



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

Juices & Smoothies

Orange, Grapefruit, Apple, Tomato, Carrot, Pomegranate	8
Fresh-Squeezed Orange Juice	12
Strawberry Banana Smoothie	15
Green Smoothie	15

Tea Selection

Premium Grade Matcha	12
Park Signature Da Hong Pao	16
Qi Lan Oolong	16
Rou Gui Oolong	16
Seven Citrus Oolong	16
Des Lords Earl Grey	14
Kenya Kirinyaga African Breakfast	22
Secret Garden	14

Starters

Smoked Salmon Cucumber, Shallots, Capers Tomato, Herb Cream Cheese, Cilantro Toasted Bagel	28
Harvest Greens Winter Field Greens, Apple, Radish Vidalia, Bay Blue, Seeds Cranberry Cinnamon Vinaigrette	19
Lighter Seasonal Fare Almond Granola Parfait Chia Yogurt, Sun-Dried Cherries, Fresh Berries, Seasonal Compote	18
Sliced Fruit Plate	24

Eggs and Specialties

BDT Omelet*	25
Roasted Market Mushrooms, Spinach Goat Cheese, Choice of Toast	15
BDT Benedict* House-Cured Canadian Bacon, Soft-Poached Eggs, Dijonnaise, Mustard Green Pretzel Bun	28
Avocado Toast* Cherry Tomato, Arugula, Aleppo Vinaigrette Seeds, Multigrain, Soft-Poached Egg <i>Add Smoked Salmon 12</i>	24
Biscuits & Gravy Rosemary Cathead Biscuits Chicken Sausage Gravy	15
Duck Confit Hash* Roasted Pepper, Onion, Potato Soft-Poached Egg, Duck Cracklings Biscuit	29
<i>Items Below Are Available After 11:30 AM</i>	
Oysters (Raw or Broiled)* Seaweed-Bourbon Mignonette	36
Wood Oven-Roasted Bone Marrow Onion Bordelaise, Pink Peppercorn Rye Crumble	35
BDT Brunch Burger* 5 Spoke Creamery Redmond Cheddar, Red Onion, Lettuce, Bread & Butter Pickles, Secret Sauce, Brioche Open-Faced, Sunny Egg	34
Pork Belly Sandwich Pork Belly, Pickled Green Papaya, Fried Egg, Spicy Lime Aioli & Garlic Fries	26
Jumbo Lump Crab Cakes Petit Salad, Lemon-Caper Remoulade	29/57

Cereal Grains

10 Grain Porridge Cracked Wheat, Barley, Millet, Rolled Oats Rye, Brown Rice, Flax Seed, Soy Yellow & White Grits, Banana Brûlé Pumpkin Sunflower Seed Streusel	18
House Made Bircher Muesli Oats, Dried Fruits, Almonds Honey, Yogurt, Fresh Berries GF	18
Pastries and Batters	
Pastry Basket Croissant, Pain au Chocolate, Muffin	19
Pecan Sticky Buns	16
House Made Gluten-Free Coffee Cakes (2) <i>(contains almonds)</i>	8
Cinnamon Citrus Pancakes Brown Butter Pancake, Citrus Cream Cheese Ginger Crunch	23
Pistachio French Toast Pistachio Cream, Hazelnut	23

Sides

Cheese Grits GF	10
Hand-Cut BDT Fries GF	15
Crispy Rosemary Home Fries GF	11
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. A service charge of 20% is applied to parties of five or more. This service charge is fully distributed to our service staff.