

SUMMER RESTAURANT WEEK 2026
CHOOSE ONE FROM THE LEFT COLUMN,
ONE FROM THE RIGHT | ONE DESSERT - \$55
ADD CURATED WINE PAIRINGS - \$30



the Pantry

SHADY LANE SALAD
*Butter Lettuce, Watermelon Radish,
Charred Lemon Vinaigrette, Crispy Ranch Chickpeas,
Sheeps Milk Cheese 17*

PIMENTO CHEESE
Ritz Crackers, Cajun Pecans, Pepper Marmalade 10

SEA ISLAND PEA DIP
Duck Fat Saltines, Benne Seeds 9

BURRATA & MELON SALAD
*Basil-Pickled Ramp Vinaigrette, Fried Focaccia,
Local Melons 18*

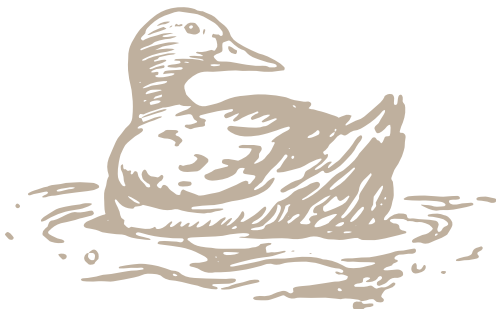
Hot Takes

DUCK WINGS
Concord Grape, RC Cola 13

SHELLS & CHEESE
*Lobster & Crawfish Velveeta, Melted Leeks, Aged Cheddar,
Heirloom Cornbread Crumble 21 (RW + 5)*

“MR. PRESLEY”
*Cast-Iron Foie Gras, Black Pepper Brioche,
Strawberry Jam, Peanut Praline,
Bacon-Maple Ice Cream 26 (RW + 10)*

FRIED CHESAPEAKE OYSTERS
Deviled Egg Aioli 12



Southern Suppers

SHRIMP & GRITS
*Smoked Pork, Scallion, Piquillo Pepper, Country Ham,
Anson Mill Grits, Tabasco-Shellfish Nage 33*

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

“STEAK DINNER”
*Flat Iron Steak, Chimichurri Potato Salad,
Mallard 57 Sauce 43 (RW + 10)*

House Staples

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

PENNSYLVANIA PEKIN DUCK
*Spiced Breast, Chicken-Fried Leg, Asparagus,
Carrot Puree, Seasonal Jam, Passionfruit Duck Jus 46 (RW + 16)*

GRILLED WILD BLUE CATFISH
*Carolina Gold Dirty Rice, Garlic Scape - Ginger Relish,
Pecan Dukkah 29*

IBERICO PORK SKIRT STEAK
*Roasted Shishito Peppers, Vidalia Onion Marmalade,
Madeira-Black Pepper Gravy 39 (RW + 5)*

CHICKEN-FRIED SOUTH CAROLINA QUAIL
*Roasted Sweet Potato Puree, Hot Honey,
Benne Seeds 49 (RW + 19)*

ADD FOIE GRAS TO ANYTHING
18 DOLLARS



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

Cocktails



Drafts

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 '24 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
LAMPYRES triple point blanc orange rosé, france '23 16
GULP HABLO orange verdejo / sauvignon blanc, spain '24 15

RED

TIMBRE opening act pinot noir, california '22 16
TANDEM immune garnacha, navarra, spain '24 13
GLOU GLOU cabernet franc, loire valley '23 18
LUIGI GIORDANO rosso, piedmont, italy '24 16
DOM. DES DEUX CLES corbieres rouge, france '22 17
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

CHROUST JURA 5 / 10
Czech Pilsner / CZE / 5.0% / 42° / Tulip / 13 oz.

SCHILLING ALEXANDR 4 / 8
Czech Pilsner / NH / 5.0% / 42° / Tulip / 13 oz.

WHEATLAND SPRING CONSEQUENT 4 / 10
Czech Pale Lager / VA / 4.5% / 42° / Seidel / 20 oz.

ANTOŠ POLOTMAVÁ TRINÁCTKA 5 / 12
Polotmavé / CZE / 5.3% / 42° / Becher / 16 oz.

3 FLOYDS ZOMBIE DUST 4 / 9
American Pale Ale w/ Citra / IN / 6.5% / 48° / Becher / 16 oz.

SIERRA NEVADA WEST GHOST 3 / 8
American IPA / CA / 7.2% / 48° / Becher / 16 oz.

OTHER HALF HOP SHOWERS 4 / 9
Hazy IPA / NY / 7.2% / 48° / Becher / 16 oz.

SCHILLING STEINACH 4 / 10
Dark Lager / NH / 6.0% / 48° / Becher / 16 oz.

SACRED PROFANE DARK LAGER 4 / 10
Czech Dark Lager / ME / 4.0% / 42° / Seidel / 20 oz.

GREAT LAKES EDMUND FITZGERALD 3 / 8
American Porter / OH / 6.0% / 48° / Becher / 16 oz.

AYINGER CELEBRATOR 4.5 / 9
Doppelbock / GER / 6.7% / 48° / Tulip / 13 oz.

THE BREWER'S ART RESURRECTION 3 / 8
Dubbel / MD / 7.0% / 48° / Chalice / 16 oz.

ALLAGASH WHITE 4 / 8
Witbier / ME / 5.2% / 42° / Tulip / 13 oz.

SCHWENDL SCHALCHNER WEISSE PALE 5 / 12
Hefeweizen / GER / 5.2% / 42° / Grand Pilsner / 20 oz.

DREKKER SMOL: PASSIONFRUIT ORANGE GUAVA 4.5 / 9
Fruited Sour Ale / ND / 5.7% / 48° / Tulip / 13 oz.

SHACKSBURY ROSÉ 4 / 8
Dry Rosé Cider / VT / 5.5% / 42° / Tulip / 13 oz.

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
evan williams bourbon add 5

Spirit-Free

MALLARD HOUSEMADE TEA 6
choice of: iced tea or sweet tea

SWEET APPALACHIA 11
n/a agave, beet, citrus, warm spices

ACROSS THE BORDERLINE 11
n/a aperitivo, ginger, lime, bubbles

NOTCH NA CRAFT PILS 7
Non-Alcoholic German Pilsner / MA / 0.5% / 12 oz.

SIERRA NEVADA TRAIL PASS IPA 8
American IPA / CA / 0.5% / 12 oz.