



blue duck tavern would like to recognize the purveyors and artisans
who enrich our menu with their fresh ingredients

Brunch Cocktails

Caf  Park
Grand Marnier, Espresso, Orange

Sorbet Mimosa
Daily Sorbet Selection, Cr mant de Loire

Bloody Mary
Pepper Infused Vodka

Bloody Maria
Roasted Jalape o Tequila

Specialty Beverages

Fresh-Squeezed Orange Juice

Compass Cold Brew Iced Coffee

Starters

Oysters (Raw or Broiled)*
Seaweed-Bourbon Mignonette

Pecan Sticky Buns

Biscuits & Gravy
Rosemary Cathead Biscuits
Chicken Sausage Gravy

Seasonal Fruit Plate

Smoked Salmon
Cucumber, Shallots, Capers
Tomato, Herb Cream Cheese, Cilantro
Toasted Bagel

Harvest Greens
Spinach, Arugula, Blackberries
Cucumber, Pickled Onion, Farmhouse
Cheese, Golden Balsamic-Honey
Vinaigrette

Wood Oven-Roasted Bone Marrow
Onion Bordelaise, Pink Peppercorn
Rye Crumble

Eggs and Specialties

BDT Omelet*
Roasted Market Mushrooms, Spinach
Goat Cheese, Choice of Toast

Grain Bowl*
Quinoa, Bulgur Wheat, Roasted
Vegetables, Kale, Caramelized Onions
Avocado, Soft-Poached Egg

Avocado Toast*
Cherry Tomato, Arugula, Aleppo Vinaigrette
Seeds, Multigrain, Soft-Poached Egg

Add Smoked Salmon 12

Duck Confit Hash*
Roasted Pepper, Onion, Potato
Soft-Poached Egg, Duck Cracklings
Biscuit

BDT Benedict*
House-Cured Canadian Bacon,
Soft-Poached Eggs, Dijonnaise, Mustard Green

Pretzel Bun

BDT Brunch Burger*
Aged Cheddar, Red Onion, Lettuce
Bread & Butter Pickles, Secret Sauce
Brioche Open-Faced, Sunny Egg

Pork Belly Sandwich
Pork Belly, Pickled Green Papaya, Fried Egg
Toum & Garlic Fries

Jumbo Lump Crab Cakes
Petit Salad, Lemon-Caper Remoulade

Shrimp & Dirty Rice Grits
Shellfish Emulsion

Cereal Grains

10 Grain Porridge
Cracked Wheat, Barley, Millet, Rolled Oats
Rye, Brown Rice, Flax Seed, Soy
Yellow & White Grits, Banana Br l e
Pumpkin Sunflower Seed Streusel

House Made Bircher Muesli
Oats, Dried Fruits, Almonds
Honey, Yogurt, Fresh Berries GF

Almond Granola Parfait
Chia Yogurt, Sun-Dried Cherries, Fresh Berries
Seasonal Compote

Pastries and Batters

Pastry Basket
Croissant, Pain au Chocolate, Muffin

House Made Gluten-Free Coffee Cakes (2)
(contains almonds)

CJ's Pancake
Rhubarb Jam, Speculoos Crunch, Strawberries

Tonka Bean French Toast
Fresh Berries, Tonka Bean Creme

Sides

Cheese Grits GF
Hand-Cut BDT Fries GF

Crispy Rosemary Home Fries GF

Chicken Sausage, or Pork Sausage GF

Smoked Bacon or House-Cured Smoked Ham GF

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Alcoholic beverages are sold after 10am on Sunday.
All prices are subject to 10% city tax and 20% service charge. This service charge is fully distributed to our service staff. A \$5 (five) delivery fee is applied to every delivery.