



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

Cabernet Sauvignon, L de Lyeth, Sonoma, California	9
Malbec, Tilia, Mendoza, Argentina	10
Chardonnay, Catena, Mendoza, Argentina	12
Roederer Estate, Sparkling Wine, Brut, Anderson Valley, California NV	13
Viognier, Freemark Abbey, Napa Valley, California	14
Syrah, Cambria, Santa Maria Valley, California	15

salad and soup

Rocket Salad, Black Olive, Parmesan	PATH VALLEY, PA	9
Oxtail Consommé	STROBE FARMS, TX	11
Braised Oxtail Agnolotti		

starters

House Smoked Sturgeon Rillettes Caviar & Crème Fraîche	COLUMBIA RIVER, WA	12
Oven Roasted Bone Marrow Sea Urchin Crust, Country Bread	MARCHO FARMS, PA	13
Nantucket Bay Scallops Celeriac Puree, Tangerine Glaze	PIERLESS, NY	14
Roasted Brace of Quail Tom Thumb Lettuce, Huckleberries, Panisse & Pan Jus Vinaigrette	FOUR STORY HILL, PA	16

meat, poultry and fish

Braised Beef Rib	VANDE ROSE, IA	20
Homemade Steak Sauce		
Roasted Tavern Steak	SNAKE RIVER FARMS, ID	23
Cherry Mustard Marmalade		
Roasted All Natural Chicken Buttermilk & Herbs	FOUR STORY HILL, PA	23
Wild Salmon	SITKA, AK	24
Roasted Beet Carpaccio		
Muscovy Duck Breast	GRIMAUD FARM, CA	24
Confit Let, Duck Andouille & Gumbo		
Whole Roasted Fish of the Day Lemon, Thyme & White Wine	PIERLESS, NY	26
Jumbo Lump Crabcakes	VIETS, LA	15/28
Frisee & Fennel, Sweet Mustard Dressing		
vegetarian		
Black Trumpet & Celeriac Tart	PATH VALLEY, PA	19

sides

Mashed Potatoes with Soft Garlic	GPOD, ID	8
Heirloom Grits with Fontinella	ANSON MILLS, SC	8
Daily Harvest Vegetables	PATH VALLEY, PA	8
Simply Braised Swiss Chard	PATH VALLEY, PA	8
Scorzanara with Preserved Lemon Glacage	PATH VALLEY, PA	8
Brussel Sprouts with Pistachios	PATH VALLEY, PA	8
Hand Cut BDT Triple Fries	GPOD, ID	9
Roasted Mixed Mushrooms	IRWIN, PA	13

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