



we at blue duck tavern would like to recognize the purveyors and artisans  
who enrich our menu with their fresh ingredients

**brunch cocktails**

- Café Park  
Grand Marnier, Espresso, Orange
- Sorbet Mimosa  
Daily Sorbet Selection, Cremant de Loire
- Bloody Mary  
Pepper Infused Vodka
- Bloody Maria  
Roasted Jalapeno Tequila

**specialty beverages**

- Fresh-Squeezed Orange Juice
- Cold Brew Iced Coffee

**starters**

- Seasonal Fruit Plate
- Smoked Salmon  
Cucumber, Shallots, Capers  
Tomato, Herb Cream Cheese  
Toasted Bagel  
IVY CITY, DC
- Kale & Cucumber Salad  
Candied Walnut, Fig, Radish  
Fennel, Mint, Labne  
Chamomile Vinaigrette  
EARTH AND EATS, PA
- Wood Oven-Roasted Bone Marrow  
Herb-Butter Persillade, Roasted Garlic  
Country Toast  
CREEKSTONE FARMS, KS

**eggs and specialties**

- 14 BDT Omelet  
Roasted Market Mushrooms, Spinach  
Cheddar Cheese\*  
EARTH N EATS, PA
- Smoked Salmon & Scrambled Egg Whites  
Tomato, Baby Spinach, Avocado  
Cream Cheese, Multigrain Bread\*  
CHESAPEAKE, MD
- Avocado Toast  
Roasted Tomatoes, Herb Salad  
Crispy Quinoa, Nigella Seeds, Multigrain  
Soft-Poached Egg\*  
EARTH N EATS, PA
- 10 Add Smoked Salmon + 12
- Short Rib Hash  
Pepper, Onion, Potato, Soft-Poached Egg  
Horseradish Sauce\*  
CREEKSTONE FARMS, KS
- Pork Belly Benedict  
Banh Mi Style, Pickled Vegetables  
Spicy Aioli, Fresh Herbs, Cucumber\*  
EARTH N EATS, PA
- BDT Brunch Burger  
Aged Cheddar, Red Onion, Lettuce  
Bread & Butter Pickles, Secret Sauce  
Brioche Open-faced, Sunny Egg\*  
ROSEDA FARMS, MD
- 16
- 26 Jumbo Lump Crab Cakes  
Cress, Frisee, Fennel, Pickled Onions  
Lemon-Caper Remoulade  
CHESAPEAKE, MD

**cereal, seed, and grain**

- 19 Harvest Grain Porridge  
Steel-Cut Oats, Rolled Oats, Farro  
Cinnamon, Banana, Toasted Pecans  
ANSON MILLS, SC 14
- 28 House Made Bircher Muesli  
Creamed Oats, Dried Fruits, Almonds  
Honey, Yogurt, Fresh Berries  
ANSON MILLS, SC 14
- 22 Sun-Dried Cherries and Almond Granola  
Parfait, Chia Yogurt, Fresh Berries 15

**pastry, batter, and bread**

- Pastry Basket 14
- Croissant, Pain au Chocolate, Muffin
- House Made Gluten-Free Coffee Cakes (2)  
*contains almonds* 8
- Buttermilk Pancakes  
Berries, Fig-Citrus Mascarpone  
House Almond Granola 20
- S'mores French Toast  
Toasted Marshmallow, Nutella Cocoa Nib  
Crumble, Bananas & Bourbon Maple Syrup 21

**breakfast sides**

- 22/44 White Corn Cheese Grits  
Hand-Cut BDT Fries  
Crispy Rosemary Home Fries  
Ham or Chicken Sausage  
Bacon or Pork Sausage  
WADES MILL, VA 10  
GPOD, ID 14  
GPOD, ID 11  
7  
8

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS