



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, Crémant 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

Seasonal Fruit Plate EARTH N EATS, PA

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

Harvest Salad  
Field Greens, Carolina Gold Vinaigrette  
Seeds, Cranberry, Lida Gold Cheese

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

**Eggs and Specialties**

BDT Omelet EARTH N EATS, PA  
Roasted Market Mushrooms, Spinach  
Goat Cheese, Choice of Toast\*

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

Avocado Toast EARTH N EATS, PA  
Cherry Tomato, Arugula, Aleppo Vinaigrette  
Seeds, Multigrain, Soft-Poached Egg\*

Add Smoked Salmon 14

Duck Confit Hash HUDSON VALLEY, NY  
Roasted Pepper, Onion, Potato  
Soft-Poached Egg, Duck Cracklings  
Biscuit\*

BDT Benedict EARTH N EATS, PA  
House-cured Canadian Bacon,  
Soft-Poached Eggs, Dijonnaise, Mustard Green  
Pretzel Bun\*

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

Pork Belly Sandwich EARTH N EATS, PA  
Pork Belly, Pickled Green Papaya, Fried Egg  
Toum & Garlic Fries

Jumbo Lump Crab Cakes CHESAPEAKE, MD  
Petit Salad, Lemon-Caper Remoulade

**Cereal Grains**

10 Grain Porridge ANSON MILLS, SC 18  
Cracked Wheat, Barley, Millet, Rolled Oats Rye,  
Brown Rice, Flax Seed, Soy  
Yellow & White Grits, Banana Brûlée

Pumpkin Sunflower Seed Streusel 28

House Made Bircher Muesli ANSON MILLS, SC 18  
Oats, Dried Fruits, Almonds  
Honey, Yogurt, Fresh Berries GF

Almond Granola Parfait 18  
Chia Yogurt, Sun-Dried Cherries, Fresh Berries  
Seasonal Compote

**Pastries and Batters**

Pastry Basket 20  
Croissant, Pain au Chocolate, Muffin

House Made Gluten-Free Coffee Cakes (2) 8  
*(contains almonds)*

CJ's Pancake 23  
Raspberries, White Opalys Ganache, Pistachio

Tonka Bean French Toast 23  
Brioche, Tonka Bean Creme,  
Gooseberries, Blackberries

Cornmeal Waffle 23  
Hot honey Butter, Blackberry Jam

**Sides**

White Corn Cheese Grits GF ANSON MILLS, SC 17

Hand-Cut BDT Fries GF GPOD, ID 15

Crispy Rosemary Home Fries GF GPOD, ID 11

Chicken Sausage, or Pork Sausage GF 8

Smoked Bacon or House-cured Smoked Ham GF 9

\*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 \$5 delivery charge per order.