"For me, as important as the food itself is the feeling of being welcomed and cared for in a place where thought has been given to the details that make an experience memorable. That is the ethic that guides our team at Mallard." - Chef Hamilton Johnson

mallard

The Pantry

BURRATA & RADICCHIO SALAD
Maple-Roasted Pumpkin Seeds, Pickled Concord Grapes, Honeycrisp Apple, Brown Butter-Sherry Vinaigrette 17

PIMENTO CHEESE
Ritz Crackers, Cajun Pecans, Pepper Marmalade 10

SEA ISLAND PEA DIP
Duck Fat Saltines, Benne Seeds 9

Hot Takes

DUCK WINGS
Concord Grape, RC Cola 13

NASHVILLE HOT BRUSSELS SPROUTS
Pickle-Whipped Feta, Hot Honey, Malted Waffle Crumble 17

PASTRAMI PORK DUMPLINGS
Sauerkraut, 1000 Island Butter, Pumpernickle Crumble, Smoked Peppercorns 18

FOIE GRAS UPSIDE-DOWN CAKE
Seared Foie, Honeycrisp Apple, Sauerkraut, Red Wine-Apple Butter, Pecan Dukkah 26

FRIED CHESAPEAKE OYSTERS
Deviled Egg Aioli 12



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

Southern Suppers

SHRIMP & GRITS
Smoked Pork, Scallion, Piquillo Pepper, Country Ham, Anson Mills Grits, Tabasco-Shellfish Nage 34

SOUTHERN FRIED GREEN TOMATOES
Hearth-Roasted Collards, Sea Island Pea Vinaigrette, Cauliflower Puree, Fried Shallots 28

"BRUNSWICK STEW"
Smoked Lamb Shoulder, Rabbit Leg, Duck & Apple Sausage, Carolina Calico Peas, Sweet Potato, Cipollini Onion, Tomato - Foie Veloute 38

House Staples

MALLARD STEAM BURGER
Double Smash Patties, American Cheese, Iceberg, Pepperoncini Mayo, Martins Seeded Roll 24

PENNSYLVANIA PEKIN DUCK
Spiced Breast, Chicken-Fried Leg, Cauliflower Fondue, Autumn Squash, Seasonal Jam, Foie Gras-Cider Jus 46

SLOW ROASTED ICELANDIC COD
Crispy Fingerling Potato, Porcini Mushroom Fondue, "P.S.L." Hollandaise 33

For the Table

CHICKEN-FRIED SOUTH CAROLINA QUAIL
Roasted Sweet Potato Puree, Hot Honey, Benne Seeds 49

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ADD FOIE GRAS TO ANYTHING
18 DOLLARS

Cocktails

THE WAY TO GROOVE ME
mezcal, cherry bounce white dog, fennel, lime 16

SWEET DREAMS AND FLYING MACHINES
dissent gin, high-wire southern amaro, dolin blanc anson mills grits, blackberry 16

SPANISH PIPEDREAM
vodka, housemade ginger, peach, aperol, lime, bubbles 16

DRINKIN' DARK WHISKEY
high-wire carolina rye, peppercorn-infused pimento dram, house strawberry, lemon, pickle 16

YOUR NATIVE SON
bourbon, orange marmalade, sfumato, umeshu, bitters 16

WITCHY WOMAN
100% agave tequila, apricot, beet, citrus, celery 16

Wine

SPARKLING

SANTA MARIA LA PALMA *aragosta brut, italy nv*	12
ROSEMONT *rosé brut, virginia nv*	13
CARAFOLI *l'onesta lambrusco di sorbara, italy nv*	14

WHITE

CIECK *erbaluce di caluso, piedmont, italy '24*	17
MARGERUM *sybarite sauvignon blanc, california '25*	15
WEINGUT VON WINNING *riesling, germany '24*	15
ADAMA WINES, *her chenin blanc, south africa '25*	13
AVERAEN *chardonnay, oregon '22*	16

ORANGE / ROSE

LE P'TIT ROCA ROSÉ *cinsault/grenache, southern france '25*	14
GULP HABLO *orange verdejo / sauvignon blanc, spain '25*	15

