



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

Brunch Cocktails

Caf  Park 18  
Grand Marnier, Espresso, Orange

Sorbet Mimosa 18  
Daily Sorbet Selection, Bouvet Ladubay

Bloody Mary 18  
Pepper Infused Vodka

Bloody Maria 18  
Roasted Jalapeno o Tequila

Specialty Beverages

Fresh-Squeezed Orange Juice 12

Compass Cold Brew Iced Coffee 10

Starters

Oysters (Raw or Broiled)\* 36  
Seaweed Mignonette ISLAND CREEK, MA

Smoked Salmon 28  
Cucumber, Shallots, Capers IVY CITY, DC

Tomato, Herb Cream Cheese, Cilantro  
Toasted Bagel

Harvest Greens 19  
Winter Field Greens, Apple, Radish EARTH N EATS, PA

Vidalia, Bay Blue, Seeds  
Cranberry Cinnamon Vinaigrette

Wood Oven-Roasted Bone Marrow 35  
Onion Bordelaise, Pink Peppercorn CREEKSTONE FARMS, KS

Rye Crumble

Lighter Seasonal Fare

Almond Granola Parfait 18  
Chia Yogurt, Sun-Dried Cherries, Fresh Berries

Seasonal Compote

Seasonal Fruit Plate 24  
EARTH N EATS, PA

Eggs and Specialties

BDT Omelet\* 25  
Roasted Market Mushrooms, Spinach EARTH N EATS, PA  
Goat Cheese, Choice of Toast

BDT Benedict\* 28  
House-Cured Canadian Bacon, EARTH N EATS, PA  
Soft-Poached Eggs, Dijonnaise, Mustard Green  
Pretzel Bun

Avocado Toast\* 24  
Cherry Tomato, Arugula, Aleppo Vinaigrette EARTH N EATS, PA  
Seeds, Multigrain, Soft-Poached Egg

Add Smoked Salmon 12

Biscuits & Gravy 15  
Rosemary Cathead Biscuits NEW OXFORD, PA  
Chicken Sausage Gravy

Duck Confit Hash\* 29  
Roasted Pepper, Onion, Potato HUDSON VALLEY, NY  
Soft-Poached Egg, Duck Cracklings, Biscuit

BDT Brunch Burger\* 34  
5 Spoke Creamery Redmond Cheddar, Red ROSEDA FARMS, MD  
Onion, Lettuce, Bread & Butter Pickles, Secret  
Sauce, Brioche Open-Faced, Sunny Egg

Pork Belly Sandwich\* 26  
Pork Belly, Pickled Green Papaya, Fried Egg EARTH N EATS, PA  
Spicy Lime Aioli, Garlic Fries

Jumbo Lump Crab Cakes 29/57  
Petit Salad, Lemon-Caper Remoulade CHESAPEAKE, MD

Cereal Grains

10 Grain Porridge 18  
Cracked Wheat, Barley, Millet, Rolled Oats Rye ANSON MILLS, SC  
Brown Rice, Flax Seed, Soy  
Yellow & White Grits, Banana Br  lee  
Pumpkin Sunflower Seed Streusel

House Made Bircher Muesli 18  
Oats, Dried Fruits, Almonds ANSON MILLS, SC  
Honey, Yogurt, Fresh Berries GF

Pastries and Batters

House Made Gluten-Free Coffee Cakes 8  
(contains almonds)

Pecan Sticky Buns 16

Pastry Basket 19  
Croissant, Pain au Chocolate, Muffin

CJ’s Pancake 23  
Brown Butter Pancake, Pecan Crumble & Praline

S’mores French Toast 23  
Banana Br  lee, Chocolate Crunch, Marshmallow

Sides

Cheese Grits GF 10  
ANSON MILLS, SC

Hand-Cut BDT Fries GF 15  
GPOD, ID

Crispy Rosemary Home Fries GF 11  
GPOD, ID

Chicken Sausage, or Pork Sausage GF 8  
NEW OXFORD, PA

Smoked Bacon or House Cured Smoked Ham GF 9  
NEW OXFORD, PA

\*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. Alcoholic beverages are sold after 10 AM on Sunday.