



# BLUE DUCK TAVERN

## Caviar Service 30g★

Classic Accompaniment, Johnny Cakes

Estate White Sturgeon (28 g)	TSAR NICOULAI, CA	165
Royal Osetra	MARSHALLBERG, NC	255
Tsar Imperial Osetra	PARAMOUNT, NY	295

## Shareables

Sea Island Pea Hummus	SOUTHERN ATLANTIC COAST	12
Benne Seed Crackers		
Crispy Duck Wings	HUDSON VALLEY, NY	22
Smoked, Hoisin, Benne Seed Dukka, Peanuts, Pickled Cherry Relish		
Oysters (Raw or Broiled)★	ISLAND CREEK, MA	36
Seaweed-Bourbon Mignonette		
Wood Oven-Roasted Bone Marrow	CREEKSTONE, KS	35
Onion Bordelaise, Pink Peppercorn, Rye Crumble		
Jumbo Lump Crab Cake	CHESAPEAKE BAY, MD	29/57
Cress, Frisée, Radish		
Lemon-Caper Remoulade		
Hand-Cut BDT Fries	GPOD, ID	15
Sauce Tourn		

## Meats & Cheeses

Charcuterie Board	SALUMERIA BIELLESE, NY	30
Pickled Vegetables, House Mustard		
Country Bread		
★★With Local American Cheeses		46

Add additional Artisanal American Cheeses 8 per oz

Add additional Charcuterie 9 per oz

## Salads & Mains

Harvest Greens	EARTH N EATS, PA	19
Spinach, Arugula, Blackberries		
Cucumber, Pickled Onion, Farmhouse		
Cheese, Golden Balsamic-Honey Vinaigrette		

Charred Gem Salad	PATH VALLEY FARMS, PA	19
Herb Anchovy Dressing, Pistachio-Lemon		
Aioli, Parmesan, Garlic Crumb		

## Add

Roasted Chicken Breast	LA BELLE FARM, NY	25
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Hanger Steak	DEMKOTA HERITAGE, SD	38
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House Made Garganelli	ANSON MILLS, SC	29
Kale, Guanciale, House Ricotta		

Prime Hanger Steak★	DEMKOTA, SD	55
Horseradish Béarnaise		
BDT Fries, Petit Salad		

Clubhouse Turkey	NEW OXFORD, PA	26
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House Smoked Turkey Breast, Arugula		
Walnut Pesto, Sun Dried Tomatoes		
Turkey Bacon, Mountaineer, Ciabatta		

BDT Cheeseburger★	ROSEDA, MD	30
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5 Spoke Creamery Redmond Cheddar, Red		
Onion, Lettuce, Bread & Butter Pickles, Secret		
Sauce, Brioche Bun		

★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.