



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
- La Colombe Pure Black Iced Coffee

**starters**

- Seasonal Fruit Plate
- Smoked Salmon  
Cucumber, Shallots, Capers  
Tomato, Herb Cream Cheese  
Toasted Bagel
- Baby Gem Salad  
Citrus, Radish, White Asparagus, Peas  
Citrus Vinaigrette, Parmigiano-Reggiano
- Wood Oven-Roasted Bone Marrow  
Herb-Butter Persillade, Roasted Garlic  
Country Toast

**eggs and specialties**

- 14 BDT Omelet  
Roasted Market Mushrooms, Spinach  
Cheddar Cheese\*  
  
EARTH N EATS, PA
- Jumbo Lump Crab & Scrambled Egg Whites  
Tomato, Baby Spinach, Avocado  
Farmers 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 Cheeseburger  
Aged Cheddar, Red Onion, Lettuce  
Bread & Butter Pickles, Secret Sauce  
Brioche, Sunny Egg\*  
  
ROSEDA FARMS, MD
- 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
- 28 House Made Bircher Muesli  
Creamed Oats, Dried Fruits, Almonds  
Honey, Yogurt, Fresh Berries  
  
ANSON MILLS, SC
- 22 Sun-Dried Cherries and Almond Granola  
Parfait, Chia Yogurt, Fresh Berries  
  
15

**pastry, batter, and bread**

- Pastry Basket  
Croissant, Pain au Chocolate, Muffin  
  
12
- House Made Gluten-Free Coffee Cakes (2)  
  
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**

- White Corn Cheese Grits  
Hand-Cut BDT Fries  
Crispy Rosemary Home Fries  
  
WADES MILL, VA
- GPOD, ID
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- Breakfast Meats  
Bacon, Ham, Pork or Chicken Sausage  
  
6

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