



## Dinner

### Starter

|  |                        |          |
|--|------------------------|----------|
| Caviar Service<br>Classic Accompaniments, Johnny Cakes   |                        |          |
| Estate White Sturgeon (28g)  | TSAR NICOULAI, CA      | 165      |
| BDT Tsar Imperial Osetra   | PARAMOUNT, NY          | 295      |
| Seasonal Soup  | MARKET AVAILABILITY    | 15       |
| Oysters (Raw or Broiled)*<br>Seaweed Mignonette  | ISLAND CREEK, MA       | 36       |
| Cured Fluke*<br>Verjus, Candied Kumquats<br>Mustard Seed, Trout Roe  | NORTH ATLANTIC         | 24       |
| Charred Gem Lettuce<br>Anchovy Dressing, Pistachio-Lemon Aioli<br>Parmesan, Garlic Crumb                           | EARTH N EATS, PA       | 19       |
| Harvest Greens<br>Winter Field Greens, Apple, Radish<br>Vidalia, Bay Blue, Seeds<br>Cranberry Cinnamon Vinaigrette | EARTH N EATS, PA       | 19       |
| Soft-Poached Duck Egg<br>Surreyano Ham, Field Pea Salad<br>Crimson Shallot, Mustard Vinaigrette                    | ANSON MILLS, SC        | 25       |
| Wood Oven-Roasted Bone Marrow<br>Onion Bordelaise, Pink Peppercorn<br>Rye Crumble                                  | CREEKSTONE, KS         | 35       |
| Charcuterie Board*<br>Pickled Vegetables, House Mustard<br>With Local Cheeses                                      | SALUMERIA BIELLESE, NY | 30<br>46 |

### Meat, Poultry & Fish

|   |                        |       |
|---|------------------------|-------|
| Dry-Aged Beef Tenderloin*<br>House Made Worcestershire<br>Wild Mushrooms                                | ROSEDA FARMS, MD       | 90    |
| Pasture-Raised Half Chicken<br>Sweet Tea Jus  | GREEN CIRCLE FARMS, PA | 42    |
| Duck, Smoked & Roasted Breast*<br>Confit Leg, Fruit Mostarda<br>Duck Bone Reduction                     | HUDSON VALLEY, NY      | 55    |
| Scallops<br>Burnt Vanilla & Parsnip<br>Andouille Marmalade<br>Compressed Apple                          | NORTH ATLANTIC         | 62    |
| Jumbo Lump Crab Cakes<br>Cress, Frisée, Radish<br>Lemon-Caper Remoulade                                 | CHESAPEAKE BAY, MD     | 29/57 |
| Rockfish<br>Sea Island Red Peas, Ham Hock<br>Caraflex Cabbage   | MARYLAND & VIRGINIA    | 42    |
| Wood-Fired Whole Fish<br>Swordfish Mousseline<br>Lemongrass Caviar Cream                                | MARKET AVAILABILITY    | 95    |
| BDT Whole Duck<br>Cured, Cold Smoked, Dry-Aged<br>Spiced and Lacquered<br><i>(Limited availability)</i> | HUDSON VALLEY, NY      | 175   |

### Grain & Vegetable

|   |                  |    |
|---|------------------|----|
| Carolina Gold Rice Porridge<br>Market Mushrooms, Seaweed<br>Onion Soubise     | EARTH N EATS, PA | 29 |
| House Made Garganelli<br>House Cured Guanciale, Kale<br>Ricotta               | ANSON MILLS, SC  | 29 |
| Collard Greens<br>Bacon, Lager, Cider Vinegar                                 | LANCASTER, PA    | 15 |
| White Corn Grits<br>Red Onion Marmalade<br>Appalachian Cheese                 | ANSON MILLS, SC  | 17 |
| Potato Purée<br>Confit Garlic   | EARTH N EATS, PA | 14 |
| Hand-Cut BDT Fries<br>Sauce Toum  | GPOD, ID         | 15 |
| Brussels Sprouts<br>Cashew Yogurt, Cider Reduction<br>Benne Seeds             | LANCASTER, PA    | 18 |
| Potato Salad<br>Tiny Taters, Pickles, Celery<br>Smoked Roe, Dill Celery Crème | PATH VALLEY, PA  | 18 |
| Wilted Spinach<br>Garlic, Olive Oil   | LANCASTER, PA    | 16 |

*Blue Duck Tavern* would like to recognize the purveyors and artisans who enrich our menu with their fresh ingredients

*Bread by Stéphane Grattier, Boulangerie Christophe, DC*