



Dinner

Starters

Caviar Service 30g*		
Classic Accompaniments, Johnny Cakes		
Oscietre Prestige	KAVIARI	180
Tsar Imperial Daurenki	PETROSSIAN	255
Tsar Imperial Ossetra	PETROSSIAN	275
Seasonal Soup	MARKET AVAILABILITY	14
Harvest Greens	EARTH N EATS, PA	17
Carolina Gold Vinaigrette		
Seeds, Cranberry, Lida Gold Cheese		
Smoked Beets	EARTH N EATS, PA	18
Capers, Cornichon, Blood Orange		
Pickled Mustard, Seeds		
Soft-Poached Duck Egg	ANSON MILLS, SC	23
Surryano Ham, Field Pea Salad		
Crimson Shallot, Mustard Vinaigrette		
Line-Caught Tuna Crudo	NORTH ATLANTIC	24
Kalamansi, Marcona Almond		
Puffed Rice*		
Wood Oven-Roasted Bone Marrow	CREEKSTONE, KS	29
Onion Bordelaise, Pink Peppercorn		
Caraway Crumble		
Charcuterie Board	SALUMERIA BIELLESE, NY	29
Pickled Vegetables, House Mustard		
With Local Cheeses		42

Meat, Poultry, & Fish

Dry-Aged Beef Tenderloin	ROSEDA FARMS, MD	70
House Made Worcestershire		
Wild Mushrooms*		
Pasture-Raised Half Chicken	GREEN CIRCLE FARMS, PA	42
Baby Turnips, Sweet Tea Jus		
Roasted Rohan Duck Breast	HUDSON VALLEY, NY	45
Confit Leg, Fruit Mostarda		
Duck Bone Reduction*		
Wood-Fired Whole Fish	MARKET AVAILABILITY	70
Swordfish Mousse, Smoked Egg		
Fennel & Bitter Green Salad*		
Pan-Seared Scallops	GEORGE'S BANK, MA	64
Burnt Vanilla & Parsnip, Apple		
Pickled Mustard, Andouille Marmalade*		
Jumbo Lump Crab Cakes	CHESAPEAKE BAY, MD	27/54
Cress, Frisee, Radish		
Lemon-Caper Remoulade		
Local Rock Fish	VA/MD	46
Potato Pavé, Compressed Celery		
Salt Cod Espuma*		

Grains & Vegetables

Carolina Gold Rice Porridge	EARTH N EATS, PA	29
Market Mushrooms, Seaweed,		
Onion Soubise		
House Made Garganelli	ANSON MILLS, SC	29
Mushroom, Black Pepper		
Charred Gem Salad	EARTH N EATS, PA	19
Herb Anchovy Dressing,		
Pistachio-Lemon Aioli, Parmesan		
Garlic Crumb		
White Corn Samp Grits	ANSON MILLS, SC	17
Red Onion Marmalade		
Appalachian Cheese		
Potato Purée	EARTH N EATS, PA	13
Confit Garlic		
Roasted Asparagus	EARTH N EATS, PA	18
Preserved Lemon Hollandaise, Parmesan		
Blistered Snap Peas	EARTH N EATS, PA	18
Housemade Ricotta, Lemon Oil, Mint		
Hand-Cut BDT Triple Fries	GPOD, ID	15
Sauce Toum		

Bread by Stéphane Grattier, Boulangerie Christophe, DC

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