



<b>Starters</b>			<b>Meat, Poultry, &amp; Fish</b>			<b>Grains &amp; Vegetables</b>		
Caviar Service 30g*			Dry-Aged Beef Tenderloin	ROSEDA FARMS, MD	68	Carolina Gold Rice Porridge	EARTH N EATS, PA	29
Classic Accompaniments, Johnny Cakes			House Made Worcestershire			Market Mushrooms, Seaweed,		
Oscietre Prestige	KAVIARI	175	Wild Mushrooms*			Onion Soubise		
Tsar Imperial Daurenki	PETROSSIAN	255	Pasture-Raised Half Chicken	GREEN CIRCLE FARMS, PA	42	House Made Garganelli	PATH VALLEY, PA	29
Tsar Imperial Ossetra	PETROSSIAN	270	Broccolini, Sweet Tea Jus			Local Foraged Mushroom, Peas		
						House Ricotta, Sherry		
Seasonal Soup	MARKET AVAILABILITY	14	Roasted Rohan Duck Breast	HUDSON VALLEY, NY	45	Hakurei Turnips	EARTH N EATS, PA	18
			Confit Leg, Fruit Mostarda			Turnip Butter, Birch, Miso		
Harvest Salad	PATH VALLEY FARMS, PA	17	Duck Bone Reduction*			Benne Seeds		
Arugula, Strawberries, Ramps,								
Chardonnay Vinaigrette, Lida Gold			Wood-Fired Whole Fish	MARKET AVAILABILITY	70	White Corn Samp Grits	ANSON MILLS, SC	17
			Swordfish Mousse, Smoked Egg			Red Onion Marmalade		
Tomatoes	EARTH N EATS, PA	20	Fennel & Bitter Green Salad*			Appalachian Cheese		
Local Heirlooms, Elderflower, Seaweed								
Soft-Poached Duck Egg	PATH VALLEY FARMS, PA	22	Pan-Seared Scallops	GEORGE'S BANK, MA	64	Potato Purée	PATH VALLEY FARMS, PA	13
Surryano Ham, Field Pea Salad			Burnt Vanilla & Parsnip, Apple			Confit Garlic		
Crimson Shallot, Mustard Vinaigrette			Pickled Mustard, Andouille Marmalade*					
						Hand-Cut BDT Triple Fries	GPOD, ID	15
Line-Caught Tuna Crudo	NORTH ATLANTIC	24	Jumbo Lump Crab Cakes	CHESAPEAKE BAY, MD	26/52	Sauce Toum		
Kalamansi, Marcona Almond			Cress, Frisee, Radish					
Puffed Rice*			Lemon-Caper Remoulade					
Wood Oven-Roasted Bone Marrow	CREEKSTONE, KS	29	Tea-Poached Halibut	PORTLAND, ME	46			
Onion Bordelaise, Pink Peppercorn			Chamomile, Celery Veloute					
Caraway Crumble			Smoked Trout Roe*					
Charcuterie Board	SALUMERIA BIELLESE, NY	29						
Pickled Vegetables, House Mustard								
With Local Cheeses		42						

*Blue Duck Tavern* would like to recognize the purveyors and artisans who enrich our menu with their fresh ingredients

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. All prices are subject to 20% service charge and 10% city tax. \$5.00 delivery fee is applied to every delivery.