



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

| Starter                                                                                                                                       |                        |    | Meat, Poultry & Fish                                                                                         |                      |       | Vegetable & Grain                                                     |                   |     |
|-----------------------------------------------------------------------------------------------------------------------------------------------|------------------------|----|--------------------------------------------------------------------------------------------------------------|----------------------|-------|-----------------------------------------------------------------------|-------------------|-----|
| Market Soup                                                                                                                                   | MARKET AVAILABILITY    | 15 | Prime Bavette Steak*<br>Horseradish Béarnaise<br>BDT Fries, Petit Salad                                      | DEMKOTA HERITAGE, SD | 55    | House Made Garganelli<br>House Cured Guanciale, Kale<br>House Ricotta | ANSON MILLS, SC   | 29  |
| Wood Oven-Roasted Bone Marrow<br>Onion Bordelaise, Pink Peppercorn<br>Caraway Crumble                                                         | CREEKSTONE, KS         | 32 | Wood-Oven Roasted Chicken<br>Airline Breast, Parisian Gnocchi<br>Mushrooms, Chicken Velouté                  | SULLIVAN COUNTRY, NY | 38    | Hand Cut BDT Fries<br>Sauce Tourn                                     | GPOD, ID          | 15  |
| Charcuterie Board<br>Pickled Vegetables, Grain Mustard<br>With Local Cheeses                                                                  | SALUMERIA BIELLESE, NY | 30 | Kanpachi<br>Hay Smoked, Cucumbers, Miso Lime<br>Cilantro                                                     | KONA, HI             | 38    | Potato Purée<br>Confit Garlic                                         | EARTH N EATS, PA  | 14  |
| Charred Gem Salad<br>Herb Anchovy Dressing,<br>Pistachio-Lemon Aioli, Parmesan<br>Garlic Crumb                                                | EARTH N EATS, PA       | 19 |                                                                                                              |                      |       | White Corn Grits<br>Red Onion Marmalade<br>Appalachian Cheese         | ANSON MILLS, SC   | 17  |
| Harvest Greens<br>Arugula, Spinach, Cucumber, Blackberry<br>Radish, Pickled Onions, Farmhouse<br>Cheese, Golden Balsamic-Honey<br>Vinaigrette | EARTH N EATS, PA       | 19 | Jumbo Lump Crab Cakes<br>Cress, Frisée, Radish<br>Lemon-Caper Remoulade                                      | CHESAPEAKE BAY, MD   | 28/56 | Roast Asparagus<br>Preserved Lemon Sabayon<br>Aged Cheese             | LANCASTER, PA     | 20  |
| Salad Additions                                                                                                                               | LA BELLE FARM, NY      | 22 | BDT Reuben<br>Rye Bread, Pastrami, Sauerkraut<br>Swiss Cheese, Thousand Island Dressing                      | CREEKSTONE FARMS, KS | 28    | Wilted Spinach<br>Garlic, Olive Oil                                   | LANCASTER, PA     | 16  |
|                                                                                                                                               |                        |    | Fried Catfish<br>Seeded Bun, Ginger Slaw, Preserved<br>Lemon Aioli, Pee Wee Potatoes                         | CHESAPEAKE BAY, MD   | 26    | Caviar Service 30g*<br>Classic Accompaniments, Johnny Cakes           |                   |     |
| Roasted Chicken Breast                                                                                                                        | LA BELLE FARM, NY      | 22 | BDT Cheeseburger*<br>Aged Cheddar, Red Onion, Lettuce<br>Bread & Butter Pickles, Secret Sauce<br>Brioche Bun | ROSEDA FARMS, MD     | 30    | Estate White Sturgeon (28g)                                           | TSAR NICOULAI, CA | 165 |
| Confit Duck Leg                                                                                                                               | HUDSON VALLEY, NY      | 26 |                                                                                                              |                      |       | Roayl Osetra                                                          | MARSHALLBERG, NC  | 255 |
| Prime Side Steak*                                                                                                                             | DEMKOTA HERITAGE, SD   | 38 |                                                                                                              |                      |       | Tsar Imperial Ossetra                                                 | PARAMOUNT, NY     | 295 |
| Pan-Seared Market Fish*                                                                                                                       | MARKET AVAILABILITY    | 25 |                                                                                                              |                      |       |                                                                       |                   |     |

\*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.