



WINTER RESTAURANT WEEK 2026

CHOOSE ONE FROM SMALLS, ONE FROM MAINS
PER PERSON - \$35

✿ smalls ✿

PIMENTO CHEESE

Ritz Crackers, Cajun Pecans, Pepper Jam 12

BUTTERMILK FRIED OYSTERS

Deviled Egg Aioli, Pickled Peppers, Onion Ash 16

CHARLESTON CRAB SALAD

Basil, Benne Seed Flatbread, Pepper Jam (+5 for RW) 20

MALLARD WALDORF SALAD

*Endive, Baby Kale, Honeycrisp Apple, Spiced Walnuts,
Candy Snap Grapes, Celery-Tarragon Dressing 16*

SEA ISLAND PEA DIP

Duck Fat Saltines, Benne Seeds 11

✿ mains ✿

CAROLINA COUNTRY BREAKFAST

*Soft Scramble, Hash Browns, Seasonal Jam
Local Bacon, Whole Grain Toast, Fried Apples 25*

SHRIMP & GRITS

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

MALLARD STEAM BURGER

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

RED VELVET PANCAKES

*Candied Walnuts, Cream Cheese Mousse, Raspberries,
Bitter Chocolate 24*

CORNEBEEF HASH

*Vidalia Onions, Crispy Potatoes, Sunnyside Eggs,
Chile Hollandaise 27*

NASHVILLE HOT CHICKEN

Malted Waffle, Seasonal Jam, Duck Jus, Sunny Egg 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



WINTER RESTAURANT WEEK 2026

CHOOSE ONE FROM SNACKS OR SMALLS,
ONE FROM MAINS | ONE DESSERT - \$55

ADD CURATED WINE PAIRINGS - \$30

✿ snacks ✿

FRIED CHESAPEAKE OYSTERS

Deviled Egg Aioli 12

SANTA MARIA LA PALMA • ARAGOSTA BRUT • VERMENTINO • SARDINIA • NV

PIMENTO CHEESE

Ritz Crackers, Cajun Pecans, Pepper Marmalade 10

WEINGUT VON WINNING • WINNINGS RIESLING • PFALZ, GER • '23

DUCK WINGS

Concord Grape, RC Cola 11

VILLA ROCA ROSE • CINSAULT/GRENACHE • SOUTHERN FRANCE • '24

SEA ISLAND PEA DIP

Duck Fat Saltines, Benne Seeds 9

ROSEMONT WINERY • ROSE BRUT • CHAMBOURCIN • VIRGINIA • NV

✿ smalls ✿

DEVILLED CRAB TARTINE

*Compressed Apples, Mustard Greens, Bloody Mary Crisps,
Piquillo Peppers, Whole Wheat Sourdough (+5 for RW) 20*

MONTE XANIC • CHENIN BLANC • BAJA • CALIFORNIA • '23

MALLARD GEM SALAD

Cucumber, Dill, Shallot, "Cool Ranch" 16

EARLY MOUNTAIN • YOUNG WINE WHITE • VIDAL BLANC • MADISON, VA • '22

LA BELLE FARM CHICKEN LIVER MOUSSE

*Warm Benne Seed Focaccia, House Pickles,
Jalapeno Jelly, Peanut Dukkah 16*

MONTE XANIC • CHENIN BLANC • BAJA • CALIFORNIA • '23

"FISH N CHIPS"

*Tuna Tartare, Meyer Lemon Aioli, Compressed Cucumber,
Salt & Vinegar Hash Brown (+5 for RW) 20*

GROCHAU CELLARS • CHARDONNAY • WILLAMETTE, OR • '19

PORK REUBEN DUMPLINGS

*Sauerkraut, 1000 Island Butter, Rye Crumble,
Aged Gruyere 18*

EARLY MOUNTAIN • YOUNG WINE WHITE • VIDAL BLANC • MADISON, VA • '22



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✿ mains ✿

SHRIMP & GRITS

*Smoked Pork, Scallion, Piquillo Pepper, Anson Mill Grits,
Tabasco-Shellfish Nage 33*

