



## Dinner

### Starter

Caviar Service Classic Accompaniments, Johnny Cakes		
Estate White Sturgeon (28g)	TSAR NICOULAI, CA	165
BDT Tsar Imperial Osetra	PARAMOUNT, NY	295
Seasonal Soup	MARKET AVAILABILITY	15
Oysters (Raw or Broiled)* Seaweed Mignonette	ISLAND CREEK, MA	36
Cured Fluke* Verjus, Candied Kumquats Mustard Seed, Trout Roe	NORTH ATLANTIC	24
Charred Gem Lettuce Anchovy Dressing, Pistachio-Lemon Aioli Parmesan, Garlic Crumb	EARTH N EATS, PA	19
Harvest Greens Summer Field Greens, Strawberry Radish, Pickled Vidalia, Seeds Honey Balsamic Vinaigrette	EARTH N EATS, PA	19
Soft-Poached Duck Egg Surreyano Ham, Field Pea Salad Crimson Shallot, Mustard Vinaigrette	ANSON MILLS, SC	25
Wood Oven-Roasted Bone Marrow Onion Bordelaise, Pink Peppercorn Rye Crumble	CREEKSTONE, KS	42
Charcuterie Board* Pickled Vegetables, House Mustard With Local Cheeses	SALUMERIA BIELLESE, NY	30 46

### Meat, Poultry & Fish

Dry-Aged Beef Tenderloin* House Made Worcestershire Wild Mushrooms	ROSEDA FARMS, MD	90
Pasture-Raised Half Chicken Sweet Tea Jus	GREEN CIRCLE FARMS, PA	42
Duck, Smoked & Roasted Breast* Confit Leg, Fruit Mostarda Duck Bone Reduction	HUDSON VALLEY, NY	55
Scallops Burnt Vanilla & Parsnip Andouille Marmalade Compressed Apple	NORTH ATLANTIC	62
Jumbo Lump Crab Cakes Cress, Frisée, Radish Lemon-Caper Remoulade	CHESAPEAKE BAY, MD	32/64
Halibut Potato Fondue, Lovage Smoked Trout Roe	NORTH ATLANTIC	42
Wood-Fired Whole Fish Swordfish Mousseline Lemongrass Caviar Cream	MARKET AVAILABILITY	95
BDT Whole Duck Cured, Cold Smoked, Dry-Aged Spiced and Lacquered <i>(Limited availability)</i>	HUDSON VALLEY, NY	180

### Grain & Vegetable

Carolina Gold Rice Porridge Nettles, Peas, Mushrooms	EARTH N EATS, PA	30
House Made Garganelli House Cured Guanciale, Kale Ricotta	ANSON MILLS, SC	29
Collard Greens Bacon, Lager, Cider Vinegar	LANCASTER, PA	15
White Corn Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Potato Purée Confit Garlic	EARTH N EATS, PA	14
Hand-Cut BDT Fries Sauce Toum	GPOD, ID	15
Asparagus Preserved Lemon, Sabayon, Chili Parmesan	LANCASTER, PA	18
Potato Salad Tiny Taters, Pickles, Celery Smoked Roe, Dill Celery Crème	PATH VALLEY, PA	18
Wilted Spinach Garlic, Olive Oil	LANCASTER, PA	16

*Blue Duck Tavern* would like to recognize the purveyors and artisans who enrich our menu with their fresh ingredients

*Bread by Stéphane Grattier, Boulangerie Christophe, DC*