

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, 10 AM - 3 PM


Est. 2014

Salads

HOUSE SALAD 9

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

BURRATA & PEACH SALAD 13

*Arugula. Red onion. Sunflower seeds.
Tarragon vinaigrette. Balsamic reduction*

Add grilled chicken - 6 ♦ Add shredded duck - 6

Starters

OLIVES 6

Rosemary. Almonds

PICKLES 7

Seasonal pickled vegetables

PURPLE CAULIFLOWER GNOCCHI 11

Gorgonzola fonduta. Pine nuts

BRUSSELS SPROUTS 11

Fried. Parmesan. Sherry syrup

RISOTTO 12

Maitake mushrooms. Red pepper oil

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 & Cheese

QUACK & CHEESE 12

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

SHORT RIB MAC 11

*Braised short rib. Homemade cheddar sauce.
Pickled shishito peppers. Caramelized onions. Panko*

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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Entrees

TACOS MP

Weekly preparation

FRIED CHICKEN 18

Pickle-brined : duck fat biscuit : tabasco honey

PAPPARDELLE 24

Shredded duck : long hots : roasted red peppers : kale

PROSCUITTO-WRAPPED DUCK BREAST 32

Herb risotto : haricot verts : sweet balsamic glaze

WILD BOAR MEATLOAF 19

Wrapped in bacon : red bliss potato mash : seasonal vegetable : herb brown gravy

FISH OF THE DAY MP

Grilled zucchini : roasted tomato rice : black currant vinaigrette

DRY-AGED RIBEYE 24

Eight ounces : pommes aligot : asparagus : demi-glace : grated horseradish

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SIDE SALAD 5

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

CAESAR BRUSSELS 7

*Croutons : Parmigiano-Reggiano :
warm Caesar dressing*

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 owner
Joe Callahan and his 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 Pepsi products and iced tea*

We also very proudly serve La Colombe Coffee