



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 Jalapenoño Tequila

Specialty Beverages

Fresh-Squeezed Orange Juice

Cold Brew Iced Coffee

Starters

Oysters (Raw or Broiled)*
Seaweed-Bourbon Mignonette

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

Harvest Greens
Field Greens, Strawberry, Radish
Pickled Vidalia, Seeds
Honey-Balsamic Vinaigrette

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

Lighter Seasonal Fare

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

Seasonal Fruit Plate

Eggs and Specialties

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

Biscuits & Gravy
Rosemary Cathead Biscuits
Chicken Sausage Gravy

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

Prime Hanger Steak*
Horseradish Béarnaise
BDT Fries, Petit Salad

Add Two Eggs 10

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

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

EARTH N EATS, PA 26

EARTH N EATS, PA 28

EARTH N EATS, PA 24

HUDSON VALLEY, NY 29

CREEKSTONE, KS 58

ROSEDA FARMS, MD 35

CHESAPEAKE, MD MKT

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

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

Pastries and Batters

Pastry Basket
Croissant, Pain au Chocolate, Muffin

Pecan Sticky Buns

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

Strawberry Pancakes
Brown Butter Pancake, Strawberry Rhubarb
Pistachio Crumble

Tonka Bean French Toast
Brioche, Tonka Bean Crème, Gooseberries
Blackberries

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

Smoked Salmon

ANSON MILLS, SC 18

ANSON MILLS, SC 18

20

16

8

23

23

ANSON MILLS, SC 10

GPOD, ID 15

GPOD, ID 11

8

9

14

*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.