



mallard

❁ snacks ❁

FRIED CHESAPEAKE OYSTERS

Deviled Egg Aioli 12

PIMENTO CHEESE

Ritz Crackers, Cajun Pecans, Chow Chow 9

DUCK WINGS

Concord Grape, RC Cola 11

SEA ISLAND PEA HUMMUS

Duck Fat Saltines, Benne Seeds 8

❁ smalls ❁

ASPARAGUS & ENDIVE SALAD

*Parmesan, Radish, Pickled Vidalia Onion, Fine Herbs,
Green Goddess, Crispy Hominy 16*

VIRGINIA HAM TARTINE

*Edward's Surryano Ham, Sourdough, Tarragon Gribiche,
Pistachio, Pickled Watermelon Rind 17*

BABY BEETROOT & MELON SALAD

*Carolina Moon Camembert, Spiced Pecans,
Smoked Olive Oil, Sorrel, Watermelon Sorghum 16*

CAST IRON HUDSON VALLEY FOIE GRAS

*Sherry-Cornmeal Poundcake Peach Preserves, Maple Vinegar,
Butter Pecan Ice Cream 22*

CRISP BERKSHIRE PORK TROTTER

*Southern Garden Chow Chow, Sunny Side Egg,
Anson Mill Grits, Pork Jus 18*

AHI TUNA CRUDO

*Whipped Buttermilk, Bulb Onion, Zucchini Pickles,
Basil Vinaigrette, Benne Seed Tuile 18*



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

❁ mains ❁

SHRIMP & GRITS

*Smoked Pork, Scallion, Piquillo Pepper, Anson Mill Grits,
Tabasco-Shellfish Nage 29*

CORNMEAL-CRUSTED FLOUNDER

*Poached Oysters, Summer Corn, Cucumber,
Peanut Potato, Smoked Trout Roe 33*

MALLARD STEAM BURGER

*Double Smash Patties, American Cheese, Iceberg,
Pepperoncini Mayo, Martins Seeded Roll 22*

SEARED SEA SCALLOPS

*Appalachian Crackling Cornbread,
Charred Peaches, Dandelion Greens, Young Garlic 36*

SOUTHERN FRIED GREEN TOMATOES

*Turnip Fondue, Hearth-Roasted Collards,
Sea Island Pea Vinaigrette 24*

SLOW-ROASTED FLAT IRON STEAK

*Vidalia Onion Puree, Lacinato Kale,
Potlikker Jus, Fried Onion 36*

LABELLE FARMS ORVIA DUCK

*Spiced Breast, Chicken Fried Leg, Summer Squash,
Glazed Turnips & Greens, Foie Gras Jus 42*

(ADD FOIE GRAS TO ANYTHING)

Supplement 16

