



WE AT 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, Cremant de Loire
- Bloody Mary
- Pepper Infused Vodka
- Bloody Maria
- Roasted Jalapeno Tequila
- Bloody Martina
- Swedish Dill Aquavit

specialty beverages

- Fresh-Squeezed Orange Juice
- Organic Yogurt Smoothie
- Iced Matcha Tea
- La Colombe Pure Black Iced Coffee

starters

- Seasonal Fruit Plate 13
- Avocado Toast 22
EARTH N EATS, PA
Whipped Tahini, Nigella Seeds
Marinated Cherry Tomatoes, Parmesan
- Jumbo Lump Crab Cake 16/32
CHESAPEAKE, MD
Sauce Gribiche, Farm Salad
- Honey-Ginger Smoked Salmon 18
SKUNA BAY, BC
Citrus Salad, Radish, Cucumber
Sumac Red Onion
- Baby Gem Lettuces 16
EARTH N EATS, PA
“Tasso-Cured” Georgia Candy Roaster
Black Walnut, Pickled Pink Eye Peas
Crispy Pig Ears, Turmeric Dressing

eggs and specialties

- 2 Eggs Any Style 19
EARTH N EATS, PA
Home Fries, Choice of Breakfast Meat*
- BDT Omelet 18
EARTH N EATS, PA
Roasted Roma Tomatoes
Lacinato Kale, Cheddar Cheese*
- Pork Belly Benedict 22
MUSTARD’S GARDEN, MD
Banh Mi Style, Pickled Vegetables Spicy
Aioli, Fresh Herbs, Cucumber*
- Crispy Chicken Thigh & Waffle 20
BELL & EVANS, PA
Sorghum-Chili Butter, Sunchoke Slaw
Sunny-Side Up Egg*
- BBQ Beef Hash 22
CREEKSTONE FARMS, KS
Crispy Potatoes, Pickled Ramp Relish
Olive Oil-Poached Sunny Egg*
- Farm House Baked Eggs 20
EARTH N EATS, PA
Tomato, Seasonal Vegetables, Chilies
Country Toast*
- breakfast sides**
- White Corn Cheese Grits 10
WADES MILL, VA
- Hand-Cut BDT Fries 11
GPOD, ID
- Crispy Rosemary Home Fries 11
GPOD, ID
- Brûléed Grapefruit 6
- Breakfast Meats 6
Bacon, Ham, Pork or Chicken Sausage

cereal, seed, and grain

- Harvest Grain Porridge 14
ANSON MILLS, SC
Steel-Cut Oats, Rolled Oats, Farro
Cinnamon, Banana
- House Made Bircher Muesli 13
ANSON MILLS, SC
Creamed Oats, Dried Fruits, Nuts
Honey, Yogurt
- Cranberry & Almond Granola Parfait 14
Yogurt, Fresh Berries

pastry, batter, and bread

- Pecan Sticky Buns 12
CAMERON, SC
- Pastry Basket 12
- Croissant, Pain au Chocolate, Muffin 12
- Trio of House Made Gluten-Free Pastries 12
Coffee Cake, Scone, Muffin
- Roasted Pumpkin Pancakes 19
Mascarpone Cookie Butter, Spiced Pecans
- S’mores French Toast 20
EARTH N EATS, PA
Toasted Marshmallow, Nutella
Ginger Snap Crumble, Granny Smith Apples
Smoked Bourbon Maple Syrup
- Bagel 6
Plain, Poppy Seed, Sesame, Everything
Cinnamon Raisin, with Cream Cheese
- Toast 4
Rye, Wheat, White, Cinnamon Raisin
Pumpernickel, Multigrain,
Country Sourdough

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS