



Dinner

Starters

Caviar Service 30g*		
Classic Accompaniments, Johnny Cakes		
Oscietre Prestige	KAVIARI	195
Imperial	STERLING	265
Tsar Imperial Daurenki	PETROSSIAN	275
Seasonal Soup	MARKET AVAILABILITY	14
Charred Gem Salad Herb Anchovy Dressing, Pistachio-Lemon Aioli, Parmesan Garlic Crumb	EARTH N EATS, PA	19
Tomatoes Local Heirlooms, Elderflower, Seaweed	EARTH N EATS, PA	22
Soft-Poached Duck Egg Surryano Ham, Field Pea Salad Crimson Shallot, Mustard Vinaigrette	ANSON MILLS, SC	23
Cured Fluke Verjus, Candied Kumquats, Mustard Seed Trout Roe	NORTH ATLANTIC	24
Wood Oven-Roasted Bone Marrow Onion Bordelaise, Pink Peppercorn Caraway Crumble	CREEKSTONE, KS	29
Charcuterie Board Pickled Vegetables, House Mustard	SALUMERIA BIELLESE, NY	29
With Local Cheeses		42

Meat, Poultry, & Fish

NY Strip House Made Worcestershire Wild Mushrooms*	PINE RIDGE FARMS, MID ATLANTIC	75
Pasture-Raised Half Chicken Baby Turnips, Sweet Tea Jus	GREEN CIRCLE FARMS, PA	42
Roasted Rohan Duck Breast Confit Leg, Fruit Mostarda Duck Bone Reduction*	HUDSON VALLEY, NY	45
Pan-Seared Scallops Burnt Vanilla & Parsnip, Apple Pickled Mustard, Andouille Marmalade*	GEORGE'S BANK, MA	64
Jumbo Lump Crab Cakes Cress, Frisee, Radish Lemon-Caper Remoulade	CHESAPEAKE BAY, MD	27/54
Local Rock Fish Potato Pavé, Compressed Celery Salt Cod Espuma*	VA/MD	46

Grains & Vegetables

Carolina Gold Rice Porridge Market Mushrooms, Seaweed, Onion Soubise	EARTH N EATS, PA	29
House Made Garganelli Mushroom, Black Pepper, Ricotta	ANSON MILLS, SC	29
White Corn Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Potato Purée Confit Garlic	EARTH N EATS, PA	13
Summer Squash Herbed Bagna Cauda, Kosho Powder	EARTH N EATS, PA	18
Creamed-less Corn Tarragon, Sea Salt	EARTH N EATS, PA	18
Hand-Cut BDT Triple Fries Sauce Toum	GPOD, ID	15

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*