



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  
ISLAND CREEK, MA

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

Harvest Greens  
Winter Field Greens, Apple, Radish  
Vidalia, Bay Blue, Seeds  
Cranberry Cinnamon Vinaigrette  
EARTH N EATS, PA

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

### Eggs and Specialties

BDT Omelet\*  
Roasted Market Mushrooms, Spinach  
Goat Cheese, Choice of Toast  
EARTH N EATS, PA 25

BDT Benedict\*  
House-Cured Canadian Bacon  
Soft-Poached Eggs, Dijonnaise  
Mustard Green, Pretzel Bun  
EARTH N EATS, PA 28

Avocado Toast\*  
Cherry Tomato, Arugula, Aleppo Vinaigrette  
Seeds, Multigrain, Soft-Poached Egg  
EARTH N EATS, PA 24

*Add Smoked Salmon 12*

Biscuits & Gravy 15  
Rosemary Cathead Biscuits  
Chicken Sausage Gravy

Duck Confit Hash\*  
Roasted Pepper, Onion, Potato  
Soft-Poached Egg, Duck Cracklings  
Biscuit  
HUDSON VALLEY, NY 29

BDT Brunch Burger\*  
5 Spoke Creamery Redmond Cheddar, Red  
Onion, Lettuce, Bread & Butter Pickles, Secret  
Sauce, Brioche Open-Faced, Sunny Egg  
ROSEDA FARMS, MD 34

Jumbo Lump Crab Cakes  
Petit Salad, Lemon-Caper Remoulade  
CHESAPEAKE, MD 29/57

### Lighter Seasonal Fare

Almond Granola Parfait 18  
Chia Yogurt, Sun-Dried Cherries,  
Fresh Berries, Seasonal Compote

Seasonal Fruit Plate  
EARTH N EATS, PA 24

### 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  
ANSON MILLS, SC 18

House Made Bircher Muesli  
Oats, Dried Fruits, Almonds  
Honey, Yogurt, Fresh Berries GF  
ANSON MILLS, SC 18

### Pastries and Batters

Pastry Basket 19  
Croissant, Pain au Chocolate, Muffin

Pecan Sticky Buns 16

House Made Gluten-Free Coffee Cakes (2)  
*(contains almonds)* 8

Cinnamon Citrus Pancakes 23  
Brown Butter Pancake, Citrus Cream Cheese,  
Ginger Crunch

Pistachio French Toast 23  
Pistachio Cream, Hazelnut

### Sides

Cheese Grits GF ANSON MILLS, SC 10  
Hand-Cut BDT Fries GF GPOD, ID 15  
Crispy Rosemary Home Fries GF GPOD, ID 11  
Chicken Sausage, or Pork Sausage GF 8  
Smoked Bacon or House-Cured Smoked Ham GF 9

\*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.