



B L U E D U C K
T A V E R N

HAPPY THANKSGIVING

CHOICE OF MAIN COURSE

JUMBO LUMP CRAB CAKES
FARM HOUSE SALAD, SAUCE GRIBICHE
CHESAPEAKE, MD

SEARED SEA SCALLOP
CAROLINA GOLD BROKEN RICE PIRLAU
CHIOGGA BEETS, COUNTRY HAM
RED KURI SQUASH, MADEIRA
EARTH N EATS, PA

SORGHUM-BRINED TURKEY
CORNBREAD OYSTER DRESSING
SAW MILL GRAVY, CRANBERRY RELISH
EARTH N EATS, PA

BRAISED SHORT RIB
AROMATIC BARBECUE SAUCE
PICKLED RAMP RELISH
ROSEDA FARMS, MD

HAND-MADE VEGETABLE POT PIE
HEIRLOOM FALL VEGETABLES
HERB SALAD
KENNETT SQUARE, PA

SIDES TO SHARE

BUTTER-WHIPPED POTATO
ROASTED GARLIC
G-POD, IA

CANDIED YAMS
ROSEMARY-ROASTED MARSHMALLOW
SWEET POTATO LEAVES
EARTH N EATS, PA

BRAISED GREENS
ALEPPO PEPPER, WHITE SOY, POTLIKKER
MUSTARD'S GARDEN, MD

FOR YOUR FIRST COURSE

ENJOY CHEESE, CHARCUTERIE, FRESH SHELLFISH

AND SALADS DISPLAYED IN OUR

OPEN KITCHEN

FOR DESSERT

ENJOY OUR DESSERT DISPLAY IN THE PASTRY KITCHEN

\$135 PER PERSON, PLUS TAX AND GRATUITY (\$55 CHILDREN UNDER 12 YEARS)