

the duck & the peach

winter

beluga caviar | 12 | yucca, whipped ricotta, scallion
pumpnickel & butter | 14 | migrash farms rouge de bordeaux grain, array of butter
duck liver paté | 24 | pan de cristal bread, seasonal jam
beef tartare | 17 | roседа farms beef, horseradish, calabrian chile, potato chip
butterhead lettuce | 15 | banyuls vinaigrette, mimolette, tarragon, chervil, chive
honeynut squash | 19 | ras el hanout, crispy shallot
baby carrots | 19 | harissa crunch, labneh, dill
potato funnel cake | 23 | black burgundy truffles, manchego mornay sauce
brussels sprouts | 19 | citrus honey, mint, chives
beet risotto | 18 | boro beets, candy cane beets, pecorino, red vein sorrel
wild mushroom polenta | 26 | hen of the woods, chanterelles, pecorino, sherry vinegar
dorade | 33 | shiitake, cremini mushroom, dashi
secreto | 34 | ibérico pork, fennel, mustard

rotisserie

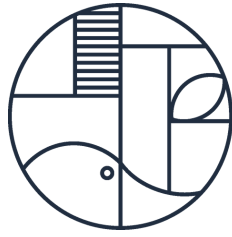
lamb | 35 | vadouvan, rapini, harissa chimichurri
chicken | 35 | 65 | amish chicken, potato, aji verde toum, cilantro
duck | 98 | j. jurgielewicz duck, watercress panzanella, citrus vinaigrette, scallion

duck feast

our favorite way to spend the evening, with our signature duck and this season's bounty
a three course menu built for two to enjoy | 180
wine pairing | 55 per person

A 20% service charge is added to your bill to create equity and stability in our industry.
The entire service charge added to your bill is for our hourly team members and 100% is used for their compensation.
Should you wish to acknowledge the team for an exceptional experience, we have included an optional gratuity line.
Any gratuity left is distributed among all hourly team members in the dining room and kitchen, who also create your dining experience.
Enjoy and thank you for joining us.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



| the duck
&
the peach

Please enjoy our newest menu,
full of the flavors of winter and nostalgic memories
Dishes are listed in order of lightest to largest.
Guests are encouraged to enjoy
an earnest curation of our favorite dishes
or the whole menu at their leisure.

The heart of our kitchen,
the rotisserie quietly imbues each ingredient
with tender flavors we've chosen to highlight your main course.
These items are larger format and easily enjoyed between two guests.
For parties larger in size,
we recommend choosing more than one rotisserie dish.

Seasonality is a cornerstone
here at the duck & the peach.

Sharing only the freshest of ingredients
from farms & purveyors;
our vital partners
in providing the guest with an exceptional experience.

We are a backdrop for celebrations
and are so grateful to share in many of your life achievements,
whether you are celebrating a 1st or 50th milestone
we would love to have you join us.

farms & purveyors

| chalet farm | d'artagnan | earth n' eats farm | j. jurgielewicz | j.j. mcdonald | karma farms | migrash farms |
| our farm dc | ovoka farms | roseda farms | samuels & sons |



the duck
&
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Allergy Menu

** - can be removed

allium - **a** shellfish - **sh** gluten - **g** egg - **e** capsaicin - **c**
finned fish - **f** soy - **s** dairy - **d** tree nut - **n** vegetarian - **veg**

beluga caviar | 12 | yucca, whipped ricotta, scallion **f, a**, d (sheep)**

pumpnickel & butter | 14 | migrash farms rouge de bordeaux grain, array of butter **d (cow, goat, buffalo), g, a**, veg**

duck liver paté | 24 | pan de cristal bread, seasonal jam **d (cow), e, g, a**

beef tartare | 17 | roседа farms beef, horseradish, calabrian chile, potato chip **c, a****

butterhead lettuce | 15 | banyuls vinaigrette, mimolette, tarragon, chervil, chive **d** (cow), a**, veg**

honeynut squash | 19 | ras el hanout, crispy shallot **d (goat), a, veg**

baby carrots | 19 | harissa crunch, labneh, dill **d (sheep), a, sesame, veg**

potato funnel cake | 23 | black burgundy truffles, manchego mornay sauce **d (cow, sheep, goat), e**

brussels sprouts | 19 | citrus honey, mint, chives **a, veg**

beet risotto | 18 | boro beets, candy cane beets, pecorino, red vein sorrel **d (cow, sheep), a, c**

wild mushroom polenta | 26 | hen of the woods, chanterelles, pecorino, sherry vinegar **d (cow, sheep, goat), a, c, veg**

dorade | 33 | shiitake, cremini mushroom, dashi **a, f, s**

secreto | 34 | ibérico pork, fennel, mustard **d (buffalo), a, c**

rotisserie

lamb | 35 | vadouvan, rapini, harissa chimichurri **d (sheep) a, c**

chicken | 35 | 65 | amish chicken, potato, aji verde toum, cilantro **a, c, e**

duck | 98 | j. jurgielewicz duck, watercress panzanella, citrus vinaigrette, scallion **a, g****

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