



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, Bouvet Ladubay
- Bloody Mary  
Pepper Infused Vodka

- Bloody Maria  
Roasted Jalapenoño Tequila

**Specialty Beverages**

- Fresh-Squeezed Orange Juice
- Compass Cold Brew Iced Coffee

**Starters**

- Oysters (Raw or Broiled)\*  
Seaweed-Bourbon Mignonette  
ISLAND CREEK, MA
- Smoked Salmon  
Cucumber, Shallots, Capers  
Tomato, Herb Cream Cheese, Cilantro  
Toasted Bagel  
IVY CITY, DC
- Harvest Greens  
Winter Field Greens, Apple, Radish  
Vidalia, Bay Blue, Seeds  
Cranberry Cinnamon Vinaigrette  
EARTH N EATS, PA
- Wood Oven-Roasted Bone Marrow  
Onion Bordelaise, Pink Peppercorn  
Rye Crumble  
CREEKSTONE FARMS, KS

**Eggs and Specialties**

- BDT Omelet\*  
Roasted Market Mushrooms, Spinach  
Goat Cheese, Choice of Toast  
EARTH N EATS, PA 25
- BDT Benedict\*  
House-Cured Canadian Bacon  
Soft-Poached Eggs, Dijonnaise  
Mustard Green, Pretzel Bun  
EARTH N EATS, PA 28
- Avocado Toast\*  
Cherry Tomato, Arugula, Aleppo Vinaigrette  
Seeds, Multigrain, Soft-Poached Egg  
EARTH N EATS, PA 24
- Add Smoked Salmon 12*
- Biscuits & Gravy 15  
Rosemary Cathead Biscuits  
Chicken Sausage Gravy
- Duck Confit Hash\*  
Roasted Pepper, Onion, Potato  
Soft-Poached Egg, Duck Cracklings  
Biscuit  
HUDSON VALLEY, NY 29
- BDT Brunch Burger\*  
5 Spoke Creamery Redmond Cheddar, Red  
Onion, Lettuce, Bread & Butter Pickles, Secret  
Sauce, Brioche Open-Faced, Sunny Egg  
ROSEDA FARMS, MD 34
- Jumbo Lump Crab Cakes  
Petit Salad, Lemon-Caper Remoulade  
CHESAPEAKE, MD 29/57

**Lighter Seasonal Fare**

- Almond Granola Parfait 18  
Chia Yogurt, Sun-Dried Cherries,  
Fresh Berries, Seasonal Compote
- Seasonal Fruit Plate  
EARTH N EATS, PA 24

**Cereal Grains**

- 10 Grain Porridge  
Cracked Wheat, Barley, Millet, Rolled Oats  
Rye, Brown Rice, Flax Seed, Soy  
Yellow & White Grits, Banana Brûlé  
Pumpkin Sunflower Seed Streusel  
ANSON MILLS, SC 18
- House Made Bircher Muesli  
Oats, Dried Fruits, Almonds  
Honey, Yogurt, Fresh Berries GF  
ANSON MILLS, SC 18

**Pastries and Batters**

- Pastry Basket 19  
Croissant, Pain au Chocolate, Muffin
- Pecan Sticky Buns 16
- House Made Gluten-Free Coffee Cakes (2)  
*(contains almonds)* 8
- Cinnamon Citrus Pancakes 23  
Brown Butter Pancake, Citrus Cream Cheese,  
Ginger Crunch
- Pistachio French Toast 23  
Pistachio Cream, Hazelnut

**Sides**

- Cheese Grits GF ANSON MILLS, SC 10
- 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. A service charge of 20% is applied to parties of five or more. This service charge is fully distributed to our service staff.