



Starters

Caviar Service 30g* Classic Accompaniments, Johnny Cakes		
Oscietre Prestige	KAVIARI	175
Tsar Imperial Daurenki	PETROSSIAN	255
Tsar Imperial Ossetra	PETROSSIAN	270
Seasonal Soup	MARKET AVAILABILITY	14
East Coast Oysters (6) choice of	MARKET AVAILABILITY	24
Broiled, Smoked Butter, Oaked Chili or Raw, Seaweed Mignonette		
Harvest Greens Carolina Gold Vinaigrette Seeds, Cranberry, Lida Gold Cheese	PATH VALLEY FARMS, PA	17
Smoked Beets Capers, Cornichon, Blood Orange Pickled Mustard, Seeds	EARTH N EATS, PA	18
Soft-Poached Duck Egg Surryano Ham, Field Pea Salad Crimson Shallot, Mustard Vinaigrette	PATH VALLEY FARMS, PA	22
Line-Caught Tuna Crudo Kalamansi, Marcona Almond Puffed Rice*	NORTH ATLANTIC	24
Wood Oven-Roasted Bone Marrow Onion Bordelaise, Pink Peppercorn Caraway Crumble	CREEKSTONE, KS	29
Charcuterie Board Pickled Vegetables, House Mustard	SALUMERIA BIELLESE, NY	29
With Local Cheeses		42

Meat, Poultry, & Fish

Dry-Aged Beef Tenderloin House Made Worcestershire Wild Mushrooms*	ROSEDA FARMS, MD	68
Pasture-Raised Half Chicken Baby Turnips, Sweet Tea Jus	GREEN CIRCLE FARMS, PA	42
Roasted Rohan Duck Breast Confit Leg, Fruit Mostarda Duck Bone Reduction*	HUDSON VALLEY, NY	45
Wood-Fired Whole Fish Swordfish Mousse, Smoked Egg Fennel & Bitter Green Salad*	MARKET AVAILABILITY	70
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	26/52
Local Rock Fish Potato Pavé, Compressed Celery Salt Cod Espuma*	VA/MD	46

Grains & Vegetables

Carolina Gold Rice Porridge Market Mushrooms, Seaweed, Onion Soubise	EARTH N EATS, PA	29
House Made Garganelli Mushroom, House Ricotta Black Pepper	PATH VALLEY, PA	29
Charred Gem Salad Herb Anchovy Dressing, Pistachio-Lemon Aioli, Parmesan Garlic Crumb	PATH VALLEY, PA	19
White Corn Samp Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Potato Purée Confit Garlic	PATH VALLEY FARMS, PA	13
Roasted Baby Carrots, Yogurt, Dill, Caraway, Carrot Cake Crumble	MOON VALLEY, MD	18
Charred Rapini Lemon Oil, Cured Egg Yolk	EARTH N EATS, PA	18
Hand-Cut BDT Triple Fries Sauce Toum	GPOD, ID	15

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.