Dinner

Starter

Caviar Service Classic Accompaniments, Johnny Cakes		
Estate White Sturgeon (28g)	TSAR NICOULAI, CA	165
BDT Tsar Imperial Osetra	PARAMOUNT, NY	295
Seasonal Soup	MARKET AVAILABILITY	15
Oysters (Raw or Broiled)* Seaweed Mignonette	ISLAND CREEK, MA	39
Cured Kanpachi* Verjus, Candied Kumquats Mustard Seed, Trout Roe	ASC, PACIFIC OCEAN	24
Charred Gem Lettuce Anchovy Dressing, Pistachio-Lemon Aioli Parmesan, Garlic Crumb	EARTH N EATS, PA	19
Harvest Greens Field Greens, Kale, Apple, Point Reyes Blue Cheese, Seeds, Vidalia Onion Cranberries, Cinnamon Vinaigrette	EARTH N EATS, PA	21
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	45
Charcuterie Board* Pickled Vegetables, House Mustard	SALUMERIA BIELLESE, NY	36
With Local Cheeses		48

Meat, Poultry & Fish

Dry-Aged Beef Tenderloin* House Made Worcestershire Wild Mushrooms	ROSEDA FARMS, MD	90
Pasture-Raised Half Chicken Sweet Tea Jus	GREEN CIRCLE FARMS, PA	42
Duck, Smoked & Roasted Breast* Confit Leg, Fruit Mostarda Duck Bone Reduction	HUDSON VALLEY, NY	56
Scallops Brown Butter Ginger, Celery Root Purée, Apple, Chanterelles Carrot Cardamom	NORTH ATLANTIC	62
Jumbo Lump Crab Cakes Cress, Frisée, Radish Lemon-Caper Remoulade	CHESAPEAKE BAY, MD	MKT
Trout Lemon Preserve, Cornbread Hazelnut	ROANOKE, VA	48
Wood-Fired Whole Fish Swordfish Mousseline Lemongrass Caviar Cream	MARKET AVAILABILITY	95
BDT Whole Duck Cured, Cold Smoked, Dry-Aged Spiced and Lacquered *(Limited availability)*	HUDSON VALLEY, NY	180

Grain & Vegetable

Carolina Gold Rice Porridge Nettles, Peas, Mushrooms	EARTH N EATS, PA	30
Collard Greens Bacon, Lager, Cider Vinegar	LANCASTER, PA	15
White Corn Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Potato Purée Confit Garlic	EARTH N EATS, PA	14
Hand-Cut BDT Fries Sauce Toum	GPOD, ID	15
Potato Salad Tiny Taters, Pickles, Celery Smoked Roe, Dill Celery Crème	PATH VALLEY, PA	18
Wilted Spinach Garlic, Olive Oil	LANCASTER, PA	16

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.