



Dinner

Starter			Meat, Poultry & Fish			Grain & Vegetable		
Caviar Service Classic Accompaniments, Johnny Cakes			Dry-Aged Beef Tenderloin* House Made Worcestershire Wild Mushrooms	ROSEDA FARMS, MD	90	Carolina Gold Rice Porridge Nettles, Peas, Mushrooms	EARTH N EATS, PA	30
Estate White Sturgeon (28g)	TSAR NICOULAI, CA	165	Pasture-Raised Half Chicken Sweet Tea Jus	GREEN CIRCLE FARMS, PA	42	House Made Garganelli House Cured Guanciale, Kale Ricotta	ANSON MILLS, SC	29
BDT Tsar Imperial Osetra	PARAMOUNT, NY	295				Collard Greens Bacon, Lager, Cider Vinegar	LANCASTER, PA	15
Seasonal Soup	MARKET AVAILABILITY	15	Duck, Smoked & Roasted Breast* Confit Leg, Fruit Mostarda Duck Bone Reduction	HUDSON VALLEY, NY	56	White Corn Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Oysters (Raw or Broiled)* Seaweed Mignonette	ISLAND CREEK, MA	39	Scallops Brown Butter Ginger Celery Root Purée, Apple, Chanterelles Carrot Cardamom	NORTH ATLANTIC	68	Potato Purée Confit Garlic	EARTH N EATS, PA	14
Cured Kanpachi* Verjus, Candied Kumquats Mustard Seed, Trout Roe	ASC, PACIFIC OCEAN	24	Jumbo Lump Crab Cakes Cress, Frisée, Radish Lemon-Caper Remoulade	CHESAPEAKE BAY, MD	MKT	Hand-Cut BDT Fries Sauce Toum	GPOD, ID	15
Charred Gem Lettuce Anchovy Dressing, Pistachio-Lemon Aioli Parmesan, Garlic Crumb	EARTH N EATS, PA	19	Trout Lemon Preserve, Cornbread Hazelnut	ROANOKE, VA	48	Potato Salad Tiny Taters, Pickles, Celery Smoked Roe, Dill Celery Crème	PATH VALLEY, PA	18
Harvest Greens Field Greens, Kale, Apple, Point Reyes Blue Cheese, Seeds, Vidalia Onion Cranberries, Cinnamon Vinaigrette	EARTH N EATS, PA	21	Wood-Fired Whole Fish Swordfish Mousseline Lemongrass Caviar Cream	MARKET AVAILABILITY	95	Wilted Spinach Garlic, Olive Oil	LANCASTER, PA	16
Soft-Poached Duck Egg Surryano Ham, Field Pea Salad Crimson Shallot, Mustard Vinaigrette	ANSON MILLS, SC	25	BDT Whole Duck Cured, Cold Smoked, Dry-Aged Spiced and Lacquered	HUDSON VALLEY, NY	180	Blue Duck Tavern would like to recognize the purveyors and artisans who enrich our menu with their fresh ingredients		
Wood Oven-Roasted Bone Marrow Onion Bordelaise, Pink Peppercorn Rye Crumble	CREEKSTONE, KS	45	(Limited availability)					
Charcuterie Board* Pickled Vegetables, House Mustard With Local Cheeses	SALUMERIA BIELLESE, NY	36 48				Bread by Stéphane Grattier, Boulangerie Christophe, DC		

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
A service charge of 20% is applied to parties of five or more. This service charge is fully distributed to our service staff.