



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

Starter			Meat, Poultry & Fish			Vegetable & Grain		
Market Soup	MARKET AVAILABILITY	15	Prime Bavette Steak* Horseradish Béarnaise BDT Fries, Petit Salad	DEMKOTA HERITAGE, SD	55	House Made Garganelli House Cured Guanciale, Kale House Ricotta	ANSON MILLS, SC	29
Wood Oven-Roasted Bone Marrow Onion Bordelaise, Pink Peppercorn Rye Crumble	CREEKSTONE, KS	35	Wood-Oven Roasted Chicken Airline Breast, Parisian Gnocchi Mushrooms, Chicken Velouté	SULLIVAN COUNTRY, NY	42	Hand Cut BDT Fries Sauce Toum	GPOD, ID	15
Charcuterie Board Pickled Vegetables, Grain Mustard With Local Cheeses	SALUMERIA BIELLESE, NY	30	Kanpachi Hay Smoked, Cucumbers, Miso Lime Cilantro	KONA, HI	39	Potato Purée Confit Garlic	EARTH N EATS, PA	14
		46				White Corn Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Charred Gem Salad Herb Anchovy Dressing, Pistachio-Lemon Aioli, Parmesan Garlic Crumb	EARTH N EATS, PA	19	Jumbo Lump Crab Cakes Cress, Frisée, Radish Lemon-Caper Remoulade	CHESAPEAKE BAY, MD	29/57	Brussels Sprouts Cashew Yogurt, Cider Reduction Benne Seeds	LANCASTER, PA	18
Harvest Greens Winter Field Greens, Apple, Radish Vidalia, Bay Blue, Seeds Cranberry Cinnamon Vinaigrette	EARTH N EATS, PA	19	BDT Reuben Rye Bread, Pastrami, Sauerkraut Swiss Cheese, Thousand Island Dressing	CREEKSTONE FARMS, KS	28	Wilted Spinach Garlic, Olive Oil	LANCASTER, PA	16
Salad Additions	LA BELLE FARM, NY	25	Fried Catfish Seeded Bun, Ginger Slaw, Preserved Lemon Aioli, Pee Wee Potatoes	CHESAPEAKE BAY, MD	26	Collard Greens Bacon, Lager, Cider Vinegar	LANCASTER, PA	15
			BDT Cheeseburger*	ROSEDA FARMS, MD	30	Caviar Service		
			5 Spoke Creamery Redmond Cheddar, Red Onion, Lettuce, Bread & Butter Pickles, Secret Sauce, Brioche Bun			Estate White Sturgeon (28g)	TSAR NICOULAI, CA	165
						Royal Osetra (30g)	MARSHALLBERG, NC	255
Pan-Seared Market Fish*	MARKET AVAILABILITY	27				BDT Tsar Imperial Osetra (28g)	PARAMOUNT, NY	295

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
A service charge of 20% is applied to parties of five or more. This service charge is fully distributed to our service staff.