



Dinner

Starter

Caviar Service 30g*		
Classic Accompaniments, Johnny Cakes		
Estate White Sturgeon (28 g)	TSAR NICOULAI, CA	160
Oscietre Prestige	KAVIARI	195
Tsar Imperial Ossetra	PETROSSIAN	275
Seasonal Soup	MARKET AVAILABILITY	15
Autumn Harvest Greens Field Greens, Cranberries, Seeds Bay Blue, Apples, Radishes Cranberry-Cinnamon Vinaigrette	EARTH N EATS, PA	19
Oysters (Raw or Broiled)*	ISLAND CREEK, MA	36
Braised Beets, Raspberry Preserve, Camembert Fondue, Reglisse	EARTH N EATS, PA	20
Soft-Poached Duck Egg Surryano Ham, Field Pea Salad Crimson Shallot, Mustard Vinaigrette	ANSON MILLS, SC	25
Cured Fluke* Verjus, Candied Kumquats, Mustard Seed, Trout Roe	NORTH ATLANTIC	24
Wood Oven-Roasted Bone Marrow Onion Bordelaise, Pink Peppercorn <i>Award Winning Bourbon pairings</i> <i>Uncle Nearest 1856</i>	CREEKSTONE, KS	32
		18
<i>MB Roland, Unfiltered, Dark Fired</i>		24
<i>Espy House</i>		32
Charcuterie Board* Pickled Vegetables, House Mustard With Local Cheeses	SALUMERIA BIELLESE, NY	30
		44

Meat, Poultry & Fish

Dry-Aged Beef Tenderloin* House Made Worcestershire Wild Mushrooms	ROSEDA FARMS, MD	90
Pasture-Raised Half Chicken Baby Turnips, Sweet Tea Jus	GREEN CIRCLE FARMS, PA	42
Duck, Smoked & Roasted Breast* Confit Leg, Fruit Mostarda Duck Bone Reduction	HUDSON VALLEY, NY	55
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	28/56
Roasted Swordfish Chanterelle, Charred Corn, Smoked Garlic Cream, Tarragon	NORTH ATLANTIC	46

Grain & Vegetable

Carolina Gold Rice Porridge Market Mushrooms, Seaweed Onion Soubise	EARTH N EATS, PA	29
House Made Garganelli Mushroom, Black Pepper	ANSON MILLS, SC	29
White Corn Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Blistered Brussels Sprouts Last Years Cider, Cashew Yoghurt Benne Seed	EARTH N EATS, PA	19
Potato Purée Confit Garlic	EARTH N EATS, PA	14
Hand-Cut BDT Fries Sauce Tourn	GPOD, ID	15
Charred Gem Salad Herb Anchovy Dressing Pistachio-Lemon Aioli, Parmesan Garlic Crumb	EARTH N EATS, PA	19

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*