



WINTER RESTAURANT WEEK 2025

Choose One Snack Or Small Plate,
One Main, & One Dessert | 55 Per

ADD CURATED WINE PAIRINGS - \$30

❁ snacks ❁

FRIED CHESAPEAKE OYSTERS

Deviled Egg Aioli 12

PIMENTO CHEESE

Ritz Crackers, Cajun Pecans, Chow Chow 9

DUCK WINGS

Concord Grape, RC Cola 11

SEA ISLAND PEA DIP

Duck Fat Saltines, Benne Seeds 9

❁ smalls ❁

BABY KALE SALAD

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

VIRGINIA HAM TARTINE

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

CRISP BRUSSELS SPROUTS

*Chicken Liver Parfait, Apple Butter,
Biscuit Crumble, Apple Cider Gastrique 16*

CAST IRON HUDSON VALLEY FOIE GRAS

*Crisp Rice Pudding, Pistachio, Kumquat Marmalade,
Blackjack-Duck Jus 23*

SWEETBREAD & WAFFLES

*Chicken-Fried Sweetbreads, Bacon Marmalade, Fall Squash
MalTED Waffle, Caper-Veal Jus 18*

PASTRAMI SMOKED SALMON

*Dilly Beans, Local Farm Egg, Pickled Red Cabbage,
Onion Creme Fraiche, Fried Potato 18*



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

❁ mains ❁

SHRIMP & GRITS

*Smoked Pork, Scallion, Piquillo Pepper, Anson Mill Grits,
Tabasco-Shellfish Nage 31*

WILD-CAUGHT CATFISH

*Crawfish & Foie Gras Etouffée, Brown Butter,
Lemon Oil, Collard Green Furikake 33*

MALLARD STEAM BURGER

*Double Smash Patties, American Cheese, Iceberg,
Pepperoncini Mayo, Martins Seeded Roll 22*

PORK CHEEK POT ROAST

*Parsnip Fondue, Pearl Onion, Heirloom Carrot
Oyster Mushroom, Walnut-Shallot Gremolata 32*

SOUTHERN FRIED GREEN TOMATOES

*Celery Root Fondue, Hearth-Roasted Collards,
Sea Island Pea Vinaigrette 25*

SLOW-ROASTED FLAT IRON STEAK

*Vidalia Onion Puree, Chanterelle Relish,
Fried Onion, Truffled "Salisbury Gravy" 39*

PENNSYLVANIA PEKIN DUCK

*Spiced Breast, Chicken-Fried Leg, Kabocha Squash,
Roasted Sunchoke, Red-Eye Jus 43*

(ADD FOIE GRAS TO ANYTHING - 18)



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

