



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

Brunch Cocktails

Caf  Park
Grand Marnier, Espresso, Orange

Sorbet Mimosa
Daily Sorbet Selection, Bouvet Ladubay

Bloody Mary
Pepper Infused Vodka

Bloody Maria
Roasted Jalapeno o 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

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

EARTH N EATS, PA

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

EARTH N EATS, PA

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

EARTH N EATS, PA

Add Smoked Salmon 12

Biscuits & Gravy
Rosemary Cathead Biscuits
Chicken Sausage Gravy

15

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

HUDSON VALLEY, NY

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

ROSEDA FARMS, MD

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

EARTH N EATS, PA

Jumbo Lump Crab Cakes
Petit Salad, Lemon-Caper Remoulade

CHESAPEAKE, MD

Cereal Grains

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

ANSON MILLS, SC

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

ANSON MILLS, SC

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

ANSON MILLS, SC

GPOD, ID

Crispy Rosemary Home Fries GF

GPOD, ID

Chicken Sausage, or Pork Sausage GF

Smoked Bacon or House-Cured Smoked Ham GF

*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.