



WINTER RESTAURANT WEEK 2025

CHOOSE ONE FROM SMALLS & ONE FROM MAINS
PER PERSON - 35

❁ **smalls** ❁

AUTUMN GREENS

*Honeycrisp Apple, Asher Blue Cheese,
Apple Cider Vinaigrette, Nuts & Seeds 16*

COUNTRY HAM TARTINE

Southern Egg Salad, Pickled Melon, Sourdough 15

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, Fried Apples,
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

*Brown Butter Apples, 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*



*Make any Mimosa Spirit-Free
with Leitz Sparkling Non-Alcoholic Riesling*

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



mallard

❀ sweets ❀

“COFFEE & CIGARETTES”

*malted chocolate mousse, macadamia praline, tobacco caramel,
espresso ice cream, smoked olive oil 14*

APPLE PIE CREME BRULEE

*spiced custard, brown butter apples,
funnel cake crumble 14*

BANANA PUDDIN’

*white chocolate namelaka, cracker jacks, nilla wafers,
makers mark bourbon caramel 12*

DESSERT WINES

QUINTA DO INFANTADO	<i>white port, douro, portugal nv</i>	8
MARGERUM MUTE-AGE,	<i>grenache, santa barbara county nv</i>	9
VAN ZELLERS	<i>30 year tawny port, douro, portugal nv</i>	27
CHATEAU LES JUSTICES	<i>sauternes, bordeaux, france, 2022</i>	16
ERASMO	<i>late harvest torontel, maule valley, chile, 2010</i>	18
PACHECA	<i>40 year tawny port, douro portugal nv</i>	32

