



**Starters**

Caviar Service 30g*		
Classic Accompaniments, Johnny Cakes		
Oscietre Prestige	KAVIARI	175
Tsar Imperial Daurenki	PETROSSIAN	255
Tsar Imperial Ossetra	PETROSSIAN	270
Seasonal Soup	MARKET AVAILABILITY	14
Harvest Salad	PATH VALLEY FARMS, PA	17
Arugula, Strawberries, Ramps, Chardonnay Vinaigrette, Lida Gold		
Soft-Poached Duck Egg	PATH VALLEY FARMS, PA	22
Surryano Ham, Field Pea Salad Crimson Shallot, Mustard Vinaigrette		
Jumbo Lump Crab Cakes	CHESAPEAKE BAY, MD	26/52
Cress, Frisee, Radish Lemon-Caper Remoulade		
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**

Lamb Loin	SHENANDOAH, VA	62
Summer Squash, Pomegranate Yogurt Spring Garlic, Mint-Cumin Relish		
Wood Oven-Fired Prime NY Strip	CREEKSTONE, KS	74
House Made Worcestershire Wild Mushrooms*		
Pasture-Raised Half Chicken	GREEN CIRCLE FARMS, PA	42
Broccolini, 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*		
Tea-Poached Halibut	PORTLAND, ME	46
Chamomile, Celery Veloute Smoked Trout Roe*		

**Grains & Vegetables**

Carolina Gold Rice Porridge	EARTH N EATS, PA	29
Market Mushrooms, Seaweed Roasted Winter Squash, Onion Soubise		
House Made Garganelli	PATH VALLEY, PA	29
Local Foraged Mushroom, Peas House Ricotta, Sherry		
Roasted Asparagus	EARTH N EATS, PA	18
Brown-Butter Gribiche		
White Corn Grits	ANSON MILLS, SC	17
Red Onion Marmalade Appalachian Cheese		
Potato Purée	PATH VALLEY FARMS, PA	13
Confit Garlic		
Hand-Cut BDT Triple Fries	GPOD, ID	15
Sauce Toum		
Wood Roasted Sunchokes	EARTH N EATS, PA	18
Hay Cream, Yuzu Curd		
Blistered Sugar Snap Peas	EARTH N EATS, PA	18
Fromage Blanc, Mint, Sea Salt		

*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.