



Dinner

Starter			Meat, Poultry & Fish			Grain & Vegetable		
Caviar Service Classic Accompaniments, Johnny Cakes			Dry-Aged Beef Tenderloin* House Made Worcestershire Wild Mushrooms	ROSEDA FARMS, MD	90	Carolina Gold Rice Porridge Market Mushrooms, Seaweed Onion Soubise	EARTH N EATS, PA	29
Estate White Sturgeon (28g)	TSAR NICOULAI, CA	165	Pasture-Raised Half Chicken Sweet Tea Jus	GREEN CIRCLE FARMS, PA	42	House Made Garganelli House Cured Guanciale, Kale Ricotta	ANSON MILLS, SC	29
Royal Osetra (30g)	MARSHALLBERG, NC	255				Collared Greens Bacon, Lager, Cider Vinegar	LANCASTER, PA	15
BDT Tsar Imperial Osetra	PARAMOUNT, NY	295				White Corn Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Seasonal Soup	MARKET AVAILABILITY	15	Duck, Smoked & Roasted Breast* Confit Leg, Fruit Mostarda Duck Bone Reduction	HUDSON VALLEY, NY	55	Potato Purée Confit Garlic	EARTH N EATS, PA	14
Oysters (Raw or Broiled)* Seaweed-Bourbon Mignonette	ISLAND CREEK, MA	36	Kanpachi Hay Smoked, Cucumbers Miso Lime Cilantro	KONA, HI	39	Hand-Cut BDT Fries Sauce Tourn	GPOD, ID	15
Cured Fluke* Verjus, Candied Kumquats Mustard Seed, Trout Roe	NORTH ATLANTIC	24				Creamed'less Corn Tarragon	LANCASTER, PA	18
Charred Gem Lettuce Anchovy Dressing, Pistachio-Lemon Aioli Parmesan Garlic Crumb	EARTH N EATS, PA	19				Potato Salad Tiny Taters, Pickles, Celery Smoked Roe, Dill Celery Crème	PATH VALLEY, PA	18
Harvest Greens Arugula, Spinach, Cucumber Blackberry, Radish, Pickled Onion Farmhouse Cheese Golden Balsamic-Honey Vinaigrette	EARTH N EATS, PA	19	Wood-Fired Whole Fish Seafood Mousseline, Smoked Egg Emulsion, Shaved Fennel, Roe	MARKET AVAILABILITY	85	Wilted Spinach Garlic, Olive Oil	LANCASTER, PA	16
Soft-Poached Duck Egg Surryano Ham, Field Pea Salad Crimson Shallot, Mustard Vinaigrette	ANSON MILLS, SC	25	BDT Whole Duck Cured, Cold Smoked, Dry-Aged Spiced and Lacquered (Limited availability)	HUDSON VALLEY, NY	175	Blue Duck Tavern would like to recognize the purveyors and artisans who enrich our menu with their fresh ingredients		
Wood Oven-Roasted Bone Marrow Onion Bordelaise, Pink Peppercorn Rye Crumble	CREEKSTONE, KS	35				Bread by Stéphane Grattier, Boulangerie Christophe, DC		
Charcuterie Board* Pickled Vegetables, House Mustard With Local Cheeses	SALUMERIA BIELLESE, NY	30 46						

*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.