



**B L U E D U C K**  
T A V E R N

***Starter***

Charcuterie Board Pickled Vegetables, House Mustard, Toasted Sourdough	29
Local Cheeses Selection *V Chef's Selection Of Artisanal Cheeses, Accoutrements, Crackers	27
Duck Meatballs Tarbais Beans, Toasted Sourdough	26

***Sandwiches & Salads***

*All sandwiches are served with a choice of Symphony Chips or mixed greens*

Warm Turkey Sandwich HOUSE SMOKED TURKEY, TURKEY BACON, ROASTED TOMATOES, PESTO COW TIPPER GOUDA, ROSEMARY FOCACCIA	15
BDT Reuben Rye Bread, Pastrami, House Sauerkraut, Swiss, Thousand Island Dressing	24
Market Salad * GF *V Market Greens, Shaved Radishes, Mustard Vinaigrette	15

***Dessert***

Selection of Ice Creams *V *GF Or Seasonal Sorbets *VG *GF One Scoop / Tree Scoops	6 / 17
BDT Chocolate Chips Cookies * V	15

***Early Risers***

Quiche Spotted Trotters Ham, Mountaineer Cheese	16
Pastries Seasonal Muffin, Croissant, Chocolate Croissant	17
Seasonal Fruit Plate * VG *GF	26
Yogurt Parfait * V Plain Greek Yogurt, Granola, Berries	16

V– Vegetarian

VG– Vegan

GF– Gluten Free

All prices are subject to 20% service charge and 10% city tax. \$5.00 delivery fee is applied to every delivery