

# The Shaved Duck

2900 Virginia Ave 63118-1227 · +13147761407 · Updated: Jan 14, 2026

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## APPETIZERS 7

### Smothered Fries

**\$9.99**

Pulled rib and pork meat over hand cut fries topped with cheese sauce and freshly grated sharp cheddar

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### Duck Confit

**\$10.99**

Thigh slowly poached in duck fat, served over greens in cider molasses with grilled bread

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### Crabcakes

**\$9.99**

Pan seared, served with jalapeno cream corn

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### Smoked Chicken Wings

**AVAILABLE OPTIONS**

Slow smoked served with mango, ginger & habanero bbq sauce

\$5.50

\$9.99

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### Buttermilk Cornbread

**\$4.99**

Served in cast iron skillet with side of honey butter (15 minute prep time from 11-5)

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### Walnut & Brown Sugar Bacon

**\$8.50**

House cured, served with pears & bleu cheese (available after 5 pm only)

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### Burnt Ends

**\$8.50**

Slow smoked for many hours tossed in black isle bbq (available after 5 pm only)

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## FLATBREADS 3

### Pulled Pork

**\$10.99**

Apple, crispy bacon, bbq onions & white cheddar

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### Duck Confit & Smoked Mozzarella

**\$12.99**

Spinach, dried cranberries & sweet bourbon drizzle

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### Three Cheese & Vegetable

**\$10.99**

Parmesan, white cheddar, american, white bbq sauce, green peppers, red onions, spinach & smoked tomato

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## SALADS 3

### House Salad

**AVAILABLE OPTIONS**

Mixed greens, cranberries, goat cheese & toasted pine nuts with cider molasses dressing

\$5.99

\$9.99

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## Caesar Salad

Classic preparation with romaine, shaved parmesan & herb croutons

AVAILABLE OPTIONS

\$5.99

\$9.99

## Wedge Salad

Iceberg lettuce, crispy bacon, cherry tomatoes & shaved red onion with ranch dressing

**\$8.99**

## GUMBO/CHILI 3

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### Seafood & Andouille Gumbo

AVAILABLE OPTIONS

\$4.99

\$7.99

### Duck & Smoked Jalapeno

AVAILABLE OPTIONS

\$4.99

\$7.99

### Chili Mac

Our famous mac & cheese topped with Duck and Jalapeno Chili sprinkled with white cheddar and green onions

**\$10.99**

## SMOKEHOUSE SPECIALITES 10

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### Pulled Pork Sandwich

Slowly smoked for hours over wild cherry & hickory, served with one side

**\$10.99**

### Smoked Tri-Tip Sandwich

Marinated, thinly sliced to order, rubbed with rosemary, garlic, salt & pepper, served with one side

**\$11.99**

### Pulled Chicken Sandwich

Slowly smoked whole and pulled to order, served with one side

**\$9.99**

### Baby Back Ribs

House rub, smoked with cherry wood, glazed, served with one side

AVAILABLE OPTIONS

\$13.99

\$23.99

### Smoked Meatloaf

With a root beer glaze, served with one side

**\$12.99**

### Bratwurst Burger

Brat meat, smoked onions, melted swiss cheese, spinach, dried mango & maple dijon sauce, served with one side

**\$10.99**

### Vegetable & Smoked Mozzarella Sandwich

Brussel sprouts, tomatoes, red peppers, smoked habanero sauce, served with one side

**\$9.50**

### Loaded Smoked Potato Wedges

Loaded with pulled pork, baked beans, bacon, white cheddar & smoky Bourbon bbq sauce

**\$9.99**

### Loaded Vegetable Potato Wedges

Loaded with chef's choice of fresh vegetables, a blend of 3 cheeses & Alabama style white bbq sauce

**\$8.99**

## Meat Plate

Choice of Pork, Tri-Tip, Chicken, Meatloaf \*\*Burnt Ends, Polish Sausage\*\* (\*\*available after 5 pm\*\*), served with one side (toasted bun/bread \$0.75)

### AVAILABLE OPTIONS

Two Meat Plate: \$13.99

Three Meat Plate:  
\$18.99

## PIGGY, SHRIMPY, DUCKY 6

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### Slow Smoked Duck Breast

**\$19.99**

With a cherry juniper jam, served with choice of one side

### Shrimp n' Grits

**\$13.99**

Sauteed shrimp over jalapeno & cheddar grits

### The B.O.S.S

**\$13.99**

Thinly sliced tri-tip smothered in bacon swiss sauce topped with onion rings on brioche bun, served with choice of one side

### Brisket Point Burger

**\$10.99**

Fresh ground daily in house with white american cheese and lettuce, tomato, and onion with choice of one side

### Smoked Polish Sausage Sandwich

### AVAILABLE OPTIONS

Chef Kat's family recipe, served with a sweet & spicy corn puree and goat cheese creme fraiche served with one side

\$11.99

Make it a sausage plate for:

\$12.99

### Smoked Roasted Chicken

### AVAILABLE OPTIONS

Seasoned, smoked and roasted to order, served with choice of one side

Half: \$12.99

Whole: \$18.99

## SIDES 8

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### Jalapeno Cream Corn

### Mac n' Cheese

### Baked Beans

### Hand Cut Fries

### Coleslaw

### Sauteed Brussel Sprouts

### Caramelized Onion Mashed Potatoes

### Side of the Day

available after 5 pm

## THE SHAVED DUCK CRAFT BEER 4

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<b>4 Hands "Contact High" 20 oz.</b>	<b>\$6.00</b>
Generously hopped wheat ale, does not bogart the bong	
<b>2nd Shift "Brew Cocky" 16oz</b>	<b>\$7.00</b>
The naughtiest IPA in Saint Louis! Get in touch with your perverse side	
<b>Uinta "Baba" Organic Black Lager 20 oz.</b>	<b>\$6.00</b>
Easy drinking, but with a malty depth that makes you seem more interesting because you are drinking it	
<b>Modern "Lou-Dog" 20 oz.</b>	<b>\$6.00</b>
"We took this trip to Garden Grove..." You know the rest	

