



## Dinner

### Starter

|  |                        |          |
|--|------------------------|----------|
| Caviar Service<br>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)*<br>Seaweed Mignonette  | ISLAND CREEK, MA       | 39       |
| Cured Fluke*<br>Verjus, Candied Kumquats<br>Mustard Seed, Trout Roe  | NORTH ATLANTIC         | 24       |
| Charred Gem Lettuce<br>Anchovy Dressing, Pistachio-Lemon Aioli<br>Parmesan, Garlic Crumb                   | EARTH N EATS, PA       | 19       |
| Harvest Greens<br>Field Greens, Strawberry<br>Radish, Pickled Vidalia, Seeds<br>Honey Balsamic Vinaigrette | EARTH N EATS, PA       | 21       |
| Soft-Poached Duck Egg<br>Surryano Ham, Field Pea Salad<br>Crimson Shallot, Mustard Vinaigrette             | ANSON MILLS, SC        | 25       |
| Wood Oven-Roasted Bone Marrow<br>Onion Bordelaise, Pink Peppercorn<br>Rye Crumble                          | CREEKSTONE, KS         | 45       |
| Charcuterie Board*<br>Pickled Vegetables, House Mustard<br>With Local Cheeses                              | SALUMERIA BIELLESE, NY | 36<br>48 |

### Meat, Poultry & Fish

|   |                        |     |
|---|------------------------|-----|
| Dry-Aged Beef Tenderloin*<br>House Made Worcestershire<br>Wild Mushrooms                                | ROSEDA FARMS, MD       | 90  |
| Pasture-Raised Half Chicken<br>Sweet Tea Jus  | GREEN CIRCLE FARMS, PA | 42  |
| Duck, Smoked & Roasted Breast*<br>Confit Leg, Fruit Mostarda<br>Duck Bone Reduction                     | HUDSON VALLEY, NY      | 56  |
| Scallops<br>Burnt Vanilla & Parsnip<br>Andouille Marmalade<br>Compressed Apple                          | NORTH ATLANTIC         | 62  |
| Jumbo Lump Crab Cakes<br>Cress, Frisée, Radish<br>Lemon-Caper Remoulade                                 | CHESAPEAKE BAY, MD     | MKT |
| Halibut<br>Potato Fondue, Lovage<br>Smoked Trout Roe  | NORTH ATLANTIC         | 54  |
| Wood-Fired Whole Fish<br>Swordfish Mousseline<br>Lemongrass Caviar Cream                                | MARKET AVAILABILITY    | 95  |
| BDT Whole Duck<br>Cured, Cold Smoked, Dry-Aged<br>Spiced and Lacquered<br><i>(Limited availability)</i> | HUDSON VALLEY, NY      | 180 |

### Grain & Vegetable

|   |                  |    |
|---|------------------|----|
| Carolina Gold Rice Porridge<br>Nettles, Peas, Mushrooms                       | EARTH N EATS, PA | 30 |
| House Made Garganelli<br>House Cured Guanciale, Kale<br>Ricotta               | ANSON MILLS, SC  | 29 |
| Collard Greens<br>Bacon, Lager, Cider Vinegar                                 | LANCASTER, PA    | 15 |
| White Corn Grits<br>Red Onion Marmalade<br>Appalachian Cheese                 | ANSON MILLS, SC  | 17 |
| Potato Purée<br>Confit Garlic   | EARTH N EATS, PA | 14 |
| Hand-Cut BDT Fries<br>Sauce Toum  | GPOD, ID         | 15 |
| Asparagus<br>Preserved Lemon, Sabayon, Chili<br>Parmesan                      | LANCASTER, PA    | 22 |
| Potato Salad<br>Tiny Taters, Pickles, Celery<br>Smoked Roe, Dill Celery Crème | PATH VALLEY, PA  | 18 |
| Wilted Spinach<br>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*