

Welcome to Duck's! We're glad you're here.

*"One cannot think well, love well, sleep well, if one has not dined well" – Virginia Woolf,
or as she said on many occasions: VIVE le DUCK!*

■ Bistro Menu ■

All items are prepared to order

Please request separate checks in advance • Gratuity make be added to parties of 6 or more

Snacks and Small Plates

Roasted Red Pepper Dip - \$5

With homemade bread selection

Bread & Cheese Basket - \$7

Selection of cheeses and our breads

Shrimp Cakes - \$8

*With Citrus slices, avocado &
a drizzle of Asian dressing*

Herb & Cheese Soufflé - \$8

with fuji apples and baguette

please allow extra time

Calzonettes – Mini Calzones - \$8

*(1) chicken sausage & (1) spinach, with three
cheeses & our own organic tomato sauce*

Soup of the Day \$4

Ask your server for today's offering

Sandwiches

served on fresh baked bread with choice of one side: Side Salad or Potato Salad (Soup, add \$1.50)

Our own **Cured Salmon**, avocado, cream cheese, arugula, tomato, red onion, capers on baguette **\$9.75**

Prosciutto, swiss cheese, fig spread on country wheat bread (served warm) **\$9**

The James Calvin, slow roasted pulled pot roast, Pat's horseradish sauce & Dijon mustard
on walnut leek bread **\$9**

Roast Springer Mountain Farms chicken breast, herbed goat cheese, red peppers, arugula,
homemade lemon mayo on walnut leek bread **\$8.50**

Chicken Salad, Duck's blend of roasted chicken, dates, celery & pecans, your choice of bread **\$8**

The Carlson, Fresh tomato & mozzarella, herbed goat cheese, lemon mayo & basil on walnut leek
or olive bread **\$8**

Bistro Pork, slow roasted White Marble Farms pork, smoked provolone, banana peppers on
baguette **\$9**

Our Own **Veggie Burger**, made from scratch – lentils, mushrooms, walnuts, leeks & onions,
with red pepper dip or lemon mayo on olive bread (Add Swiss or Provolone .75) **\$8.50**

Bacon, Egg and Blue, scrambled eggs, bacon, blue cheese, lettuce and tomato on
country wheat bread **\$7**

Traditional Grilled Cheese, Cheddar, provolone & swiss on country wheat bread (Add bacon \$1) **\$7**

Salads

Cosmic Salad \$7

*fresh romaine lettuce, tomato, cucumber, mushrooms,
sunflower seeds, dried cherries, blue cheese crumbles,
& Duck's vinaigrette on the side*

Cosmic Side Salad \$4

(a smaller version of our Cosmic)

Add chicken, cured salmon, chicken salad, veggie burger, or shrimp cake \$3.⁵⁰

Add avocado for .75

Fresh Mozzarella for .50

And remember to save some room for one of our delicious, fresh baked desserts!

Specialty Pizzas *Individual 8"* \$10

Classic White - buffalo mozzarella, ricotta,
parmesan reggiano, fresh garlic, & fresh basil

Cured Salmon
cream cheese, red onion & capers

Panzanella
*mozzarella, arugula, tomato, parmesan reggiano,
roasted chicken & Duck's vinaigrette*

California
*roasted chicken, mozzarella, garlic, tomato, avocado,
& our fresh tomato sauce*

Margherita
*buffalo mozzarella, tomato, our fresh tomato sauce,
& fresh basil*

Create your own Pizza \$7+

A Cheese pizza with your favorites:

*.75: pepperoni, chicken sausage, calamata
olives, ricotta, avocado*

*.50: mushrooms, fresh garlic, fresh tomatoes,
fresh basil, extra mozzarella*

■ Wine, Beer & Beverages ■

Beverages:

Batdorf & Bronson Coffee, Unsweet Iced Tea, Hot Tea, Fiji Water \$2
Coke, diet Coke, Sprite, Orangina, Limonata, Sparkling Water \$1.⁵⁰

RED WINES

LATOUR DOMAINE DE VALMOISSINE \$9
PINOT NOIR – France Bold, lively fruit aromas. A medium bodied wine with a soft, silky texture and soft tannins leading to a clean finish. Recommended with The James Calvin sandwich.

RODNEY STRONG PINOT NOIR –California \$12
Aromas of rose petals and red fruits. This wine has a delicately silky texture framing cherry, cranberry, cola and tea flavors, and is quite dry. Recommended with Margherita pizza.

RED ROCK MERLOT –California \$8
Lush, thick cherry, black plum and boysenberry relax into the soft, rounded tannins of this tasty wine, oak aged to perfection. Recommended with Herb and Cheese Custard or Calzonettes.

BONTERRA CABERNET SAUVIGNON –California \$10
Cherry, and raspberry flavors combine with a soft, yet full, mouthfeel in this wine made from organically grown grapes. It finishes with chocolate notes that contrast with dark fruit flavors. Recommended with Bacon, Egg and Blue sandwich.

LIBERTY SCHOOL SYRAH –California \$9
Aromas of blackberry brambles, smoked meats and currants. Full-bodied and intensely colored, this wine has flavors of ripe dark cherries, black pepper and wild exotic berries. Recommended with Classic White Pizza.

WHITE WINES

KRIS PINOT GRIGIO -- Italy \$8
Floral aromas with hints of honeyed lemon, orange rind, and pears. Crisp, light to medium-bodied, a refreshing wine. Recommended with the Panzanella pizza.

J. LOHR "BAY MIST" RIESLING –California \$8
Aromas of peach, apricot, honeydew melon with a rose and curry spiciness. Recommended with Shrimp Cakes

LO TENGO TORRONTES –Argentina \$8
Intense aromas of roses and peonies. An off dry wine with tropical fruit flavors and a rich texture. Recommended with Roast Springer Mountain Chicken sandwich.

LOUIS LATOUR POUILLY FUISSE –France \$12
Aromas of melons and pears with underlying notes of almonds. Good acidity with buttery texture and pronounced ripe fruit character. Recommended with Cured Salmon sandwich.

LIBERTY SCHOOL CHARDONNAY –California \$10
Bartlett pear, pineapple and green apples in the nose. Lush, tropical and full-bodied with a long, balanced finish. Recommended with Prosciutto sandwich.

ROSE WINE

DOMAINE DE NIZAS CÔTEAUX DU LANGUEDOC ROSÉ – France \$9
Aromas of red fruit, spices and fruit drops. This wine is round, delicate and supported by a good acidity.
Recommended with James Calvin sandwich or Veggie Burger.

SPARKLING WINES, individual bottles

CRISTALINO BRUT CAVA – Spain \$10
Crisp and toasty nose, beautiful citrus and green apple fruit with very fine bubbles and a clean finish. Recommended with Snacks or on its own!

BANFI ROSA REGALE – Italy \$12
A unique red sparkling wine. Aromatic with a hint of rose petals and raspberries, a soft sparkling texture, and a sweet finish. Recommended with anything chocolate

BEER

Highland Kashmir Pale Ale	\$3. ⁵⁰	Ace Pear Cider	\$3
Highland Gaelic Amber Ale	\$3. ⁵⁰	Sam Adams Light	\$3
Highland Porter	\$3. ⁵⁰	Sam Adams Black	\$3
La Chouffe, Belgian Golden Ale	\$6	Sam Adams Cherry Wheat	\$3
Saison DuPont, Belgian Farm House Ale			\$7