



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, Bouvet Ladubay

Bloody Mary  
Pepper Infused Vodka

Bloody Maria  
Roasted Jalapeno Tequila

#### Specialty Beverages

Fresh-Squeezed Orange Juice

Compass Cold Brew Iced Coffee

#### Starters

Oysters (Raw or Broiled)\*  
Seaweed-Bourbon Mignonette

ISLAND CREEK, MA

Smoked Salmon  
Cucumber, Shallots, Capers  
Tomato, Herb Cream Cheese, Cilantro  
Toasted Bagel

IVY CITY, DC

Harvest Greens  
Winter Field Greens, Apple, Radish  
Vidalia, Bay Blue, Seeds  
Cranberry Cinnamon Vinaigrette

EARTH N EATS, PA

Wood Oven-Roasted Bone Marrow  
Onion Bordelaise, Pink Peppercorn  
Rye Crumble

CREEKSTONE FARMS, KS

#### Lighter Seasonal Fare

Almond Granola Parfait  
Chia Yogurt, Sun-Dried Cherries, Fresh Berries  
Seasonal Compote

Sliced Fruit Plate

#### Eggs and Specialties

18 BDT Omelet\*  
Roasted Market Mushrooms, Spinach  
Goat Cheese, Choice of Toast

BDT Benedict\*  
House-Cured Canadian Bacon,  
Soft-Poached Eggs, Dijonnaise, Mustard Green  
Pretzel Bun

Avocado Toast\*  
Cherry Tomato, Arugula, Aleppo Vinaigrette  
Seeds, Multigrain, Soft-Poached Egg

Add Smoked Salmon 12

12 Biscuits & Gravy  
Rosemary Cathead Biscuits  
Chicken Sausage Gravy

36 Duck Confit Hash\*  
Roasted Pepper, Onion, Potato  
Soft-Poached Egg, Duck Cracklings  
Biscuit

28 BDT Brunch Burger\*  
5 Spoke Creamery Redmond Cheddar, Red  
Onion, Lettuce, Bread & Butter Pickles, Secret  
Sauce, Brioche Open-Faced, Sunny Egg

19 Pork Belly Sandwich  
Pork Belly, Pickled Green Papaya, Fried Egg,  
Spicy Lime Aioli & Garlic Fries

35 Jumbo Lump Crab Cakes  
Petit Salad, Lemon-Caper Remoulade

EARTH N EATS, PA 25

HUDSON VALLEY, NY 28

ROSEDA FARMS, MD 24

EARTH N EATS, PA 15

CHESAPEAKE, MD 29/57

#### Cereal Grains

10 Grain Porridge  
Cracked Wheat, Barley, Millet, Rolled Oats  
Rye, Brown Rice, Flax Seed, Soy  
Yellow & White Grits, Banana Brûlé  
Pumpkin Sunflower Seed Streusel

ANSON MILLS, SC 18

House Made Bircher Muesli  
Oats, Dried Fruits, Almonds  
Honey, Yogurt, Fresh Berries GF

ANSON MILLS, SC 18

#### Pastries and Batters

Pastry Basket  
Croissant, Pain au Chocolate, Muffin

Pecan Sticky Buns

House Made Gluten-Free Coffee Cakes (2)  
(contains almonds)

Cinnamon Citrus Pancakes  
Brown Butter Pancake, Citrus Cream Cheese  
Ginger Crunch

Pistachio French Toast  
Pistachio Cream, Hazelnut

#### Sides

Cheese Grits GF  
Hand-Cut BDT Fries GF  
Crispy Rosemary Home Fries GF  
Chicken Sausage, or Pork Sausage GF  
Smoked Bacon or House-Cured Smoked Ham GF

ANSON MILLS, SC 10

GPOD, ID 15

GPOD, ID 11

8

9

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Alcoholic beverages are sold after 10am on Sunday. A service charge of 20% is applied to parties of five or more. This service charge is fully distributed to our service staff.