



ENTREES

- BRAISED SHORT RIB** red wine braised short rib, whipped potatoes, braised greens, house demi glaze & crispy potato threads \$23.50 **NEW**
- PORTERHOUSE PORK CHOP** grilled cheshire pork porterhouse served with crispy yukon gold potatoes, grilled summer squash, green onion & crispy hickory nut gap pork crackling \$24
- MISO SALMON*** pea purée, sesame wok vegetables, seasoned rice & scallions \$25
- FISH N' FRIES** pea puree, topped with a shaved root vegetables, served with housemade tarter sauce & bourbon ketchup \$17.50
- LEMON THYME ROASTED HALF CHICKEN** organic chicken, potato ricotta gnocchi, smoked carrots, spinach & mustard chicken jus \$23
- SHEPHERD'S PIE** mutton, cheshire pork, beef, carrots, peas, corn, thyme, mashed potatoes \$22

—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
- STOUT PORK TACOS** black blaze nitro stout braised pork with green tomato relish, shaved radish, hickory nut gap cracklings, green onions, mustard vinaigrette & flour tortilla \$11
- BBQ PORK SANDWICH** cheshire pork, apple cabbage slaw, miso honey mustard \$11
- FISH TACOS** blackened haddock, smoked corn, confit tomatoes, avocado purée & chili aioli \$12
- FRIED CHICKEN SANDWICH** pickle brined house pickles, porter cheddar & mustard sauce \$13 nashville style upon request ☠
- GRILLED VEGETABLE WRAP** grilled summer squash, red peppers, sundried tomato hummus, spinach, balsamic reduction in spinach flour tortilla \$10

BOWLS

- SALMON SUPERFOOD** pesto grilled salmon over warm wheat berry pilaf, grilled frisée, tomato & herb salad \$14*
- SUMMER VEGETABLE PASTA** egg pappardelle with heirloom tomatoes, corn, summer squash, corn ricotta espuma & crispy kale \$14 **NEW**
- TANDOORI CHICKEN** spice grilled chicken breast with cucumber, tomato & feta salad with roasted red pepper hummus & crispy chick peas served over seasoned rice \$14 **NEW**
- PULLED PORK N' GREENS** slow cooked cheshire pork with seasoned rice, braised greens, braising jus & green tomato relish \$13 **NEW**

SOUPS

GREEN GAZPACHO chilled cucumber & green tomato gazpacho, garden salsa verde, smoked tomato granita & chili oil \$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
wok vegetables
cucumber, tomato & feta salad
grilled summer squash
house side salad
seasoned rice

SALAD DRESSING

ranch, caesar, blue cheese,
warm bacon vinaigrette,
balsamic vinaigrette, &
lemon shallot vinaigrette

ALL DRESSINGS MADE IN HOUSE

EXECUTIVE CHEF: JOSH CHAPMAN

SALADS

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

SOUTHWEST CAESAR romaine, queso fresco, tortilla, red onions, smoked tomatoes, jalapeño, caesar dressing \$10.50

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

SPINACH GOAT CHEESE butternut squash, candied walnuts, red onion, warm bacon vinaigrette \$13

TOMATOES AND MOZZARELLA heirloom tomatoes, fresh mozzarella, pesto, corn, shaved red onion, served over spinach \$12

ADD: CHICKEN TINGA \$5 OR MISO 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 blue 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.

COCKTAILS

DIRTY DUCKY

tito's vodka, noilly prat dry vermouth, olive juice, blue cheese stuffed olives \$12

THE LD FASHIONED NEW

rúa single malt whiskey, sugar, luxardo cherry, orange bitters \$12

BRAMBLE ON NEW

bourbon, lychee, lemongrass, muddled blackberries \$10

NEON COCONUT

muddy river coconut rum, melon liqueur, pineapple \$11

BAXTER SOUR NEW

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 NEW

effen cucumber vodka, fresh mint, lime, soda \$10

LD MULES

— all served with ginger beer —

KENTUCKY

bourbon, lime, mint \$10

TRADITIONAL PEACH

vodka, peach, lime \$10

PAMPLEMOUSSE

tequila, pamplemousse liqueur, fresh grapefruit \$11

GIN & GINGER

drumshambo irish gin, domaine de canton ginger liqueur, lime \$11

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

GOOSE ISLAND - ipa \$5.50

GUINNESS - irish dry stout \$6

- Ask your server about our rotating draft list -

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

CREME

DIET COLA

RED BIRCH

GINGER ALE

LEMON-LIME

ORANGE

ROOT BEER

TEA sweet or unsweet \$2.50

WHITE

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

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

HUGUES BEAULIEU PICPOUL
france \$9 / \$35

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

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 SAVENTINO
italy \$10 / \$39

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

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