



we at blue duck tavern would like to recognize the purveyors and artisans
who enrich our menu with their fresh ingredients

Starters

Market Soup	MARKET AVAILABILITY	14
Wood Oven-Roasted Bone Marrow Onion Bordelaise, Pink Peppercorn Caraway Crumble	CREEKSTONE, KS	29
Cured Fluke Verjus, Candied Kumquats, Mustard Seed Trout Roe	NORTH ATLANTIC	24
Charcuterie Board Pickled Vegetables, Grain Mustard	SALUMERIA BIELLESE, NY	29
Charred Gem Salad Herb Anchovy Dressing, Pistachio- Lemon Aioli, Parmesan, Garlic Crumb	PATH VALLEY, PA	19
Tomatoes Local Heirlooms, Elderflower, Seaweed	EARTH N EATS, PA	22
Salad Additions		
Roasted Chicken Breast	SULLIVAN COUNTRY, NY	18
Confit Duck Leg	HUDSON VALLEY, NY	19
Prime Side Steak	CREEKSTONE FARMS, KS	35
Pan-Seared Market Fish*	MARKET AVAILABILITY	24

Meat, Poultry, & Fish

Prime Bavette Steak Horseradish Béarnaise BDT Fries, Petit Salad*	CREEKSTONE FARMS, KS	55
Wood-Oven Roasted Chicken Airline Breast, Parisian Gnocchi, Mushrooms, Chicken Velouté	SULLIVAN COUNTRY, NY	35
Wild Striped Bass Potato Pavé, Compressed Celery Salt Cod Espuma*	NORTH ATLANTIC	46
Jumbo Lump Crab Cakes Cress, Frisee, Radish Lemon-Caper Remoulade	CHESAPEAKE BAY, MD	27/54
BDT Reuben Rye Bread, Pastrami, Sauerkraut Swiss Cheese, Thousand Island Dressing	CREEKSTONE FARMS, KS	24
BDT Cheeseburger Aged Cheddar, Red Onion, Lettuce Bread & Butter Pickles, Secret Sauce Brioche Bun*	ROSEDA FARMS, MD	26

Vegetables & Grains

House Made Garganelli Local Foraged Mushroom House Ricotta, Sherry	ANSON MILLS, SC	29
Hand Cut BDT Fries Sauce Toum	GPOD, ID	15
White Corn Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Caviar Service 30g+ Classic Accompaniments, Johnny Cakes Oscietre Prestige	KAVIARI	195
Imperial	STERLING	265
Tsar Imperial Daurenki	PETROSSIAN	275

*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.