RED

TIMBRE *opening act pinot noir, california '22*	16
TANDEM *inmune garnacha, navarra, spain '24*	13
GLOU GLOU *cabernet franc, loire valley '23*	18
LUIGI GIORDANO *rosso, piedmont, italy '24*	16
STOLPMAN *la cuadrilla rhone blend, california, '23*	16
TWO MOUNTAIN *syrah, washington '23*	15
SECRET SQUIRREL *cab sauvignon, washington '19*	18

Whiskey

BUFFALO TRACE "SAZERAC BARREL"
straight bourbon, kentucky, 90 proof 28

WILLETT 4 YEAR
straight rye, kentucky, 107.2 proof 17

ELIJAH CRAIG B524
barrel proof straight bourbon, kentucky, 130.6 proof 18

LEOPOLD 3 CHAMBERS RYE
straight rye, colorado, 100 proof 56

JIMMY RED CORN
straight bourbon, south carolina, 95 proof 19

RIVER ROOTS "SHOW OF HANDS" BOOKER TEA
9 year single barrel straight bourbon, ohio, 123 proof 28

EH TAYLOR SMALL BATCH
straight bourbon, kentucky, 100 proof 18

Drafts

BIERSTADT HELLES *Helles Lager / CO / 4.9% / 42° / Becher / 16 oz.*	4 / 9
BIERSTADT SLOW POUR PILS *German Pilsner / CO / 5.1% / 42° / Tulip / 13 oz.*	4 / 8
EGGENBERG HOPFENKÖNIG *Austrian Pilsner / AUT / 5.1% / 42° / Tulip / 13 oz.*	4 / 8
GOLDFINGER VIENNA LAGER *Vienna Lager / IL / 5.5% / 42° / Seidel / 20 oz.*	4 / 10
LAWSON'S LITTLE SIP *American IPA / VT / 6.2% / 48° / Becher / 16 oz.*	4 / 9
SIERRA NEVADA NORTHERN HEMISPHERE HARVEST *Fresh Hop IPA / CA / 6.7% / 48° / Becher / 16 oz.*	3 / 8
BISSELL BROTHERS SWISH *Hazy Double IPA / ME / 8.0% / 48° / Snifter / 13 oz.*	6 / 12
BLUEJACKET MOONRISE KINGDOM *English Mild / DC / 3.5% / 48° / Nonic Pint / 20 oz.*	3 / 8
AYINGER CELEBRATOR *Doppelbock / GER / 6.7% / 48° / Tulip / 13 oz.*	4.5 / 9
SACRED PROFANE DARK LAGER *Czech Dark Lager / ME / 4.0% / 42° / Seidel / 20 oz.*	4 / 10
MAINE FALL *Stout w/ Coffee / ME / 5.6% / 48° / Snifter / 13 oz.*	5 / 10
ALLAGASH WHITE *Witbier / ME / 5.2% / 42° / Tulip / 13 oz.*	4 / 8
LAMBIEK FABRIEK JUICY & WILD SOLEILLE *Fruit Lambic / BEL / 8.7% / 48° / Tulip / 13 oz.*	5 / 10
TRILLIUM DECIDUOUS: DUNKELWEIZEN *Dunkelweizen / MA / 5.5% / 42° / Tulip / 13 oz.*	4.5 / 9
DREKKER ANOTHER LOVELY DAY *Fruited Sour Ale / ND / 6.2% / 48° / Tulip / 13 oz.*	4.5 / 9
SHACKSBURY ROSÉ *Dry Rosé Cider / VT / 5.5% / 42° / Tulip / 13 oz.*	4 / 8

Lemonades

LET THE MYSTERY BE
lemon, lemon oleo, lavender 7
ceder non-alcoholic gin add 5
hayman's gin add 5

THE GOOD EARTH
lemon, beets, oleo, dill 7
almave non-alcoholic agave add 5
rayu mezcal add 5

THE WENDY PALMER
lemon, peach, lemon oleo, sweet tea, mint 7
kentucky spiritless 75 add 5
old bardstown bourbon add 5

Spirit-Free

MALLARD HOUSEMADE TEA *choice of: iced tea or sweet tea*	6
SWEET APPALACHIA *n/a agave, beet, citrus, warm spices*	11
ACROSS THE BORDERLINE *n/a aperitivo, ginger, lime, bubbles*	11
NOTCH NA CRAFT PILS *Non-Alcoholic German Pilsner / MA / 0.5% / 12 oz.*	7
OTHER HALF ALL IN NA *Hazy IPA / DC / 0.5% / 12 oz.*	8