



BLUE DUCK TAVERN

Caviar Service 30g*			Jumbo Lump Crab Cakes	CHESAPEAKE BAY, MD	29/57
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		
Tsar Imperial Osetra	PARAMOUNT, NY	295	Aioli, Parmesan, Garlic Crumb		
			<u>Add</u>		
			Roasted Chicken Breast	LA BELLE FARM, NY	25
			Hanger Steak	DEMKOTA HERITAGE, SD	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	35	House Made Garganelli	ANSON MILLS, SC	29
Onion Bordelaise, Pink Peppercorn,			Kale, Guanciale, House Ricotta		
Rye Crumble					
Hand-Cut BDT Fries	GPOD, ID	15	Clubhouse Turkey	NEW OXFORD, PA	26
Sauce Tourn			House Smoked Turkey Breast, Arugula		
Charcuterie Board	SALUMERIA BIELLESE, NY	30	Walnut Pesto Sun Dried Tomatoes		
Pickled Vegetables, House Mustard			Turkey Bacon, Mountaineer, Ciabatta		
Country Bread			BDT Cheeseburger*	ROSEDA, MD	30
**With Local Cheeses		46	Aged Cheddar, Red Onion, Lettuce		
			Bread & Butter Pickles, Secret Sauce		
Add additional Artisanal American Cheeses		8 per oz	Brioche Bun		
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.