



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

**soups, salads and vegetables**

Chilled Cauliflower Sunflower Seeds, Chervil, Apple	PATH VALLEY, PA	12
Watercress and Shaved Fennel Salad Ewe's Blue Cheese, Almond, Citrus Vinaigrette	CHEF'S GARDEN, OH	11
Roasted Beet Salad Endive, Apples, Walnuts, Humbolt Fog Goat Cheese	PATH VALLEY, PA	13
Heirloom Tomato Salad House Made Mozzarella, Chilled Herb Nage	FRESH LINK VA,	13

**fish and shellfish**

House Smoked Columbia River Sturgeon Rillette, Hackleback Caviar	PIERLESS, NY	13
Crisp Sardines Piperade, Pistachio Oil	CONGRESSIONAL, MD	14

**meat and charcuterie**

Oven Roasted Bone Marrow Ramp Butter	CREEKSTONE, KS	13
Potato, Mushroom and Snail Ravioli Swiss Chard, Black Garlic, Mushroom Broth	MARY'S GARDEN, CA	15
Confit of Lamb Belly Ricotta Dumplings, Eggplant Jam	OLD LINE MEATS, MD	15
Chamomile Poached Sweetbreads Solar Carrots, Currants, Pancetta	GRAYSON FARM, VA	13
Brulee of Foie Gras Spiced Pecan, Bourbon Peach Toasted Brioche	HUDSON VALLEY, NY	16

**meat**

Blue Moon Ale Braised Rabbit Artichoke, Slab Bacon	GRASSENTIAL, MD	32
Roasted Grass Fed Strip Loin of Beef Wild Mushroom Sauce	GRAYSON FARMS, VA	42
Braised Beef Rib House Made Steak Sauce	CREEKSTONE, KS	24

**poultry**

Roasted All Natural Half Chicken Barbeque Rubbed	MURRAY'S, NY	24
Muscovy Duck Breast Duck Leg Ragout, Santa Rosa Red Plums	GRIMAUD FARMS, CA	28

**pork**

Traditional German Weisswurst Sauerkraut, Grain Mustard	ECO FRIENDLY, VA	25
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**fish and shellfish**

Wood Burning Oven Roasted Maine Scallops, Lemon and Thyme	VIKING VILLAGE, ME	23
Fluke "T-Bone" Heirloom Tomato Broth, Artichoke Chips	PIERLESS, NY	25
Whole Roasted Fish of the Day	PIERLESS, NY	30
Jumbo Lump Crabcakes Frisée & Fennel Sweet Mustard Dressing	CHESAPEAKE BAY, MD	16/30

**vegetarian**

Chervil Gnocchi Wild Mushroom, Ramps, Gruyere, Lemon	PATH VALLEY, PA	20
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**potatoes and grains**

Potato Puree with Soft Garlic	PATH VALLEY, PA	10
Hand Cut BDT Triple Fries	GPOD, ID	10
Carolina Heirloom Gold Rice English Peas, Green Onions, Roasted Peppers, Preserved Lemons	VON TRAPP, VT	10
Pee Wee Potato Salad Pickled Ramp, Tarragon-Mustard Aioli	WHIPPLE FARMS, VA	10
Creamy Polenta with Blue Cheese	ANSON MILLS, SC	10

**vegetables**

Daily Harvest Vegetable	PATH VALLEY, PA	9
Young Carrots, Bourbon Maple Syrup Orange Zest	PATH VALLEY, PA	9
Warm Pie of Sheeps' Milk , Ricotta, Swiss Chard and Anise Hyssop	FIREFLY FARMS, MD	9
Marinated Chilled Cucumbers With Yogurt and Dill	PATH VALLEY, PA	9
Wood Oven Roasted Creamed Corn, Tarragon	PATH VALLEY, PA	9
Champion Collard Greens "Low Country"	WHISPER HILL, PA	9
Arugula Salad with Preserved Lemon Vinaigrette	PATH VALLEY, PA	10

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