OVUM WINES • BIG SALT WHITE • OREGON • '24

SEARED SEA SCALLOP

*Hominy & Sea Island Pea Cassoulet, Sweet Potato Mustard,
Pickled Prunes 36*

OVUM WINES • BIG SALT WHITE • OREGON • '24

MALLARD STEAM BURGER

*Double Smash Patties, American Cheese, Iceberg,
Pepperoncini Mayo, Martins Seeded Roll 23*

DOMAINE DES SABLES VERTS • GLOUGLOU RED • LOIRE, FR • '22

SOUTHERN FRIED GREEN TOMATOES

Hearth-Roasted Collard Greens, Sea Island Pea Vinaigrette 28

TROUPIS • THUNDER ROSÉ • MOSCHOFILERO • PELOPONNESE, GR • '23

OLD SPOT HERITAGE PORK 2 WAYS

*Braised Belly, Crisp BBQ Shoulder, Corn Bread Pudding,
Apple Braised Red Cabbage, Rye Whiskey Jus 33*

TIMBRE WINE CO • OPENING ACT PINOT NOIR • CENTRAL COAST, CA • '23

PENNSYLVANIA PEKIN DUCK

*Spiced Breast, Chicken Fried Leg, Winter Squash,
Collards 43 (+15 for RW)*

DOMAINE DES DEUX CLÉS • CORBIÈRES ROUGE • LANGUEDOC, FR • '22

"STEAK DINNER"

*8oz Flat Iron Steak, Salisbury-Truffle Gravy,
Whipped Cauliflower 38 (+8 for RW)*

TWO MOUNTAIN • SYRAH • YAKIMA VALLEY, WA • '21

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🌸 sweets 🌸

“COFFEE & CIGARETTES”

*malted chocolate mousse, macadamia praline, tobacco caramel,
espresso ice cream, smoked olive oil 14*

VAN ZELLERS • 30 YEAR TAWNY PORT • DOURO, PORTUGAL

BANANA PUDDIN’

*white chocolate namelaka, cracker jacks, nilla wafers,
makers mark bourbon caramel 12*

GLEN MANOR • “RAEPHEUS” LATE HARVEST PETIT MANSENG • ’22

ROCKY ROAD PIE

*butterscotch creme, walnut praline, maraschino cherry,
caramelized marshmallow 13*

MARGERUM MUTE-AGE • GRENACHE • SANTA BARBARA COUNTY • NV

DESSERT WINES

QUINTA DO INFANTADO <i>white port, douro, portugal nv</i>	8
MARGERUM MUTE-AGE, <i>grenache, santa barbara county nv</i>	9
VAN ZELLERS <i>30 year tawny port, douro, portugal nv</i>	27
CHATEAU LES JUSTICES <i>sauternes, bordeaux, france, 2022</i>	16
GLEN MANOR “RAEPHEUS” <i>late harvest petit manseng, virginia, 2022</i>	18
PACHECA <i>40 year tawny port, douro portugal nv</i>	32



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COFFEE & TEA

HOT TEA *selection of seasonal, loose leaf teas from spirit tea* 6

DRIP COFFEE *parlor coffee colombia la quebrada single origin* 6

SPIRITS

HIGH WIRE SOUTHERN AMARO *amaro, sc, 60 proof* 13

ERCOLE AMARO, *monferrato, piemonte, ita, 40 proof* 10

AVERNA AMARO SICILIANO *amaro, ita, 58 proof* 12

FERNET BRANCA *amaro, ita, 80 proof* 12

AMARO SFUMATO *rabarbaro amaro, ita, 40 proof* 11

SPRINGBANK 10 YEAR *campbeltown single malt scotch, sco, 92 proof* 20

AMARO NONINO *amaro, ita, 70 proof* 13

SUZE *gentian liqueur, fra, 40 proof* 11

BAARDSETH VSOP *cognac, 80 proof* 13

BAARDSETH XO *single cru cognac, 86.4 proof* 21

DESSERT BEER

PRAIRIE BANANA MONTANA *imperial stout, ok, 13.9%, 12 oz.* 22

3 SONS GUAVA BLING *fruited sour ale, fl, 6.0%, 16 oz.* 10

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