



WE AT THE BLUE DUCK TAVERN WOULD LIKE TO RECOGNIZE THE PURVEYORS AND ARTISANS WHO ENRICH OUR MENU WITH THEIR FRESH INGREDIENTS.

wines by the glass

Maschio, Prosecco di Conegliano, Veneto NV	10
Cabernet Franc Rosé, Boxwood Winery, Middleburg 2010	10
Seyval Blanc, Rappahannock Cellars, Huntly, Virginia 2009	12
Sauvignon Blanc, Decoy, Napa Valley, California 2009	11
Chardonnay, Steele, “Steele Cuvée”, California 2008	14
Pinot Noir, Carmel Road, Monterey County, California 2009	12
Merlot, Parcel 41, Napa Valley, California 2009	12
Malbec, Salentein Reserve, Mendoza, Argentina 2008	15

salad and soup

Blue Hubbard Squash Soup	FRESH LINK, VA	12
Compressed Honey Crisp, Pumpkin Seeds, Cranberry		
Arugula Salad with Preserved Lemon Vinaigrette	PATH VALLEY, PA	10
Roasted Beet Salad	PATH VALLEY, PA	12
Endive, Apples, Walnuts		
Humbolt Fog Goat Cheese		
Young Watercress & Shaved Fennel Salad	CHEF’S GARDEN, OH	11
Ewe’s Blue Cheese, Citrus Vinaigrette and Almond		

starters

House Smoked Columbia River Sturgeon Rillet	PIERLESS, NY	13
Hackleback Caviar		
Oven Roasted Bone Marrow	CREEKSTONE, KS	14
Spiced Pumpkin Butter		
Shrimp and Grits	ANSON MILLS, SC	14
White Shrimp, Tomato Fondue		
Wood Burning Oven Roasted Maine Scallops	VIKING VILLAGE, ME	16/23
Lemon Thyme Butter		
Sweet Potato and Bacon Tart	PATH VALLEY, PA	13
Pickled Vegetables		

meat, poultry and fish

Wood Oven Roasted Confit of Duck Leg	GRIMAUD FARMS, CA	20
Frisee, Poached Egg, Warm Bacon Vinaigrette		
Braised Beef Rib	CREEKSTONE, KS	24
Homemade Steak Sauce		
Wood Oven Fired Wagyu Cullote of Beef	DURHAM RANCH, WY	24
Red Wine Sauce, Charred Onion and Pear		
Veal “Schnitzel”	CHAPEL HILL, NC	20
Mustard Spaetzle, Mushroom Sauce		
Roasted All Natural Half Chicken	FOUR STORY HILL, PA	23
Barbecue Rubbed		
Roasted Swordfish Loin	WANCHESE, NC	24
White Bean Ragout		
Hamachi Salad	CONGRESSIONAL, MD	24
Horseradish, Meyer Lemon Vinaigrette, Crystalized Ginger, Radish, Greens		
Whole Roasted Fish of the Day	CONGRESSIONAL, MD	28
Jumbo Lump Crabcakes	CHESAPEAKE BAY, MD	16/30
Frisée & Fennel, Sweet Mustard Dressing		
Maine Lobster	DAY BOAT, ME	24
Hominy and San Marzano Tomato		
vegetarian		
Black Rice with Long Neck Squash	ANSON MILLS, SC	18
Candied Chestnuts		

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

sides

Potato Puree with Fresh Garlic	GPOD, ID	9
Daily Harvest Vegetables	PATH VALLEY, PA	9
Young Carrots, Bourbon Maple Syrup Orange Zest	PATH VALLEY, PA	9
Champion Collard Greens “Low Country”	WHISPER HILL, VA	9
Polenta with Blue Cheese	ANSON MILLS, SC	9
Hand Cut BDT Triple Fries	GPOD, ID	10
Quinoa with Dried Fruit and Spiced Cashews	ANSON MILLS, SC	9
Braised Escarole, Sharp Provolone, Fig Vincotto	PATH VALLEY, PA	9