



SUMMER RESTAURANT WEEK 2026

CHOOSE ONE FROM SMALLS, ONE FROM MAINS

PER PERSON - \$35

✿ smalls ✿

PIMENTO CHEESE

Ritz Crackers, Cajun Pecans, Pepper Jam 12

SEA ISLAND PEA DIP

Duck Fat Saltines, Benne Seeds 11

BUTTERMILK FRIED OYSTERS

Deviled Egg Aioli, Pickled Peppers, Onion Ash 16

CHARLESTON CRAB SALAD

Dill Pickle Potato Chips, Pepper Relish, Endive 19

SHADY LANE SALAD

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

✿ mains ✿

CAROLINA COUNTRY BREAKFAST

*Soft Scramble, Hash Browns, Seasonal Jam
Pork Sausage, Seeded Toast 25*



“STICKY BUN” WAFFLES

*Malt Waffle, Bourbon-Pecan Caramel, Fried Peaches,
Maple Syrup 24*



MALLARD BREAKFAST HASH

*Pastrami Smoked Salmon, Hash Browns, Roasted Peppers,
Sunny Side Eggs, Dill Hollandaise 28*



BISCUITS ‘N’ GRAVY

White Lily Biscuits, Sausage Saw Mill Gravy, Sunny Eggs 24



NASHVILLE HOT CHICKEN

Malted Waffle, Seasonal Jam, Duck Jus, Sunny Egg 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*



(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

wine

cocktails

whiskey

drafts

SPARKLING		
SANTA MARIA LA PALMA	<i>aragosta brut, italy nv</i>	12
ROSEMONT	<i>rosé brut, virginia nv</i>	13
FAMIGLIA CARAFOLI	<i>lambrusco di sorbara, italy nv</i>	12
WHITE		
DOMAINE DE LA COMBE	<i>muscadet, loire valley '22</i>	14
CIECK	<i>erbaluce di caluso, piedmont, italy '22</i>	13
ERIC KENT	<i>sauvignon blanc, sonoma coast '21</i>	16
WEINGUT VON WINNING	<i>riesling, germany '23</i>	15
MONTE XANIC	<i>chenin blanc, baja california '22</i>	13
EARLY MOUNTAIN	<i>vidal blanc, virginia '22</i>	12
GROCHAU CELLARS	<i>chardonnay, oregon '19</i>	17
ORANGE / ROSE		
BIG SALT	<i>orange pinot gris blend, oregon '23</i>	15
VERITAS	<i>cabernet franc/merlot rose, virginia '23</i>	15
TROUPIS	<i>moschofilero rose, greece '23</i>	13
RED		
TIMBRE	<i>opening act pinot noir, california '21</i>	16
GLOU GLOU	<i>cabernet franc, loire valley '21</i>	16
LUIGI GIORDANO	<i>rosso, piedmont, italy '23</i>	14
RED TAIL RIDGE	<i>blaufrankisch, finger lakes '20</i>	15
MONTEVECCHIO RED	<i>aglianico blend, australia '21</i>	14
TWO MOUNTAIN	<i>syrah, washington '21</i>	15
DOMINIQUE PORTET	<i>cab sauvignon, australia '21</i>	18
ASK YOUR SERVER FOR A COMPLETE LIST OF WINES AVAILABLE BY THE BOTTLE, BOTTLED BEER AND OUR FULL WHISKEY SELECTION		

SPANISH PIPEDREAM		
<i>vodka, housemade ginger, peach, aperol, lime, bubbles 16</i>		
SWEET DREAMS AND FLYING MACHINES		
<i>dissent gin, high-wire southern amaro, dolin blanc anson mills grits, blackberry 16</i>		
DRINKIN' DARK WHISKEY		
<i>high-wire carolina rye, peppercorn-infused pimento dram, house strawberry, lemon, pickle 16</i>		
WITCHY WOMAN		
<i>100% agave tequila, apricot two ways, beet, citrus, celery 16</i>		
YOUR NATIVE SON		
<i>bourbon, orange marmalade, sfumato, umeshu, bitters 16</i>		
ENDLESS SPRING		
<i>high wire amaro, strawberry-cran cordial, cocchi americano, lemon 16</i>		
ILLEGAL SMILE		
<i>don q barrel select rum, campari, peach, lemon, saline 16</i>		
lemonades		
LET THE MYSTERY BE		
<i>lemon, lemon oleo, lavender 7 dhos non-alcoholic gin / add 5 hayman's gin / add 5</i>		
THE GOOD EARTH		
<i>lemon, beets, oleo, dill 7 almave non-alcoholic agave / add 5 rayu mezcal / add 5</i>		
THE WENDY PALMER		
<i>peach, lemon oleo, sweet tea, mint 7 kentucky spiritless 74 / add 5 evan williams bourbon / add 5</i>		

