



BLUEDUCK
TAVERN

EASTER BRUNCH 2026

CHOICE OF MAIN COURSE

UBE BREAD PUDDING FRENCH TOAST
PASTRY CREAM, MASCERATED BERRIES
EARTH N EATS, PA

PASTRAMI SMOKED SALMON BENEDICT
POACHED EGG,
IVY CITY SMOKEHOUSE, DC

ROASTED PRAWNS
DIRTY RICE GRITS, GARLIC SCAPES
SHELLFISH SAUCE
MID ATLANTIC

SLOW-ROASTED PRIME RIB
POMME PUREE
HOUSE WORCESTERSHIRE JUS
CREEKSTONE, KS

SMOKED DUCK BREAST
SUNCHOKE & FOIE GRAS, FIDDLEHEAD FERNS,
TRUFFLE PAVE, DUCK JUS
HUDSON VALLEY, NY

SPRING RISOTTO
PEAS, MUSHROOMS, POACHED EGG
ANSON MILLS, SC

FOR YOUR FIRST COURSE

*ENJOY CHARCUTERIE & CHEESES, APPETIZERS,
AND SALADS DISPLAYED IN OUR
OPEN KITCHEN*

**FRESH SHELLFISH INCLUDING SHRIMP
OYSTERS, CRUDO, CRAB CAKES*

SMOKED SALMON/ PASTRAMI / SMOKED TROUT

FOR DESSERT

*ENJOY OUR DESSERT DISPLAY IN THE PASTRY
KITCHEN*

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS*

*\$165 PER PERSON, PLUS TAX AND GRATUITY (\$75 CHILDREN UNDER 12 YEARS)
A SERVICE CHARGE OF 20% IS APPLIED TO ALL PARTIES. THIS SERVICE CHARGE IS FULLY DISTRIBUTED TO OUR SERVICE STAFF.*