALLAGASH WHITE	4 / 8
<i>witbier / me / 5.2% / 42° / tulip / 13 oz.</i>	
ST. BERNARDUS PATER 6	6 / 13
<i>dubbel / bel / 6.7% / 48° / chalice / 16 oz.</i>	
OXBOW CK15	5 / 10
<i>ba mixed fermentation ale / me / 6.5% / 48° / tulip / 13 oz.</i>	
HUDSON VALLEY PEACH SILHOUETTE	4.5 / 9
<i>sour ipa / ny / 5.0% / 48° / tulip / 13 oz.</i>	
ANXO DISTRICT DRY	4 / 8
<i>dry cider / dc / 5.4% / 42° / tulip / 13 oz.</i>	