



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 House Ricotta	ANSON MILLS, SC	29
Royal Osetra (30g)	MARSHALLBERG, NC	255	Duck, Smoked & Roasted Breast* Confit Leg, Fruit Mostarda Duck Bone Reduction	HUDSON VALLEY, NY	55	Potato Salad Tiny Taters, Pickles, Celery Smoked Roe, Dill Celery Crème	PATH VALLEY, PA	18
BDT Tsar Imperial Osetra	PARAMOUNT, NY	295	Kanpachi Hay Smoked, Cucumbers Miso Lime Cilantro	KONA, HI	39	White Corn Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Seasonal Soup	MARKET AVAILABILITY	15	Jumbo Lump Crab Cakes Cress, Frisée, Radish Lemon-Caper Remoulade	CHESAPEAKE BAY, MD	29/57	Potato Purée Confit Garlic	EARTH N EATS, PA	14
Oysters (Raw or Broiled)* Seaweed-Bourbon Mignonette	ISLAND CREEK, MA	36	Wild Striped Bass Local Rockfish, Sweet Corn, Chanterelles, Smoked Mussel Cream	CHESAPEAKE WATERSHED	55	Hand-Cut BDT Fries Sauce Toum	GPOD, ID	15
Cured Fluke* Verjus, Candied Kumquats Mustard Seed, Trout Roe	NORTH ATLANTIC	24	Wood-Fired Whole Fish Seafood Mousseline, Smoked Egg Emulsion, Shaved Fennel, Roe	MARKET AVAILABILITY	85	Creamed’less Corn Tarragon	LANCASTER, PA	18
Charred Gem Lettuce Anchovy Dressing, Pistachio-Lemon Aioli Parmesan Garlic Crumb	EARTH N EATS, PA	19	BDT Whole Duck Cured, Cold Smoked, Dry-Aged Spiced and Lacquered	HUDSON VALLEY, NY	175	Wilted Spinach Garlic, Olive Oil	LANCASTER, PA	16
Harvest Greens Arugula, Spinach, Cucumber Blackberry, Radish, Pickled Onion Farmhouse Cheese Golden Balsamic-Honey Vinaigrette	EARTH N EATS, PA	19	(Limited availability)			Heirloom Tomatoes Elderflower, Seaweeds, Shallot	EARTH N EATS, PA	20
Soft-Poached Duck Egg Surryano Ham, Field Pea Salad Crimson Shallot, Mustard Vinaigrette	ANSON MILLS, SC	25						
Wood Oven-Roasted Bone Marrow Onion Bordelaise, Pink Peppercorn Rye Crumble	CREEKSTONE, KS	35						
Charcuterie Board* Pickled Vegetables, House Mustard With Local Cheeses	SALUMERIA BIELLESE, NY	30						
		46						

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

*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.