

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

Maschio, Prosecco di Conegliano, Veneto, Italy NV
 Cabernet Franc Rosé, Boxwood Winery, Middleburg, Virginia
 Sauvignon Blanc, Honig, Napa Valley, California
 Chardonnay, Steele, ‘Steele Cuvee’, Santa Barbara, California
 Pinot Noir, Arbor Brook Vineyards, Willamette Valley, Oregon
 Cabernet Sauvignon, C&B Reserve, Alexander Valley, California
 Malbec, Bodegas Nieto Senetiner, Mendoza, Argentina

BLOODY MARYS

Bloody Mary
 Bloody Maria
 Chesapeake Caesar

SEASONAL COCKTAILS

1600 Penn
 Park Pimm’s
 Spiced Winter

MIMOSAS

Apricot & Rosemary
 Pineapple & Mint
 Pomegranate & Orange

MOCKTAILS

Spiced Pomegranate Mocktail
 Perfect Thyming
 Apple Pie Delight

10
10
11
14
14
14
13
10
12
10
8

specialties

Creamy Field Mushrooms KENNETT SQUARE, PA
 Hen Egg, Frisée, Benton’s Bacon Lardon
 Red Wine Vinegar
 Pumpkin Ravioli EARTH AND EATS, PA
 Sage, Beurre Blanc
 Jumbo Lump Crab Cakes CHESAPEAKE BAY, MD
 Frisée & Fennel, Coral Aioli
 Wood Oven Roasted Maine Scallops VIKING VILLAGE, ME
 Stewed Tomato, Pickled Mushrooms
 Bacon Powder
 Crispy Skin Salmon and Clams SKUNA BAY, BC
 Leeks, Bacon, Chardonnay Sauce
 Short Rib Hash CREEKSTONE, KS
 Olive Oil Poached Egg, Horseradish Sauce
 Slow Roasted Rib Eye of Beef CREEKSTONE, KS
 Horseradish Sauce, Onions
 Apple Cider Glazed Ham SHENANDOAH, VA
 Quince Streusel, Gravy
 Muscovy Duck Breast GRIMAUD FARMS, CA
 Confit Leg, Pumpkin Relish

sides

Hash Brown Potatoes GPOD, ID
 Creamed Leeks
 Creamy Stone Ground Grits ANSON MILLS, SC
 Smoked Gouda, Red-Eye Gravy
 Potato Purée GPOD, ID
 Garlic Confit
 Brussels Sprouts PATH VALLEY, PA
 Bacon, Dried Cranberries
 Wood Oven Roasted Beets FRESH LINK, VA
 Citrus Salt
 Mixed Greens Salad EARTH AND EATS, PA
 House Made Champagne Vinaigrette