

# DAVID BURKE TAVERN

2 courses for \$29    3 courses for \$35

## LUNCH STARTERS

### steamed angry lobster dumplings

spicy tomato, lemon confit, basil – 16.

### chilled oysters (5)

soy ginger mignonette, cocktail sauce – 16.

### tuna crudo

avocado, shaved vegetables – 15.

## EASTSIDER \$24

soup, salad, & sandwich  
platter

### burrata & acorn squashed salad

granola, prosciutto, pomegranate – 17.

### fried calamari salad

hot peppers, cilantro, lemon – 15.

### pastrami salmon falafel

preserved lemon yogurt – 16.

### tomato soup

goat cheese gnuddi, zucchini – 15.

## MAINS

### roasted branzino

artichoke puree, vegetable vinaigrette – 24.

### ginger salmon

green curry farro, spiced apple salad – 24.

### pumpkin tortellini

sage brown butter, pumpkin seeds – 21.

### bison short rib

creamy polenta, charred scallions – 21.

### caesar salad

croutons, parmesan, grilled chicken – 20.

### 8oz tavern burger

lettuce, tomato, onion – 19.

## DESSERTS

### fresh fruit & sorbet

macerated fruit & berries, sorbet  
10.

### apple tart

vanilla ice cream, caramel sauce  
10.

### pumpkin pie crème brûlée

candied pecan biscotti, cranberry jam  
10.

### david burke's cheesecake lollipop tree

whipped cream (for 2)  
18.

### chocolate hazelnut crunch cake

chocolate sauce, whipped cream  
12.