

DAVID BURKE TAVERN

STARTERS

clothesline bacon

maple, black pepper, half sour pickle - 22.

chilled oysters (6)

soy ginger mignonette, cocktail sauce - 21.

octopus & chorizo kebab

peppadew, olive & green onion - 19.

crab cake pretzel

old bay tomato jam, chipotle tartar sauce - 22.

steamed angry lobster dumplings

spicy tomato, lemon confit, basil - 19.

tuna crudo

avocado, shaved vegetables - 22.

SOUP & SALADS

little gem & beet salad

pistachio, mustard, yogurt beet dressing - 20.

caesar salad

soft egg, croutons, parmesan - 19.

pastrami salmon falafel

preserved lemon yogurt - 21.

burrata & acorn squash salad

granola, prosciutto, pomegranate - 21.

tomato soup

goat cheese gnuddi, zucchini - 18.

MAINS

roasted branzino

artichoke puree, vegetable vinaigrette, crispy artichokes - 39.

ginger salmon

green curry farro, spiced apple salad - 37.

roasted scallops & octopus

tomato, capers, olives, lemon - 38.

pumpkin tortellini & roasted mushrooms

sage brown butter, pumpkin seeds - 31.

pork chop

garlic clams & rock shrimp casino, peppers, peas, lemon - 38.

roasted chicken

pistachio ravioli, carrots, peas, chimichurri - 36.

duck, duck, duck

roast breast, BBQ wing, dumpling, vegetable stir fry, orange - 42.

8oz filet mignon

mushrooms, farro, fall vegetables - 52.

34oz porterhouse, dry aged 40 days for 2 - 125.

SIDES - 12. / 3 for 29.

roasted peas & carrots

creamy spinach & leeks

broccoli with parmesan & truffle

brussels sprouts with horseradish sour cream

mushrooms with leeks & spinach

hipster fries with bacon, shishito, parmesan

DAILY MARKET MENU

MONDAY

pasta

TUESDAY

pork shank

WEDNESDAY

dover sole

THURSDAY

lamb

FRIDAY

lobster steak

SATURDAY

surf & turf

SUNDAY

slow cooked bison

*Salt-Aging Brick Beef is a patented dry-aging process using Himalayan pink salt by Chef David Burke

US Patent No: 7,998,517 B2 August 16, 2011