



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

wines by the glass

Maschio, Prosecco di Conegliano, Veneto NV	10
Cabernet Franc Rosé, Boxwood Winery, Middleburg, Virginia	10
Seyval Blanc, Rappahannock Cellars, Huntly, Virginia	12
Sauvignon Blanc, Decoy, Napa Valley, California	11
Chardonnay, Steele, “Steele Cuvée”, California	14
Pinot Noir, Carmel Road, Monterey County, California	12
Cabernet Sauvignon, Steele, Lake County, California	12
Malbec, Salentein Reserve, Mendoza, Argentina	15

bloody marys

Bloody Maria	12
Caesar	
Canadian Caesar	
Chesapeake Caesar	

seasonal cocktails

Grapefruit Gimlet	14
Early Tonic	
Campari Mojito	
French 75	

mocktails

Cucumber Lemonade	8
Pear and Basil	
Sparkling Cider	

fruit and vegetable juices

Orange, Grapefruit, Apple	5
Tomato, Fresh Carrot Juice	

starters

Fresh Oysters of the Day, Mignonette	3 EACH
Farm Fresh Green Salad	11
Champagne Vinaigrette	
Homemade Croissants and Jams	12
Jumbo Lump Crab Cakes With Mustard Sauce	CHESAPEAKE BAY, MD 16/30

eggs and specialties

Guanciale Omelet with Gruyere	CRAZY CHICKS, PA	15
Petit Green Salad		
Spiced Pumpkin Soufflé Pancake With Autumn Caramel	PATH VALLEY, PA	16
Belgian Waffle, Local Quince	TOIGO ORCHARDS	16
Apple Pecan French Toast	TOIGO ORCHARDS	16
Mulled Apple Syrup		
Baked Eggs, Pipperade, Crème Fraiche Petit Salad	CRAZY CHICKS, PA	17
Nutella and Banana Crepe Candied Hazelnuts, Whipped Cream	CRAZY CHICKS, PA	17
Eggs Benedict Pork Belly, Sauce Choron	ECO FRIENDLY, VA	18
Sunnyside Eggs, Cod Cakes Spicy Buttermilk Sauce	CRAZY CHICKS, PA	18
Scrambled Eggs with Scallops Potato Röesti	VIKING VILLAGE, ME	20
Short Rib Hash With Olive Oil Poached Egg, Horseradish Sauce	VANDE ROSE, IA	19
House Smoked Salmon and Bagel Cucumber, Red Onion, Herbed Cream Cheese	PRIME SEAFOOD, MD	21
Roasted Tavern Steak and Eggs Roasted Garlic	FELLS POINT, MD	24
Fried Chicken and Waffles Steen’s Pure Cane Syrup	MURRAY'S, NY	20

grains and potatoes

Röesti Potatoes	GPOD, ID	9
Hand Cut BDT Triple Fries	GPOD, ID	10
Polenta with Blue Cheese	ANSON MILLS, SC	9

vegetables

Seasonal Farm Vegetables	TUSCARORA CO-OP, PA	9
Rocket Salad with Preserved Lemon	PATH VALLEY, PA	9
Shaved Vegetable Salad Mixed Greens, Meyer Lemon Vinaigrette	EARTH AND EATS, PA	11
Baby Beets with Preserved Orange Peel, Marcona Almonds	FRESH LINK, VA	9
Champion Collard Greens, “Low Country”	WHISPER HILL, VA	9

coffee

Espresso	Decaffeinated Espresso	7
Cappuccino	House made Hot Chocolate	
Café Latte		

tea selection

Imperial English Breakfast	Decaffeinated English Breakfast	8
Flowery Earl Grey	Magnolia Oolong	
Royal Chamomile	Genmaitcha	

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