



# mallard

## ❁ snacks ❁

### FRIED CHESAPEAKE OYSTERS

*Deviled Egg Aioli 16*

### PIMENTO CHEESE

*Ritz Crackers, Cajun Pecans, Chow Chow 15*

### DUCK WINGS

*Concord Grape, RC Cola 15*

## ❁ starters ❁

### ASPARAGUS & ENDIVE SALAD

*Parmesan, Radish, Pickled Vidalia Onion, Fine Herbs,  
Green Goddess, Crispy Hominy 16*

### VIRGINIA HAM TARTINE

*Edward's Surryano Ham, Sourdough, Tarragon Gribiche,  
Pistachio, Pickled Watermelon Rind 17*

### BABY BEETROOT & MELON SALAD

*Carolina Moon Camembert, Spiced Pecans,  
Smoked Olive Oil, Sorrel, Watermelon Sorghum 16*

### CAST IRON HUDSON VALLEY FOIE GRAS

*Sherry-Cornmeal Poundcake Peach Preserves, Maple Vinegar,  
Butter Pecan Ice Cream 22*

### CRISP BERKSHIRE PORK TROTTER

*Southern Garden Chow Chow, Sunny Side Egg,  
Anson Mills Grits, Pork Jus 18*

### AHI TUNA CRUDO

*Whipped Buttermilk, Bulb Onion, Zucchini Pickles,  
Basil Vinaigrette, Benne Seed Tuile 18*

## ❁ mains ❁

### SHRIMP & GRITS

*Smoked Pork, Scallion, Piquillo Pepper, Anson Mills Grits,  
Tabasco-Shellfish Nage 29*

### GRILLED WILD CAUGHT BLUE CATFISH

*Poached Oysters, Summer Corn, Cucumber,  
Smoked Trout Roe 31*

### MALLARD STEAM BURGER

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

### SEARED SEA SCALLOPS

*Appalachian Crackling Cornbread,  
Charred Peaches, Dandelion Greens, Young Garlic 36*

### HEARTH ROASTED COLLARD GREENS

*Turnip Fondue, Fried Green Tomato, Sea Island Pea Vinaigrette 24*

### SLOW ROASTED FLAT IRON STEAK

*Vidalia Onion Puree, Lacinato Kale, Pot Likker Jus, Fried Onion 36*

### LABELLE FARMS ORVIA HALF DUCK

*Spiced Breast, Chicken Fried Leg, Summer Squash,  
Glazed Turnips & Greens, Foie Gras Jus 49*

### ( ADD FOIE GRAS TO ANYTHING )

*Supplement 16*



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

*More than an earnest tip of the hat to southern culture  
and its revered foodways, Mallard invites you to relax into  
the joy and comfort of a shared meal, a refreshing libation,  
and a social experience around the table.*

*With a stylized remix of familiar southern comfort foods  
at its heart set against a backdrop of classic seventies rock  
and soul, Mallard was designed with good times in mind.*

*We thank you for joining us this evening and warmly  
welcome you along for the ride.*

