



❁ snacks ❁

FRIED CHESAPEAKE OYSTERS

Deviled Egg Aioli 12

PIMENTO CHEESE

Ritz Crackers, Cajun Pecans, Pepper Jam 10

DUCK WINGS

Concord Grape, RC Cola 11

SEA ISLAND PEA DIP

Duck Fat Saltines, Benne Seeds 9

❁ smalls ❁

HONEY GEM LETTUCE

*Pipe Dreams Goat Cheese, Sugar Snap Peas, Heirloom Radish,
Lemon-Poppyseed Ranch, Wasabi Peas 17*

CHARLESTON CRAB TARTINE

*Lump Crab, Duke's, Basil, Tomato Confit,
Voodoo Chips, Yuzu 20*

GRIDDLED ASPARAGUS

*Goat Gouda, Garlic Textures, Almond Crumble,
Spring Flowers & Herbs 17*

SEARED HUDSON VALLEY FOIE GRAS

*Warm Carrot Cake, Pineapple Marmalade,
Caramelized Onion Fondue, Spiced Walnuts 25*

SWEETBREAD & WAFFLES

*Chicken-Fried Sweetbreads, Bacon Marmalade,
Malted Waffle, Caper-Veal Jus 18*

HAMACHI CRUDO

*Avocado Mousseline, Pickled Ramps, Local Buttermilk,
Fried Cornbread, Crisp Chorizo 19*



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 33*

CAST-IRON NORTH CAROLINA MOUNTAIN TROUT

*Hearth-Roasted Broccolini, Vidalia Onion,
Smoked Trout Roe, Boiled Peanut Vinaigrette 36*

MALLARD STEAM BURGER

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

SOUTHERN FRIED GREEN TOMATOES

*Hearth-Roasted Collard Greens, Pickled Ramps,
Sea Island Pea Vinaigrette 28*

CORNMEAL-CRUSTED SOFTSHELL CRAB

*Carolina Gold Rice Grits, Corn, Basil,
Charred Tomato Chow Chow 1 pc 30 / 2 pc 44*

CARPETBAGGER STEAK

*Anise-Rubbed Flat Iron, Buttered English Peas,
Crispy Oysters, Morel Mushroom Hollandaise 42*

PENNSYLVANIA PEKIN DUCK

*Spiced Breast, Chicken-Fried Leg, Asparagus,
Carrot Fondue, Pickled Mushrooms, Honey-Thyme Jus 45*

(ADD FOIE GRAS TO ANYTHING - 18)