BUFFALO TRACE “SAZERAC BARREL”	
<i>straight bourbon / ky / 90 proof 35</i>	
WILLETT 4 YEAR	
<i>straight rye / ky / 107.2 proof 17</i>	
RITTENHOUSE “MARMALADE ON TOAST” SINGLE BARREL	
<i>straight rye / ky / 100 proof 12</i>	
ELIJAH CRAIG B524	
<i>barrel proof straight bourbon / ky / 130.6 proof 18</i>	
LEOPOLD 3 CHAMBERS RYE	
<i>straight rye / co / 100 proof 56</i>	
JIMMY RED CORN	
<i>straight bourbon / sc / 95 proof 19</i>	
RIVER ROOTS “SHOW OF HANDS” BOOKER TEA	
<i>9 year single barrel straight bourbon / oh / 123 proof 28</i>	
EH TAYLOR SMALL BATCH	
<i>straight bourbon / ky / 100 proof 18</i>	
spirit-free	
MALLARD HOUSEMADE TEA	6
<i>choice of: iced tea or sweet tea</i>	
SWEET APPALACHIA	11
<i>ritual n/a agave, beet, citrus</i>	
ACROSS THE BORDERLINE	11
<i>lyre's aperitivo, ginger, lime, bitters</i>	
BERO NOON	7
<i>wheat ale / co / 0.5% / 12 oz.</i>	
BERO EDGE HILL	7
<i>hazy ipa / co / 0.5% / 12 oz.</i>	

CREATURE COMFORTS BIKE TOUR	4 / 9
<i>Helles Lager / GA / 5.1% / 42° / Becher / 16 oz.</i>	
WHEATLAND SPRING VALES	4.5 / 9
<i>French Pilsner / VA / 5.0% / 42° / Tulip / 13 oz.</i>	
HILL FARMSTEAD MARY	4.5 / 9
<i>German Pilsner / VT / 4.6% / 42° / Tulip / 13 oz.</i>	
CREATURE COMFORTS THAT'S A 10!	4 / 8
<i>Czech Pilsner / GA / 4.1% / 42° / Tulip / 13 oz.</i>	
HALF ACRE DAISY CUTTER	4 / 9
<i>American Pale Ale / IL / 5.2% / 48° / Becher / 16 oz.</i>	
HILL FARMSTEAD EDWARD	4 / 9
<i>American Pale Ale / VT / 5.2% / 48° / Becher / 16 oz.</i>	
BLUEJACKET LOST WEEKEND	3 / 8
<i>Hazy IPA / DC / 7.0% / 48° / Becher / 16 oz.</i>	
TRILLIUM CONGRESS STREET	5 / 10
<i>Hazy IPA / MA / 7.2% / 48° / Snifter / 13 oz.</i>	
BLUEJACKET RISING DOWN	4 / 9
<i>Tmavé / DC / 5.0% / 42° / Seidel / 20 oz.</i>	
HILL FARMSTEAD GEORGE	4 / 9
<i>American Brown Ale / VT / 6.0% / 48° / Becher / 16 oz.</i>	
GREAT LAKES EDMUND FITZGERALD	3 / 8
<i>American Porter / OH / 6.0% / 48° / Becher / 16 oz.</i>	
HILL FARMSTEAD 15TH ANNIVERSARY: DE ANIMA	7 / 14
<i>Mixed Fermentation Saison / VT / 6.0% / 48° / Tulip / 13 oz.</i>	
ALLAGASH WHITE	4 / 8
<i>Witbier / ME / 5.2% / 42° / Tulip / 13 oz.</i>	
HILL FARMSTEAD CIVIL DISOBEDIENCE 31	7 / 14
<i>Mixed Fermentation Saison / VT / 6.0% / 48° / Tulip / 13 oz.</i>	
OXBOW CK15	4 / 8
<i>Mixed Fermentation Saison / ME / 6.5% / 48° / Tulip / 13 oz.</i>	
ANXO DISTRICT DRY	4 / 8
<i>Dry Cider / DC / 5.4% / 42° / Tulip / 13 oz.</i>	