

2859 HOLME AVE.
PHILADELPHIA, PA 19152
267.686.4687

THE BLUE DUCK

TUES.-FRI., 11 AM - 10 PM
SAT. DINNER, 5 PM - 10 PM
SAT.-SUN. BRUNCH, 9 AM - 3 PM


Est. 2014

SALADS

DUCK HOUSE SALAD 9

*Mesclun. Red onion. Dried cranberries. Almonds.
Vermont cheddar. White balsamic vinaigrette*

GRILLED CHIPOTLE CAESAR 9

*Romaine hearts. Cherry tomatoes. Brioche croûtons.
Bacon bits. Shredded cheddar. Chipotle Caesar dressing*

GRILLED PEAR SALAD 11

*Apples. Walnuts. Feta cheese. Red onion. Arugula.
Warm bacon & apple cider vinaigrette*

Add grilled chicken - 6 ♦ Add shredded duck - 6

STARTERS

SWEET POTATO GNOCCHI 10

Sage brown butter. Parmesan. Arugula

BRUSSELS SPROUTS 11

Fried. Pancetta. Parmesan. Sherry syrup

POTATO CROQUETTES 10

*Red bliss potato & smoked gouda croquettes.
Crab Americana sauce*

FRIED PICKLES 9

Tempura battered. Jalapeño & horseradish aioli

WINGS

GENERAL TSO 9

Sweet & spicy. Scallions. Wasabi blue cheese

BUFFALO 9

Spicy & tangy. Fresh herbs. Homemade blue cheese

BLUE DUCK FRIES

*Hand-cut fries tossed in duck fat.
Smoked Gouda cheese sauce.
Shredded duck confit. Scallions*

13

MAC 'N' CHEESE

QUACK & CHEESE 12

*Shredded duck. Smoked Gouda. Roasted portabellas.
Dried cherries. Scallions. Duck fat panko*

CLASSIC MAC 9

*Homemade cheddar sauce.
Thick-cut smoked bacon. Toasted panko bread crumbs*

BURGERS

*All burgers are served with a
side of fries and spicy pickles*

HOUSE GRIND BURGER 14

*Half-pound beef patty. Lettuce. Tomato. Onion.
Choice of cheese. Roasted garlic aioli. brioche*

PORK ROLL BURGER 13

*Ground pork roll & beef patty. Cooper American.
Sunny-side-up egg. Sriracha mayo.
Martin's potato roll*

S. F. Y. 14

*Ground turkey patty. Avocado. Bacon. Cheddar.
Habanero mayo. Brioche*

THE BEAST OF NORTHEAST (PHILLY) 15

*Half-pound beef patty. Smoked gouda. Bacon.
Sweet tomato jam. Crispy sriracha onions. Brioche*

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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ENTRÉES

TACOS MP

Weekly preparation

FRIED CHICKEN 19

Soaked in Sriracha buttermilk : creamed Swiss chard & pancetta : mac 'n' cheese : tabasco honey

JALAPEÑO BACON CARBONARA 23

1732 Meats jalapeño bacon : house-made fettuccine : Parmigiano-Reggiano : cured egg yolk

EVERYTHING-SPICED DUCK BREAST 32

Fingerling potatoes : Brussels sprouts : whipped Boursin cheese

WILD BOAR MEATLOAF 19

Wrapped in bacon : red bliss potato mash : baby heirloom carrots : herb brown gravy

SCALLOPS 24

Turnip purée : barley : roasted leeks : brown butter vinaigrette

SIDES

SIDE SALAD 5

*Spring mix : tomato : red onion
white balsamic vinaigrette or ranch*

HEIRLOOM CARROTS 6

Honey balsamic glaze : toasted pepitas

SALT & PEPPER FRIES 6

Homemade cheddar cheese

MAC 'N' CHEESE 6

Toasted panko bread crumbs

ABOUT US

Locally-owned & locally-operated New American eatery in Northeast Philadelphia, where co-owners Joe Callahan, Kris Serviss and their staff prepare fresh ingredients daily to provide a unique & comforting dining experience to every person alive

DRINKS

*The Blue Duck is B.Y.O.B.
A \$3 corkage fee will be assessed per bottle
We feature Coca-Cola products and iced tea*

We also very proudly serve La Colombe Coffee

CONNECT WITH THE DUCK

@blueduckphilly

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