



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

Brunch Cocktails

Caf  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)
Broiled, Smoked Butter, Oaked Chili

MARKET AVAILABILITY

Biscuits & Gravy
Rosemary Cathead Biscuits
Chicken Sausage Gravy

Seasonal Fruit Plate

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

IVY CITY, DC

Harvest Salad
Field Greens, Carolina Gold Vinaigrette
Seeds, Cranberry, Lida Gold Cheese

PATH VALLEY FARMS, PA

Wood Oven-Roasted Bone Marrow
Onion Bordelaise, Pink Peppercorn
Rye Crumble

CREEKSTONE FARMS, KS

Eggs and Specialties

BDT Omelet
Roasted Market Mushrooms, Spinach
Goat Cheese, Choice of Toast*

EARTH N EATS, PA

Smoked Salmon & Scrambled Egg Whites
Tomato, Baby Spinach, Avocado
Cream Cheese, Multigrain Bread*

CHESAPEAKE, MD

Avocado Toast
Cherry Tomato, Arugula, Aleppo Vinaigrette
Seeds, Multigrain, Soft-Poached Egg*

EARTH N EATS, PA

Add Smoked Salmon 12

Duck Confit Hash
Roasted Pepper, Onion, Potato
Soft-Poached Egg, Duck Cracklins
Biscuit*

HUDSON VALLEY, NY

BDT Benedict
House-cured Canadian Bacon,
Soft-Poached Eggs, Dijonnaise, Mustard Green
Pretzel Bun*

EARTH N EATS, PA

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

ANSON MILLS, SC

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

ROSEDA FARMS, MD

Jumbo Lump Crab Cakes
Petit Salad, Lemon-Caper Remoulade

CHESAPEAKE, MD

Cereal Grains

10 Grain Porridge
Cracked Wheat, Barley, Millet, Rolled Oats,
RyeBrown Rice, Flax Seed, Soy, Yellow &
White Grits, Banana Brulee,
Pumpkin Sunflower Seed Streusel

ANSON MILLS, SC

House Made Bircher Muesli
Creamed Oats, Dried Fruits, Almonds
Honey, Yogurt, Fresh Berries GF

ANSON MILLS, SC

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

Pastries and Batters

Pastry Basket
Croissant, Pain au Chocolate, Muffin

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

Matcha Souffl  Pancakes
Matcha Cr me Anglaise
Cherry Pistachio Crumble

Ube Cheesecake French Toast
Brioche, Chocolate Royale, Fresh Berries

Sourdough Einkorn Waffle
Hickory Syrup, Bourbon Seasonal Jam

Sides

White Corn Cheese Grits GF

ANSON MILLS, SC

Hand-Cut BDT Fries GF

GPOD, ID

Crispy Rosemary Home Fries GF

GPOD, ID

Chicken Sausage, or Pork Sausage GF

Smoked Bacon or House-cured Smoked Ham GF

*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.