



SMALL PLATES

QUESO FRESCO QUESADILLA charred poblano street corn, avocado crema, corn tortilla, pickled jalapeños & carrots **\$8.50**
— add chicken tinga **\$4**

CRISPY BRUSSELS crispy brussel sprouts, house caramel, sesame, crushed peanuts, ^{with} soft boiled farm egg **\$9**

LUCKY DUCK NACHOS salsa verde, creme fraiche, street corn, pickled jalapeños, melted cheddar cheese & queso fresco **\$10** — add avocado crema **\$3** — add chicken tinga **\$4** — add smoked pulled pork **\$4**

BAKED PIMENTO CHEESE house made pimento cheese dip served ^{with} pickled red onions, herbs & toasted crostini **\$9** **NEW**

MAC & CHEESE house baked with cheddar ^{and} parmesan, brown butter crumbles, herb oil **\$8** — add crispy bacon **\$4**

DUBLIN SPRING ROLLS corned beef, collard greens, carrots, cabbage, served ^{with} mustard vinaigrette **\$8.50**

GREEN TOMATOES pickled green tomatoes, corn fried over spinach & goat cheese served ^{with} house ranch dip **\$8**

SMOKED SALMON FRITTERS house smoked salmon fritters served with spinach, lemon wedge & house made tarter sauce **\$10.50*** **NEW**

HUMMUS TRIO red pepper & eggplant – sun-dried tomato – red beet ^{and} topped with feta, crispy chickpeas, served ^{with} toasted crostini **\$11.50**

IRISH POUTINE hand cut fries, mcdonnells style curry sauce, queso fresco, scallions **\$11.50** — add chicken tinga **\$4** — add house smoked bacon **\$4**

YELLOWTAIL TUNA POKE* sashimi grade tuna, avocado, scallions, sesame soy marinade, wonton crisps, crispy kale & nori **\$11.50**

BLACK & BLEU SLIDERS house ground beef on brioche rolls with bleu cheese, crispy shallots, balsamic drizzle — 2 per order **\$8**

SOUPS

HARVEST BISQUE curried butternut squash + apple bisque ^{with} crème fraiche **\$6**

FRENCH ONION SOUP beef stock, gratinéed ^{with} crostini + gruyere **\$8**

SMOKED FISH CHOWDER smoked salmon & house bacon, haddock, potatoes, carrots, light cream stock, parsley **\$7**

SIDES \$4

hand cut fries
mashed potatoes
cucumber, tomato & feta salad
seasoned rice
crispy brussel sprouts
grilled zucchini

SALAD DRESSING

ranch, caesar, bleu cheese, miso
honey mustard, warm bacon vinaigrette, balsamic vinaigrette, & lemon shallot vinaigrette
- ALL MADE IN HOUSE -

ENTREES

BRAISED SHORT RIB red wine braised short rib, mashed potatoes, braised greens, house demi glaze & crispy potato threads **\$23.50**

BLACKENED SALMON* crispy brussel sprouts, seasoned rice, lemon aioli, scallion grass **\$24** **NEW**

FISH N' FRIES topped with a shaved root vegetables, served ^{with} housemade tarter sauce & bourbon ketchup **\$17.50**

TURKEY DINNER smoked turkey breast over mashed potatoes, crispy brussel sprouts, cranberry sauce & apple sage gravy **\$19** **NEW**

SHEPHERD'S PIE mutton, cheshire pork, beef, carrots, peas, corn, thyme, mashed potatoes **\$19**

HANDHELDS

ALL HANDHELDS ARE SERVED WITH FRIES → substitute for a different side **\$1.50**

LD BURGER* double patties ground in house, pickles, american cheese, special special sauce served ^{with} hand cut fries **\$15**

TAILOR-MADE BURGER* → double patty **\$14**
choice of cheddar, american, swiss or bleu cheese with lettuce, tomato & onion → add steakhouse bacon **\$3**, add avocado crema **\$2**, add crispy shallots **\$1**

STOUT PORK TACOS smoked pulled pork ^{with} green tomato relish, shaved radish, hickory nut gap cracklings, green onions, mustard vinaigrette & flour tortilla **\$11**

CUBAN SANDWICH smoked pulled pork, house cured ham, pickles, swiss cheese, ^{and} miso honey mustard **\$11**

FISH TACOS blackened haddock, street corn, smoked tomatoes, avocado purée & chili aioli **\$12**

FRIED CHICKEN SANDWICH pickle brined house pickles, pimento cheese & mustard sauce **\$13** nashville style upon request ^{and}

GRILLED VEGETABLE WRAP grilled zucchini, red peppers, sundried tomato hummus, spinach, balsamic reduction in spinach flour tortilla **\$10**

BOWLS

SASAFRASS PORK BELLY braised pork belly, sweet potato purée, crispy brussel sprouts ^{and} green tomato relish **\$14**

SALMON SUPERFOOD pesto grilled salmon over warm wheat berry pilaf, grilled frisée, tomato & herb salad **\$14***

CHICKEN & DUMPLINGS stewed chicken & vegetables with buttermilk biscuits, sweet potatoes & garnished with pickled onions and crispy shallots **\$14** **NEW**

TANDOORI CHICKEN spice grilled chicken breast ^{and} cucumber, tomato & feta salad ^{with} roasted red pepper hummus & crispy chick peas served over seasoned rice **\$14**

PULLED PORK slow cooked cheshire pork ^{with} seasoned rice, braised greens, braising jus & green tomato relish **\$13**

SALADS

ROASTED BEETS feta, pickled pink onions, spinach, beet hummus, candied walnuts, shallot vinaigrette **\$12**

