



we at blue duck tavern would like to recognize the purveyors and artisans
who enrich our menu with their fresh ingredients

soup & salads

Seasonal Soup of the Day	MARKET AVAILABILITY	14
Arugula & Kale Salad Shaved Fennel, Baby Carrot, Orange Radish, Green Goddess Dressing Citrus Vinaigrette	TUSCARORA, PA	16
Heirloom Tomato & Eggplant Salad Bell Pepper, Baby Greens, Lemon Country Bread, Tomato Dressing	EARTH AND EATS, PA	16
starters		
Roasted Scallops Fava Beans, Peas, Morels, Lardon*	GEORGE BANKS, MA	22/40
Jumbo Lump Crab Cakes Cress, Lemon-Caper Remoulade	CHESAPEAKE BAY, MD	16/32
Fluke Crudo Fennel, Radish, Fava Beans Peas, Grapefruit, Agua de Chile*	CHESAPEAKE BAY, MD	24
Wood Oven-Roasted Bone Marrow Horseradish Butter, Garlic-Parsley Crust	CREEKSTONE, KS	20
Charcuterie Board Pickled Vegetables, Grain Mustard	ECO FRIENDLY, VA	24

meat, poultry, & fish

Braised Beef Rib House Made Steak Sauce Fresno Chimichurri	CREEKSTONE, KS	36
Wood Oven-Fired NY Strip Horseradish Cream*	ROSEWOOD RANCH, TX	52
Pasture-Raised Half Chicken Cipollini Onion, Garlic Scape Chicken Jus	GREEN CIRCLE FARMS, PA	35
Roasted Rohan Duck Breast Crispy Leg Confit, Peach Daikon, Parsley Cress*	HUDSON VALLEY, NY	39
Wood Oven-Roasted Whole Fish Shaved Fennel & Herb Salad Country Captain Sauce*	MARKET AVAILABILITY	MP
Pan-Seared Halibut Late Harvest Dirty Rice, Carrot Purée Green Tomato Chow Chow*	PORTLAND, ME	38

vegetables & grains

Cavatelli English Pea, Market Mushrooms Brown Butter, Parmigiano-Reggiano	PATH VALLEY, PA	28
Daily Harvest Vegetables	FRESH LINK, VA	17
Creamy Stone-Ground Samp Grits Smoked Gouda	ANSON MILLS, SC	17
Horseradish Potato Purée Confit Garlic	PATH VALLEY, PA	13
Hand-Cut BDT Triple Fries	GPOD, ID	14
Forager Mushrooms Cornbread Dressing	KENNETT SQUARE, PA	22

* ONE SHOULD EAT TO LIVE, NOT LIVE TO EAT - Benjamin Franklin. Balanced Fare Menu For the Calorie Conscious Available.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.