



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

**Brunch Cocktails**

Café Park  
Grand Marnier, Espresso, Orange

Sorbet Mimosa  
Daily Sorbet Selection, Cremant de Loire

Bloody Mary  
Pepper Infused Vodka

Bloody Maria  
Roasted Jalapeno Tequila

**Specialty Beverages**

Fresh-Squeezed Orange Juice

Compass Cold Brew Iced Coffee

**Starters**

Pecan Sticky Buns

Biscuits & Gravy  
Rosemary Cathead Biscuits  
Chicken Sausage Gravy

House-Strained Cottage Cheese  
Cherry Tomato, Compressed Melon  
Cucumber, Olive Oil, Sourdough

Seasonal Fruit Plate

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

IVY CITY, DC

Harvest Greens  
Arugula, Strawberries, Ramps  
Chardonnay Vinaigrette, Lida Gold

PATH VALLEY FARMS, PA

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

CREEKSTONE FARMS, KS

**Eggs and Specialties**

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

EARTH N EATS, PA

Smoked Salmon & Scrambled Egg Whites  
Tomato, Baby Spinach, Avocado  
Cream Cheese, Multigrain Bread\*

CHESAPEAKE, MD

10 Avocado Toast  
Marinated Cherry Tomato, Pea Shoots, Radish  
Snow Peas, Nigella Seeds, Pea Hummus  
Paladin Sourdough, Soft-Poached Egg\*

EARTH N EATS, PA

Add Smoked Salmon 12

16 Duck Confit Hash  
Roasted Pepper, Onion, Potato  
Soft-Poached Egg, Duck Cracklins  
Biscuit\*

HUDSON VALLEY, NY

18 BDT Benedict  
Soft-Poached Eggs, Shaved Ham, Dijonnaise  
Mustard Green, Pretzel Bun\*

EARTH N EATS, PA

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

ROSEDA FARMS, MD

Jumbo Lump Crab Cakes  
Petit Salad, Lemon-Caper Remoulade

CHESAPEAKE, MD

17

28

**Cereal Grains**

22 Harvest Grain Porridge  
Spiced Steel-Cut Oats, Farro Verde, Sorghum,  
Blue Barley, Coconut, Banana Brulee  
Toasted Pecans

ANSON MILLS, SC

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

ANSON MILLS, SC

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

**Pastries and Batters**

29 Pastry Basket  
Croissant, Pain au Chocolate, Muffin

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

28 Strawberry-Rhubarb Pancakes  
Rhubarb-Blood Orange Compote, Strawberry  
Caramel Krispies

Chocolate-Coconut French Toast  
Fresh Berries, Chocolate Chips, Pecans

26 Sourdough Einkorn Waffle  
Blueberry, Hickory Syrup, Bourbon Peach Jam

**Sides**

White Corn Cheese Grits GF WADES MILL, VA 10

26/52 Hand-Cut BDT Fries GF GPOD, ID 14

Crispy Rosemary Home Fries GF GPOD, ID 11

Ham, Chicken Sausage, or Pork Sausage GF 8

Smoked Bacon GF 9

Petrossian Royal Daurenki Caviar 12g 55

\*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 20% service charge and 10% city tax. \$5.00 delivery fee is applied to every delivery.