

Dinner Menu

 CHEF'S FAVORITE

SEASONAL, SHAREABLE, SOULFUL

 HEALTHY OPTION

TO BEGIN & SHARE

-  **Bloody Mary Deviled Eggs** *GF
bacon, celery, olives, pickles, old bay **10**
- Cornbread**
whipped sorghum butter, toasted pecan **6**
- Fried Green Tomatoes**
cornmeal, tomato bacon jam **11**
-  **BBQ Shrimp**
grilled bread, Worcestershire butter **13**
-  **Smoked Street Corn "Rib"** *GF
chili lime aioli, crispy garlic, cilantro **9**

- Grilled Chicken Wings** *GF
hot honey, green onion, benne seed **12**
- Duckpuppies**
citrus-datil pepper marmalade **8**
- Burrata**
tomato vinaigrette, pesto, smoked salt, cornbread **12**
-  **Praline Beef Bacon** *GF
smoked sugar, candied pecan **9**

GARDEN & FIELD

add a protein to your salad grilled chicken **+6** | salmon* **+8**
shrimp **+7** | hand breaded chicken tenders **+6**

- Low Country Caesar**
chopped romaine, cheese crackling, cornbread croutons **13**
- Beets + Berries** *GF
crisp lettuce, raw and cooked beets, blueberries,
strawberries, goat feta, smoked pecans, honey citrus vinaigrette **15**
-  **Little Gem Lettuce**
buttermilk dressing, roasted tomatoes, bacon, shallot,
asher blue cheese, deviled egg salad **12**

FROM THE PIT, PAN & HEARTH

-  **Fresh Catch**
pan seared catch of the day, seasonal sides **MP**
- Fish Fry**
malt vinegar and sea salt fries, summer slaw,
low country tarter sauce **17**
- Smoked Duck** *GF
gold rice salad, asparagus, stone fruit chutney, chicken jus **27**
-  **Heritage Pork Chop*** *GF
stuffed with apples and greens, butter beans, peach mustard **25**
- Crab Cakes**
creamed corn, meyer lemon, summer squash salad, popped grains **29**
- Gnocchi**
tomato gravy, pesto, broccolini, smoked mushroom,
herb cheese cracklin **16**
-  **Shrimp and Grits**
Jimmy red corn grits, andouille, okra, mushrooms,
red eye tasso gravy **24**
- Brick Chicken**  *GF
sweet potato, avocado, seasonal salad, toasted hot honey **16**
-  **Lamburger Steak**  *GF
gold rice salad with tzatziki flavors, smoked broccoli,
tomato vinaigrette **19**
- Cast Iron Salmon**  *GF
southern peas and beans, grains, cashews, citrus vinaigrette **21**

STARCH

- Duck Fat Fries, bearnaise aioli** **7**
- Buttermilk-herb whipped potatoes, pesto** **5** *GF
- Sorghum Lacquered Finger Sweet Potatoes** **7** *GF
- Butterbeans, mushroom bacon, preserved lemon** **5** *GF

VEGETABLE

- Smoked Broccolini, whipped goat cheese, benne seeds** **6** *GF
- Creamed Corn, puffed sorghum, chervil** **5** *GF
- Charred Green Beans, cashew, citrus vinaigrette** **5** *GF
- Roasted Asparagus, tomato vinaigrette** **8** *GF

Slow & Simmered Soups Inspired by the Season **MP**

FRESH FROM FLORIDA BEEF

-  **Bacon Wrapped Meatloaf**
buttermilk-herb whipped potatoes, charred green beans,
maple mustard **22**
- Flat Iron** 
sweet potato, stone fruit salad, WD steak sauce **32**
- Signature Burger**
Ft. McCoy smash patties, buttermilk cheddar, tomato bacon
jam, comeback sauce, house dill pickles, lettuce, tomato,
brioche bun **16**
-  **Pastrami Spiced Short Rib** *GF
creamed corn, grilled broccolini **27**
- Steak Frites**
duck fat fries, au jus, Bearnaise aioli **42**

Beverage

Coca-Cola Products	3.50
Iced Tea	3.50

WHITE

	glass	bottle
House Chardonnay	6	na
Prosecco, Ruffino DOC, Veneto, Italy NV	9	38
Sparkling, J Vineyards Cuvee, California, NV	11	48
Champagne, Veuve Clicquot Brut, France, NV	na	95
Chardonnay, Austin Hope, Paso Robles, CA	10	32
Chardonnay, Chalk Hill, Sonoma Coast, CA	12	40
Chardonnay, Sonoma Cutrer, Russian River, CA	na	50
Sauvignon Blanc, Saint Clair, Marlborough, NZ	12	42
Pinot Gris, Duck Pond, Willamette Valley, OR	10	32
Rosé, Decoy, California	11	35
Moscato, La Perlina, Veneto, Italy	9	30
White Zinfandel, Ck Mondavi, California	9	30

RED

	glass	bottle
House Cabernet Sauvignon	6	na
Cabernet, Franciscan "Cornerstone," California	10	32
Cabernet, Iron + Sand, Paso Robles, CA	14	50
Cabernet, Stag's Leap Wine Cellars "Artemis", Napa, CA	na	95
Pinot Noir, Hahn, Monterey, CA	10	32
Pinot Noir, Erath, Oregon	14	50
Pinot Noir, Banshee, Sonoma County, CA	na	60
Malbec, Tintonegro, Mendoza, Argentina	9	30
Red Blend, Raymond R Collection, California	10	34
Merlot, Went "Sandstone," Livermore Valley, CA	12	46

* These items are served raw or undercooked or may contain raw/undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* Gluten Free



THE WHISTLING DUCK

A SOUTHERN
AMERICAN
TAVERN