



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 Nettles, Peas, Mushrooms	EARTH N EATS, PA	30
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
BDT Tsar Imperial Osetra	PARAMOUNT, NY	295				Collard Greens Bacon, Lager, Cider Vinegar	LANCASTER, PA	15
Seasonal Soup	MARKET AVAILABILITY	15	Duck, Smoked & Roasted Breast* Confit Leg, Fruit Mostarda Duck Bone Reduction	HUDSON VALLEY, NY	56	White Corn Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Oysters (Raw or Broiled)* Seaweed Mignonette	ISLAND CREEK, MA	39				Potato Purée Confit Garlic	EARTH N EATS, PA	14
Cured Kanpachi* Verjus, Candied Kumquats Mustard Seed, Trout Roe	NORTH ATLANTIC	24	Jumbo Lump Crab Cakes Cress, Frisée, Radish Lemon-Caper Remoulade	CHESAPEAKE BAY, MD	MKT	Hand-Cut BDT Fries Sauce Toum	PATH VALLEY, PA	18
Charred Gem Lettuce Anchovy Dressing, Pistachio-Lemon Aioli Parmesan, Garlic Crumb	EARTH N EATS, PA	19	Trout Lemon Preserve, Cornbread Hazelnut	ROANOKE, VA	48	Wilted Spinach Garlic, Olive Oil	LANCASTER, PA	16
Harvest Greens Field Greens, Farmhouse Cheese Strawberry, Radish, Pickled Vidalia Seeds, Honey Balsamic Vinaigrette	EARTH N EATS, PA	21	BDT Whole Duck Cured, Cold Smoked, Dry-Aged Spiced and Lacquered (Limited availability)	HUDSON VALLEY, NY	180			
Soft-Poached Duck Egg Surryano Ham, Field Pea Salad Crimson Shallot, Mustard Vinaigrette	ANSON MILLS, SC	25	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	45	Bread by Stéphane Grattier, Boulangerie Christophe, DC					
Charcuterie Board* Pickled Vegetables, House Mustard With Local Cheeses	SALUMERIA BIELLESE, NY	36						
		48						

*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.