



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

champagne and wine

Malbec, Siete Fincas, Mendoza, Argentina 2009	10
Pinot Noir, Carmel Road, Monterey County, California 2008	12
Sauvignon Blanc, Decoy, Napa Valley, California 2009	13
Chardonnay, Steele, “Steele Cuvee”, California 2008	14
Roederer Estate, Brut, Anderson Valley, California NV	13
Taittinger, Brut, Reims, France NV	20

bloody marys

Bloody Maria	12
Caesar	
Canadian Caesar	
Chesapeake Caesar	

seasonal cocktails

Grape Collins	14
Campani Mojito	
Pumpkin Martini	
Clementine Martini	
Porto Martini	

mocktails

Shaked Berries	8
White Ginger Lemonade Mockjito	
Green Apple Twist	

fruit and vegetable juices

Orange, Grapefruit, Apple	5
Tomato, Fresh Carrot Juice	

starters

Fresh Oyster of the Day, Mignonette	3 EACH
Fresh Farm Green Salad	11
Champagne Vinaigrette	
Homemade Croissants and Jams	12
Smoked Blue Fish Rillette	PIERLESS, NY 15
Crème Fraiche Gelee	
Jumbo Lump Crab Cakes	CHESAPEAKE BAY, MD 16/30
With Mustard Sauce	

eggs and specialties

Seasonal Quiche	CRAZY CHICKS, PA	14
Sour Dough Baked Pancake		15
With Dry Cherries, Confiture & Clotted Cream		
Belgian Liege Waffle		15
Mountain Huckleberry Preserve		
Baked Cinnamon Bun French Toast		15
Candied Pecans & Cream Cheese Icing		
Baked Eggs	CRAZY CHICKS, PA	16
With Oil Preserved Tomato		
Cured Tuna Roe, Crème Fraîche		
Croque Madame	CRAZY CHICKS, PA	17
Country Bacon, Sauce Mornay		
Eggs Benedict	CRAZY CHICKS, PA	18
Pheasant Creppinette with Sauce Divine		
Sunnyside Eggs, Cod Cakes	CRAZY CHICKS, PA	18
Spicy Buttermilk Sauce		
Scrambled Eggs with Rock Shrimp	SITKA, AK	19
Potato Röesti		
Short Rib Hash	VANDE ROSE, IA	19
With Olive Oil Poached Egg,		
Horseradish Sauce		
Lump Crabmeat Omelette	CRAZY CHICKS, PA	20
Roasted Tavern Steak and Eggs	FELLS POINT, MD	24
Roasted Garlic		

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

grains and potatoes

Röesti Potatoes	GPOD, ID	9
Hand Cut BDT Triple Fries	GPOD, ID	10
Polenta with Blue Cheese	ANSON MILLS, SC	13

vegetables

Seasonal Farm Vegetables	TUSCARORA CO-OP, PA	9
Baby Green Romaine	CHEF’S GARDEN, OH	9
Green Goddess Dressing		
Wood Oven Roasted	FRESH LINK, VA	9
Jerusalem Artichokes, Candied Bacon		
Baby Beets with Preserved Orange Peel,	FRESH LINK, VA	9
Marcona Almonds		
Champion Collard Greens, “Low Country”	WHISPER HILL, VA	9

coffee

Espresso	Decaffeinated Espresso	7
Cappuccino	Housemade Hot Chocolate	
Café Latte		

tea selection

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