



# BLUE DUCK TAVERN

<b>Caviar Service 30g*</b>			Jumbo Lump Crab Cakes	CHESAPEAKE BAY, MD	28/56
Classic Accompaniment, Johnny Cakes			Cress, Frisée, Radish		
			Lemon-Caper Remoulade		
Estate White Sturgeon (28 g)	TSAR NICOULAI, CA	165	Charred Gem Salad	PATH VALLEY FARMS, PA	19
Royal Osetra	MARSHALLBERG, NC	255	Herb Anchovy Dressing, Pistachio- Lemon Aioli, Parmesan, Garlic Crumb		
Tsar Imperial Osetra	PARAMOUNT, NY	295	Add		
			Roasted Chicken Breast		22
			Hanger Steak		38
Seasonal Soup	MARKET AVAILABILITY	15	Harvest Greens	EARTH N EATS, PA	19
Oysters (Raw or Broiled)*	ISLAND CREEK, MA	36	Spinach, Arugula, Blackberries		
Seaweed-Bourbon Mignonette			Cucumber, Pickled Onion, Farmhouse Cheese, Golden Balsamic-Honey Vinaigrette		
Wood Oven-Roasted Bone Marrow	CREEKSTONE, KS	32	House Made Garganelli	ANSON MILLS, SC	29
Onion Bordelaise, Pink Peppercorn			Kale, Guanciale, House Ricotta		
Hand-Cut BDT Fries	GPOD, ID	15	Clubhouse Turkey	NEW OXFORD, PA	26
Sauce Tourn			House Smoked Turkey Breast, Arugula Walnut Pesto Sun Dried Tomatoes Turkey Bacon, Mountaineer, Ciabatta		
Charcuterie Board	SALUMERIA BIELLESE NY	30			
Pickled Vegetables, House Mustard					
Country Bread					
**With Local Cheeses		44	BDT Cheeseburger*	ROSEDA, MD	30
			Aged Cheddar, Red Onion, Lettuce Bread & Butter Pickles, Secret Sauce Brioche Bun		
Add additional Artisanal American Cheeses		8 per oz			
Add additional Charcuterie		9 per oz	Prime Hanger Steak*	DEMKOTA, SD	55
			Horseradish Béarnaise BDT Fries, Petit Salad		

\*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.