## BOTTLE BEERS 35

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<b>Bud/Bud Light</b>	<b>\$3.50</b>
<b>Apple Knocker "Hard Knocks" Cider 22oz</b>	<b>\$12.00</b>
Oak barrel fermented with Belgian yeast, dry and delicious	
<b>Bells "Oberon"</b>	<b>\$5.50</b>
The summeriest of summer beers. A kiss from the sun.	
<b>Oskar Blues "Mama's Little Yella Pils" 12oz can</b>	<b>\$5.50</b>
Flavorful, easy pilsner made in the traditional Czech manner	
<b>Shiner "White Wing"</b>	<b>\$6.00</b>
Traditional Belgian style wheat ale, coriander, and orange spices	
<b>Urban Chestnut "Schnickelfritz" 16 oz</b>	<b>\$6.50</b>
German style weissbier, notes of clove and banana	
<b>Schlafly Raspberry Hefeweizen</b>	<b>\$5.00</b>
Their celebrated wheat ale with the addition of fresh raspberries	
<b>Crispin Blackberry Pear Cider</b>	<b>\$6.00</b>
Nectar of Gods.. Made for mortals	
<b>Boulard Ginger Lemon Radler 22oz can</b>	<b>\$5.00</b>
A new summer tradition, and a damn fine one at that	
<b>Abita Strawberry Harvest Lager</b>	<b>\$5.00</b>
The dawn of spring has arrived, and it's made with fresh Louisiana strawberries	
<b>4 Hands "Send Help" 12oz can</b>	<b>\$5.50</b>
Dry hopped blonde ale brewed in collaboration with the skateboard company...loose trucks and broken decks available upon request	
<b>Perennial "Aria" 750 ml</b>	<b>\$15.00</b>
Complex, golden liquid magic from STL's most daring brewery	
<b>New Belgium "Shift" Pale Lager</b>	<b>\$4.50</b>
Your easy going bro always slides into place and never embarrasses himself	

<b>Schlafly Summer Lager</b>	<b>\$5.00</b>
So clean and so fresh, looks great in your mouth	
<b>Six Row "Whale" 16oz can</b>	<b>\$6.00</b>
Pale wheat ale...girl next door type, good body, nice style"	
<b>Breckenridge "Avalanche" Ale</b>	<b>\$5.50</b>
This amber ale is friendlier than a dude-bro at the ski lodge who's been hitting the bar since noon	
<b>Oskar Blues "Dale's Pale Ale" 12oz can</b>	<b>\$5.50</b>
The first hand-canned craft beer in America a hop fueled, malty good time	
<b>O'Dell's "Tree Shaker" Imperial Peach IPA</b>	<b>\$7.00</b>
Abundant hops + fresh peach + your mouth = a sexy 3-way	
<b>Lagunitas "Lil Sumpin"</b>	<b>\$6.00</b>
Hoppy wheat ale with malts and a love of trouble	
<b>Urban Chestnut "Hopfen" 16 oz</b>	<b>\$6.50</b>
Extra crispy IPA made with Bavarian hops, perfect for summer	
<b>Stone IPA</b>	<b>\$6.00</b>
The San Diego original, protected by the great gargoyes who squash anyone who imitate it's greatness. There is only Zuul.	
<b>Urban Chestnut "STLIPA"</b>	<b>\$7.00</b>
Proud and strong like the bricks that built our fair city	
<b>Deschutes "Fresh Squeezed" IPA</b>	<b>\$5.50</b>
Tastes like fresh squeezed citrusy hop juice. So very delicious	
<b>North Coast "Brother Thelonious"</b>	<b>\$7.00</b>
Dark, boozy Belgian style abbey ale. Yum.	
<b>Shiner Bohemian Black Lager</b>	<b>\$5.00</b>
An old world Czech style lager with dark, toasty malts	
<b>Crown Valley "Big Bison" Ale 22oz</b>	<b>\$13.00</b>
An already robust dubbel ale made into a powerful, delicious beast after being aged in oak red wine barrels	
<b>Charleville "Tornado Alley" Amber Ale</b>	<b>\$5.50</b>
Deep and malty, full flavored and bold. Gives you bedroom eyes	
<b>4 Hands "Cast Iron" Oatmeal BrownAle 12 oz can</b>	<b>\$5.50</b>
Sexual chocolate in a can (actual chocolate not included)	
<b>Lagunitas "Night Time" Black IPA</b>	<b>\$6.00</b>
Brewed with malice, has never seen sunlight	
<b>Founders "Dirty Bastard" Scotch Ale</b>	<b>\$6.00</b>
Big and beastly, made with tears of their enemies	
<b>Abita Turbodog</b>	<b>\$5.00</b>
Dark brown ale, rich body, slight chocolate / toffee flavor	

<b>Left Hand "Black Jack" Porter</b>	<b>\$6.00</b>
I have no idea how they made this so damn creamy and good	
<b>Excel "Southside Stout"</b>	<b>\$5.50</b>
Elitist rock n'roll attitude and worn out flannel shirt optional	
<b>New Holland "Dragon's Milk" Stout</b>	<b>\$7.00</b>
Aged in the finest bourbon barrels of Westeros, enjoyed by the old gods and the new	
<b>Lagunitas "Gnarlywine" 22 oz</b>	<b>\$11.00</b>
This barleywine scoffs at the idea of you being man enough to handle it's bold character	