



❁ smalls ❁

HONEY GEM LETTUCE

*Farm Goat Cheese, Sugar Snap Peas,
Heirloom Radish, Lemon-Poppyseed Ranch,
Wasabi Peas 16*

CHARLESTON CRAB TARTINE

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

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*

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*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

