



we at 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, Crémant de Loire

Bloody Mary
Pepper Infused Vodka

Bloody Maria
Roasted Jalapeno Tequila

Specialty Beverages

Fresh-Squeezed Orange Juice
Compass Cold Brew Iced Coffee

Starters

Pecan Sticky Buns

Biscuits & Gravy
Rosemary Cathead Biscuits
Chicken Sausage Gravy

Seasonal Fruit Plate EARTH N EATS, PA

Smoked Salmon IVY CITY, DC
Cucumber, Shallots, Capers
Tomato, Herb Cream Cheese, Cilantro
Toasted Bagel

Harvest Salad EARTH N EATS, PA
Field Greens, Carolina Gold Vinaigrette
Seeds, Cranberry, Lida Gold Cheese

Wood Oven-Roasted Bone Marrow CREEKSTONE FARMS, KS
Onion Bordelaise, Pink Peppercorn
Rye Crumble

Eggs and Specialties

14 BDT Omelet EARTH N EATS, PA
Roasted Market Mushrooms, Spinach
Goat Cheese, Choice of Toast*

Smoked Salmon & Scrambled Egg Whites CHESAPEAKE, MD
Tomato, Baby Spinach, Avocado
Cream Cheese, Multigrain Bread*

Avocado Toast EARTH N EATS, PA
Cherry Tomato, Arugula, Aleppo Vinaigrette
Seeds, Multigrain, Soft-Poached Egg*

11 Add Smoked Salmon 14

10 Duck Confit Hash HUDSON VALLEY, NY
Roasted Pepper, Onion, Potato
Soft-Poached Egg, Duck Cracklings
16 Biscuit*

15 BDT Benedict EARTH N EATS, PA
House-cured Canadian Bacon,
Soft-Poached Eggs, Dijonnaise, Mustard Green
24 Pretzel Bun*

28 BDT Brunch Burger ROSEDA FARMS, MD
Aged Cheddar, Red Onion, Lettuce
Bread & Butter Pickles, Secret Sauce
Brioche Open-faced, Sunny Egg*

17 Pork Belly Sandwich EARTH N EATS, PA
Pork Belly, Pickled Green Papaya, Fried Egg
Toum & Garlic Fries

32 Jumbo Lump Crab Cakes CHESAPEAKE, MD
Petit Salad, Lemon-Caper Remoulade

Cereal Grains

25 10 Grain Porridge ANSON MILLS, SC 18
Cracked Wheat, Barley, Millet, Rolled Oats
Rye, Brown Rice, Flax Seed, Soy
Yellow & White Grits, Banana Brûlée
28 Pumpkin Sunflower Seed Streusel

House Made Bircher Muesli ANSON MILLS, SC 18
Oats, Dried Fruits, Almonds
24 Honey, Yogurt, Fresh Berries GF

Almond Granola Parfait 18
Chia Yogurt, Sun-Dried Cherries, Fresh Berries
Seasonal Compote

Pastries and Batters

Pastry Basket 20
Croissant, Pain au Chocolate, Muffin

House Made Gluten-Free Coffee Cakes (2) 8
(contains almonds)

CJ's Pancake 23
Raspberries, White Opalys Ganache, Pistachio

32 Tonka Bean French Toast 23
Brioche, Tonka Bean Creme,
Gooseberries, Blackberries

Cornmeal Waffle 23
Hot honey Butter, Blackberry Jam

Sides

White Corn Cheese Grits GF ANSON MILLS, SC 17

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.

All prices are subject to 20% service charge and 10% city tax. \$5.00 delivery fee is applied to every delivery.