

# DAVID BURKE TAVERN

## BRUNCH STARTERS

### clothesline bacon

maple, black pepper, half sour pickle – 16

### chilled oysters (6)

soy ginger mignonette, cocktail sauce – 16.

### tuna crudo

avocado, shaved vegetables – 16.

## MAINS

### roasted branzino

artichoke puree, vegetable vinaigrette, crispy artichokes – 30.

### ginger salmon

green curry farro, spiced apple salad – 29.

### mac & cheese

chorizo, mushrooms, olive crumble – 19.

### ostrich scrambled eggs

lobster, rock shrimp, tomato – 29.

### pretzel crab cake

poached eggs- 23.

### omelette

spinach, arugula, leeks, white cheddar – 21.

### pancakes

blueberries, almond– 16.

### pumpkin tortellini

sage brown butter, pumpkin seeds – 21.

### fried chicken and waffles

hot honey - 21.

### burrata salad

grilled chicken –19.

### 7oz filet mignon

mushrooms, farro, fall vegetables – 32.

## SUNDAY SIPS

50% off all bottles of wine

## SOUP & SALADS

### little gem & beet salad

pistachio, mustard, yogurt beet dressing – 17.

### caesar salad

soft egg, croutons, parmesan – 15.

### pastrami salmon falafel

preserved lemon yogurt – 16.

### yesterday's soup

ready today– 15.

## BRUNCH COCKTAILS

15

### bloody mary

vodka, bloody mary mix

### bloody maria

tequila, bloody mary mix

### angry mary

chile vodka, tobacco, bloody mary mix

### breakfast martini

gin, lillet, orange jam, lemon, cointreau

### beet it mimosa

beet juice, ginger, tangerine

### what's up doc

carrot juice, vodka, ginger beer, lime

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*