



WE AT THE BLUE DUCK TAVERN WOULD LIKE TO RECOGNIZE THE PURVEYORS AND ARTISANS

WHO ENRICH OUR MENU WITH THEIR FRESH INGREDIENTS.

salads and vegetables

Sunchoke Soup Black Garlic Custard, Gingerbread Flavors	PATH VALLEY, PA	11
Winter Salad with Smoked Tarentaise Croquette, Mushroom Marmalade, Pumpkin Seeds	PATH VALLEY, PA	12
Crumble of Brussel Sprouts Warm Matsutake Mushroom, Hubbard Squash	PATH VALLEY, PA	12

fish and shellfish

Fresh Oyster of the Day, Mignonette		3 each
House Smoked Sturgeon Rillettes	COLUMBIA RIVER, WA	12
Nantucket Bay Scallops Celeriac Puree, Tangerine Glaze	PIERLESS, NY	15

meat and charcuterie

Oven Roasted Bone Marrow Sea Urchin Crust, Country Bread	MARCHO FARMS, PA	13
Braised Veal Cheeks With Smoked Potato Puree & Celeriac Fondant	FOUR STORY HILL, PA	14
Roasted Brace of Quail Tom Thumb Lettuce, Huckleberries, Panisse & Pan Jus Vinaigrette	MANCHESTER FARMS, SC	17

meat

Braised Shin of Veal Basted with Orange and Honey	DELFT BLUE, NY	24
Braised Beef Rib Homemade Steak Sauce	VANDE ROSE, IA	24
Venison Loin and Pierogi Espresso and Sumac Sauce	MILLBROOK FARMS, NY	32
Roasted Strip Loin of Beef With Red Wine Sauce	PAINTED HILLS FARM, ID	42

poultry

Roasted All Natural Chicken Buttermilk & Herbs	FOUR STORY HILL, PA	23
Muscovy Duck Breast Confit Leg, Duck Andouille & Gumbo	GRIMAUD FARM, CA	26
Whole Pheasant for 2 Cooked in a Salt Dough, Cornbread Stuffing (Please allow 45 minutes for preparation)	VAN VOOREN GAME RANCH, NC	50

pork

Traditional Choucroute Casserole for Sharing	VAN VOOREN GAME RANCH, NC	32
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fish and shellfish

Olive Oil Poached Escolar Braised Chicory	HONOLULU FISH CO., HI	24
Whole Roasted Fish of the Day Lemon, Thyme & White Wine	PIERLESS, NY	26
Jumbo Lump Crabcakes Friséé & Fennel, Sweet Mustard Dressing	VIETS, LA	15/28
Slow Cooked Pacific Bass Stuffed Cabbage, Cured Ham Jus	HONOLULU FISH CO., HI	28

vegetarian

Chestnut Tortellini Hubbard Squash Velouté, Macadamia Nut Crème & Braised Kale	PATH VALLEY, PA	19
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potatoes and grains

Mashed Potatoes with Soft Garlic & Chive	GPOD, ID	8
Hand Cut BDT Triple Fries	GPOD, ID	9
Wood Oven Roasted Fingerlings With Bone Marrow	PATH VALLEY, PA	9
Polenta & Wild Mushrooms with Fontinella	ANSON MILLS, SC	13

vegetables

Daily Harvest Vegetables	PATH VALLEY, PA	9
Brussel Sprouts with Pistachios	PATH VALLEY, PA	9
Scorzanara with Preserved Lemon Glacage	PATH VALLEY, PA	9
Warm Swiss Chard, Pinenut And Raisin Pie	PATH VALLEY, PA	9
Turnip Mostarda	PATH VALLEY, PA	9
Pumpkin Gratin	PATH VALLEY, PA	9
Rocket Salad with Meyer Lemon Oil	TUSCARORA, PA	9

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