



## Dinner

### Starter

Caviar Service 30g\*

Classic Accompaniments, Johnny Cakes

- Estate White Sturgeon (28 g)      TSAR NICOULAI, CA      160
- Oscietre Prestige      KAVIARI      195
- Tsar Imperial Ossetra      PETROSSIAN      275

Seasonal Soup      MARKET AVAILABILITY      15

Oysters (Raw or Broiled)\*      ISLAND CREEK, MA      36

Seaweed-Bourbon Mignonette

Cured Fluke\*      NORTH ATLANTIC      24

Verjus, Candied Kumquats,  
Mustard Seed, Trout Roe

Charred Gem Salad      EARTH N EATS, PA      19

Anchovy Dressing, Pistachio-Lemon Aioli,  
Parmesan Garlic Crumb

Autumn Harvest Greens      EARTH N EATS, PA      19

Cranberries, Seeds, Bay Blue, Apples,  
Radishes, Cranberry-Cinnamon  
Vinaigrette

Braised Beets, Raspberry Preserve,  
Camembert Fondue, Reglisse      EARTH N EATS, PA      20

Soft-Poached Duck Egg      ANSON MILLS, SC      25

Surryano Ham, Field Pea Salad  
Crimson Shallot, Mustard Vinaigrette

Wood Oven-Roasted Bone Marrow      CREEKSTONE, KS      32

Onion Bordelaise, Pink Peppercorn

Charcuterie Board\*      SALUMERIA BIELLESE, NY      30

Pickled Vegetables, House Mustard  
With Local Cheeses      44

### Meat, Poultry & Fish

Dry-Aged Beef Tenderloin\*      ROSEDA FARMS, MD      90

House Made Worcestershire  
Wild Mushrooms

Pasture-Raised Half Chicken      GREEN CIRCLE FARMS, PA      42

Baby Turnips, Sweet Tea Jus

Duck, Smoked & Roasted Breast\*      HUDSON VALLEY, NY      55

Confit Leg, Fruit Mostarda  
Duck Bone Reduction

Pan-Seared Scallops\*      GEORGE'S BANK, MA      64

Burnt Vanilla & Parsnip, Apple  
Pickled Mustard, Andouille Marmalade

Jumbo Lump Crab Cakes      CHESAPEAKE BAY, MD      28/56

Cress, Frisee, Radish  
Lemon-Caper Remoulade

Poached Halibut      NORTH ATLANTIC      55

Celery, Leek, Potatoes, Caviar  
Clam Emulsion\*

Wood-Fired Whole Fish      MARKET AVAILABILITY      70

Seafood Mousseline, Smoked Egg  
Emulsion, Shaved Fennel, Roe

BDT Whole Duck,      HUDSON VALLEY, NY      170

Dry Aged, Perfectly Roasted  
(Pre-order only)

### Grain & Vegetable

Carolina Gold Rice Porridge      EARTH N EATS, PA      29

Market Mushrooms, Seaweed  
Onion Soubise

House Made Garganelli      ANSON MILLS, SC      29

Mushroom, Black Pepper

White Corn Grits      ANSON MILLS, SC      17

Red Onion Marmalade  
Appalachian Cheese

Blistered Brussels Sprouts      EARTH N EATS, PA      19

Last Year's Cider, Cashew Yoghurt  
Benne Seed

Potato Purée      EARTH N EATS, PA      14

Confit Garlic

Hand-Cut BDT Fries      GPOD, ID      15

Sauce Tourné

*Blue Duck Tavern* would like to recognize the purveyors and artisans  
who enrich our menu with their fresh ingredients

*Bread by Stéphane Grattier, Boulangerie Christophe, DC*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

All prices are subject to 20% service charge for party of five and above.