



Starters			Meat, Poultry, & Fish			Grains & Vegetables		
Caviar Service 30g*			Dry-Aged Beef Tenderloin	ROSEDA FARMS, MD	68	Carolina Gold Rice Porridge	EARTH N EATS, PA	29
Classic Accompaniments, Johnny Cakes			House Made Worcestershire			Market Mushrooms, Seaweed,		
Oscietre Prestige	KAVIARI	175	Wild Mushrooms*			Onion Soubise		
Tsar Imperial Daurenki	PETROSSIAN	255	Pasture-Raised Half Chicken	GREEN CIRCLE FARMS, PA	42	House Made Garganelli	PATH VALLEY, PA	29
Tsar Imperial Ossetra	PETROSSIAN	270	Broccolini, Sweet Tea Jus			Mushroom, House Ricotta		
						Black Pepper		
Seasonal Soup	MARKET AVAILABILITY	14	Roasted Rohan Duck Breast	HUDSON VALLEY, NY	45	White Corn Samp Grits	ANSON MILLS, SC	17
			Confit Leg, Fruit Mostarda			Red Onion Marmalade		
Harvest Greens	PATH VALLEY FARMS, PA	17	Duck Bone Reduction*			Appalachian Cheese		
Carolina Gold Vinaigrette			Wood-Fired Whole Fish	MARKET AVAILABILITY	70	Potato Purée	PATH VALLEY FARMS, PA	13
Seeds, Cranberry, Lida Gold Cheese			Swordfish Mousse, Smoked Egg			Confit Garlic		
			Fennel & Bitter Green Salad*					
Smoked Beets	EARTH N EATS, PA	18	Pan-Seared Scallops	GEORGE'S BANK, MA	64	Honeynut Squash	MOON VALLEY, MD	18
Ashed Yogurt, Blood Orange			Burnt Vanilla & Parsnip, Apple			Smoked-Pecan Brown Butter Granola		
Spiced Walnuts, Sorghum Vinaigrette			Pickled Mustard, Andouille Marmalade*			Hot Honey		
Soft-Poached Duck Egg	PATH VALLEY FARMS, PA	22	Jumbo Lump Crab Cakes	CHESAPEAKE BAY, MD	26/52	Charred Broccolini	EARTH N EATS, PA	18
Surryano Ham, Field Pea Salad			Cress, Frisee, Radish			Lemon Oil, Cured Egg Yolk		
Crimson Shallot, Mustard Vinaigrette			Lemon-Caper Remoulade					
Line-Caught Tuna Crudo	NORTH ATLANTIC	24	Wild Red Drum	GULF COAST	46	Hand-Cut BDT Triple Fries	GPOD, ID	15
Kalamansi, Marcona Almond			Potato Pavé, Compressed Celery			Sauce Toum		
Puffed Rice*			Salt Cod Espuma*					
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						

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.