



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, Cremant 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

East Coast Oysters (6) market availability
Broiled, Smoked Butter, Oaked Chili

Biscuits & Gravy
Rosemary Cathead Biscuits
Chicken Sausage Gravy

Seasonal Fruit Plate

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

Harvest Salad PATH VALLEY FARMS, 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*

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

10 Add Smoked Salmon 12

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

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

23 Beans and Bacon ANSON MILLS, SC
Slow-Braised Pork Belly, Cassoulet Beans, Duck
Jus, Poached Egg, Country Bread*

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

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

Cereal Grains

22 Harvest Grain Porridge ANSON MILLS, SC 18
Spiced Steel-Cut Oats, Farro Verde, Sorghum,
Blue Barley, Coconut, Banana Brulee
Toasted Pecans

28 House Made Bircher Muesli ANSON MILLS, SC 17
Creamed Oats, Dried Fruits, Almonds
Honey, Yogurt, Fresh Berries GF

23 Almond Granola Parfait 16
Chia Yogurt, Sun-Dried Cherries, Fresh Berries
Seasonal Compote

Pastries and Batters

29 Pastry Basket 19
Croissant, Pain au Chocolate, Muffin

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

28 Caramel-Apple Pancakes 21
Apple Butter, Apple Compote
Muscovado Caramel, Caramel Krispies

27 Chocolate-Coconut French Toast 21
Fresh Berries, Chocolate Chips, Pecans

Sourdough Einkorn Waffle 23
Hickory Syrup, Bourbon Seasonal Jam

Sides

26 White Corn Cheese Grits GF ANSON MILLS, SC 10

Hand-Cut BDT Fries GF GPOD, ID 14

Crispy Rosemary Home Fries GF GPOD, ID 11

26/52 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. 20% service charge is added to parties of 5 or more.