



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

Malbec, Joffré, Mendoza, Argentina	10
Chardonnay, Catena, Mendoza, Argentina	12
Roederer Estate, Sparkling Wine, Brut, Anderson Valley, California NV	13
Cabernet Sauvignon Twenty Bench, Napa Valley, California	13
Viognier, Freemark Abbey, Napa Valley, California	14
Syrah, Cambria, Santa Maria Valley, California	15

soup and salad

Rocket Salad, Black Olive, Parmesan	PATH VALLEY, PA	7
Poached Quince Lettuce & Herbs	PATH VALLEY, PA	12
Quince, Caramel, Bleu Cheese, & Hazelnut		

starters

House Smoked Sturgeon Rilletto Caviar & Crème Fraîche	COLUMBIA RIVER, WA	12
Oven Roasted Scallops with Lemon & Thyme	FOUR STORY HILL, PA	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 Cherry Mustard Marmalade	SNAKE RIVER FARMS, ID	23
Roasted Organic Chicken Buttermilk & Herbs	FOUR STORY HILL, PA	23
Wild Salmon Glazed Shallot	SITKA, AK	24
Jumbo Lump Crabcakes Frisee & Fennel, Sweet Mustard Dressing	VIETS, LA	15/28
Braised Wreckfish, "Peppers & Onions"	CHARLESTON, S C	25
Whole Roasted Fish of the Day Lemon, Thyme & White Wine	PIERLESS, NY	26

vegetarian

Mushroom & Butternut Squash Tart	PATH VALLEY, PA	19
Constant Bliss Agnolotti Artichoke, Date & Hazelnuts	JASPER HILL FARM, VT	20

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
Baby Leeks Simmered in Olive Oil	PATH VALLEY, PA	8
Glazed Young Carrots	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.