



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

### Brunch Cocktails

Café Park  
Grand Marnier, Espresso, Orange

Sorbet Mimosa  
Daily Sorbet Selection, Bouvet Ladubay

Bloody Mary  
Pepper Infused Vodka

Bloody Maria  
Roasted Jalapenoño Tequila

### Specialty Beverages

Fresh-Squeezed Orange Juice

Compass Cold Brew Iced Coffee

### Starters

Oysters (Raw or Broiled)\*  
Seaweed-Bourbon Mignonette

Smoked Salmon  
Cucumber, Shallots, Capers  
Tomato, Herb Cream Cheese, Cilantro  
Toasted Bagel

Harvest Greens  
Field Greens, Strawberry, Radish  
Pickled Vidalia, Seeds  
Honey-Balsamic Vinaigrette

Wood Oven-Roasted Bone Marrow  
Onion Bordelaise, Pink Peppercorn  
Rye Crumble

### Eggs and Specialties

BDT Omelet\*  
Roasted Market Mushrooms, Spinach  
Goat Cheese, Choice of Toast

BDT Benedict\*  
House-Cured Canadian Bacon  
Soft-Poached Eggs, Dijonnaise  
Mustard Green, Pretzel Bun

Avocado Toast\*  
Cherry Tomato, Arugula, Aleppo Vinaigrette  
Seeds, Multigrain, Soft-Poached Egg

*Add Smoked Salmon 12*

Biscuits & Gravy  
Rosemary Cathead Biscuits  
Chicken Sausage Gravy

Duck Confit Hash\*  
Roasted Pepper, Onion, Potato  
Soft-Poached Egg, Duck Cracklings, biscuit

BDT Brunch Burger\*  
5 Spoke Creamery Redmond Cheddar  
Red Onion, Lettuce, Bread & Butter Pickles  
Secret Sauce, Brioche Open-Faced, Sunny Egg

Jumbo Lump Crab Cakes  
Petit Salad, Frisée Lemon-Caper Remoulade

### Lighter Seasonal Fare

Almond Granola Parfait  
Chia Yogurt, Sun-Dried Cherries,  
Fresh Berries, Seasonal Compote

Seasonal Fruit Plate

### Cereal Grains

10 Grain Porridge  
Cracked Wheat, Barley, Millet, Rolled Oats  
Rye, Brown Rice, Flax Seed, Soy  
Yellow & White Grits, Banana Brûlé  
Pumpkin Sunflower Seed Streusel

House Made Bircher Muesli  
Oats, Dried Fruits, Almonds  
Honey, Yogurt, Fresh Berries GF

### Pastries and Batters

Pastry Basket  
Croissant, Pain au Chocolate, Muffin

Pecan Sticky Buns

House Made Gluten-Free Coffee Cakes (2)  
*(contains almonds)*

Strawberry Rhubarb Pancakes  
Whipped Ganache, Pistachio Crumble

Pistachio French Toast  
Pistachio Cream, Hazelnut

### Sides

Cheese Grits GF

Hand-Cut BDT Fries GF

Crispy Rosemary Home Fries GF

Chicken Sausage, or Pork Sausage GF

Smoked Bacon or House-Cured Smoked Ham GF

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Alcoholic beverages are sold after 10am on Sunday. A service charge of 20% is applied to parties of five or more. This service charge is fully distributed to our service staff.