



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

Starter			Meat, Poultry & Fish			Vegetable & Grain		
Market Soup	MARKET AVAILABILITY	15	Bavette Steak* Horseradish Bearnaise, BDT Fries Petit Salad	CREEKSTONE, KS	55	House Made Garganelli Local Foraged Mushroom House Ricotta, Sherry	ANSON MILLS, SC	29
Charcuterie Board*	SALUMERIA BIELLESE, NY	30	Wood-Oven Roasted Chicken Airline Breast, Parisian Gnocchi Mushrooms, Chicken Velouté	SULLIVAN COUNTRY, NY	38	Hand Cut BDT Fries Sauce Tourn	GPOD, ID	15
Pickled Vegetables, House Mustard With Local Cheeses		46						
Kale & Brussels Sprout Salad Pecans, Compressed Apple, Lida Gold, Apple Cider Vinaigrette	EARTH N EATS, PA	19	Roasted Salmon, ASC Lentils, Smoked Pork, Endives Meurette	FAROE ISLAND	36	Wilted Spinach Garlic, Olive Oil	LANCASTER, PA	16
Roasted Beets Raspberry Preserve, Camembert Régisse	EARTH N EATS, PA	19	Jumbo Lump Crab Cakes Cress, Frisée, Radish Lemon-Caper Remoulade	CHESAPEAKE BAY, MD	29/57	Collard Greens Bacon, Lager, Cider Vinegar	LANCASTER, PA	15
Charred Gem Salad Herb Anchovy Dressing, Pistachio-Lemon Aioli, Parmesan Garlic Crumb	EARTH N EATS, PA	19	Smoked Pork Tenderloin Appalachian Grits, Braised Farm Greens, Red Eye Gravy	GREENHILL, MD	43	White Corn Grits Red Onion Marmalade Appalachian Cheese	ANSON MILLS, SC	17
Salad Additions			Clubhouse Turkey House Smoked Turkey Breast, Arugula Walnut Pesto, Sun Dried Tomatoes Turkey Bacon, Mountaineer, Ciabatta	NEW OXFORD, PA	26	Caviar Service Classic Accompaniments, Johnny Cakes		
Roasted Chicken Breast	SULLIVAN COUNTRY, NY	22	BDT Cheeseburger Aged Cheddar, Red Onion, Lettuce Bread & Butter Pickles, Secret Sauce Brioche Bun*	ROSEDA FARMS, MD	30	Estate White Sturgeon (28g)	TSAR NICOULAI, CA	165
Confit Duck Leg	HUDSON VALLEY, NY	26				Royal Osetra (30g)	MARSHALLBERG, NC	255
Pan-Seared Market Fish*	MARKET AVAILABILITY	25				BDT Tsar Imperial Osetra	PARAMOUNT, NY	295

*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.