GRILLED WEDGE grilled romaine, smoked corn, crispy shallots, smoked tomatoes, crispy bacon, bleu cheese dressing **\$10**

COBB romaine, bacon cubes, smoked tomato, chopped egg, charred poblano street corn, bleu cheese, avocado purée, housemade ranch **\$14**

CHEF SALAD smoked turkey & ham, chopped romaine, smoked tomatoes, sliced cucumbers, pickled carrots, crispy shallots, cheddar cheese, housemade ranch **\$14** **NEW**

CAESAR romaine, parmesan, cracked black pepper croutons — small **\$5** — regular **\$9.50**

HOUSE SALAD romaine, smoked tomatoes, pickled carrots, sliced cucumber — small **\$5** — regular **\$9.50**

ADD: CHICKEN TINGA \$5 OR PESTO GRILLED SALMON* \$6.50

WINGS

6 - \$8, 12 - \$14, 18 - \$19

CHOICE OF ONE SAUCE

MALAYSIAN CHILI coconut milk marinade ^{with} lemongrass & chili sauce

SPICY BUFFALO ^{with} bleu cheese foam & crumbles

GENERAL TSO'S ^{with} tangy rice wine vinegar & hoisin sauce

HOUSE SMOKED ^{with} white bbq sauce

CRISPY TERIYAKI

Sourcing quality ingredients is important to us.
Our suppliers provide us local and regional ingredients all produced with the greatest of care.
Breads, spreads, pickles & more all made with love in house.

**EXECUTIVE CHEF:
JOSH CHAPMAN**

SEASONAL COCKTAILS

APPLE BUTTER CIDER
bourbon, apple butter, apple cider, bitters **\$10**

BAXTER BARISTA
jameson irish, coffee, bailey's infused
whipped cream **\$9**

CRANBERRY FIZZ MARTINI
vodka, triple sec, lime juice, cranberry,
topped with champagne **\$9**

FAREWELL TO SUMMER
myers dark rum, pama, lime, simple syrup **\$10.50**

ON DRAFT

CAROLINA APPLE - cider - bold rock **\$5.50**

FORT MILLSNER - pilsner - amor artis brewing **\$6.50**

GOLDEN BOY - blonde ale - triple c brewing co. **\$5.50**

WHITE ZOMBIE - belgian witbier - catawba brewing co. **\$5.50**

COPPER - amber - omb **\$5.50**

HOP, DROP 'N ROLL - ipa - noda brewing co. **\$7**

MOUNTAIN CANDY - ipa - sycamore brewing **\$6.50**

STELLA ARTOIS - belgian pilsner **\$6**

PERNICIOUS - ipa - wicked weed brewing **\$7**

GUINNESS - irish dry stout **\$6**

- Ask your server about our rotating draft list -

WINES WHITE

HUGUET DE CAN FEIXES PENEDES
spain **\$10 / \$39**

J. LOHR RIVERSTONE CHARDONNAY
california **\$9 / \$35**

FETZER RIESLING
california **\$7 / \$28**

MATUA VALLEY SAUVIGNON BLANC
new zealand **\$8 / \$32**

MIRABELLO PROSECCO
italy **\$7.50 / \$30**

BENVOLIO PINOT GRIGIO
italy **\$7 / \$28**

SUMMER WATER ROSE
california **\$13 / \$51**

COCKTAILS

DIRTY DUCKY
tito's vodka, noilly prat dry vermouth, olive juice,
bleu cheese stuffed olives **\$12**

THE LD FASHIONED
rúa single malt whiskey, sugar, luxardo
cherry, orange bitters **\$12**

KENTUCKY MULE
bourbon, ginger beer, lime, mint **\$10**

BAXTER SOUR
vodka, peach, lemon juice, simple syrup,
pinot noir floater **\$10**

BLUE CANOE
tito's vodka, blueberries, lemon juice, basil **\$12**

GRAPEFRUIT COLLINS
deep eddy grapefruit vodka, elderflower
liqueur, lemon **\$11**

PUTTIN' ON THE SPRITZ
beefeater pink gin, aperol, lemon, club
soda, champagne **\$11**

CUCUMBER MOJITO
effen cucumber vodka, fresh mint,
lime, soda **\$10**

BOTTLES

BUD LIGHT usa — **\$4.50**

COORS LIGHT usa — **\$4.50**

CORONA mexico — **\$4.50**

YUENGLING usa — **\$4.50**

FULLER'S ESB england — **\$7**

MURPHYS IRISH STOUT ireland — **\$5.50**

SAM SMITH OATMEAL STOUT england — **\$8**

MILLER LIGHT usa — **\$4.50**

GUINNESS ireland — **\$5.50 (can)**

NEWCASTLE BROWN ALE
netherlands — **\$5.50**

SODAS & TEAS

BOYLAN SODAS gourmet craft sodas **\$3**

COLA

DIET COLA

GINGER ALE

ORANGE

CREME

RED BIRCH

LEMON-LIME

ROOT BEER

TEA sweet or unsweet **\$2.50**

RED

MARIETTA CELLARS ZINFANDEL
california **\$11 / \$43**

**J. LOHR ESTATES FALCON'S PERCH
PINOT NOIR**
california **\$9 / \$35**

**NOAH RIVER CABERNET
SAUVIGNON**
california **\$9 / \$35**

REVELRY MERLOT
washington **\$13 / \$51**

PALAMA SALICE SALENTINO
italy **\$10 / \$39**

PEIRANO ESTATES ILLUSION BLEND
california **\$10 / \$39**

LUCKYDUCKGASTROPUB.COM
@THELUCKYDUCKGASTROPUB