

DAVID BURKE TAVERN

restaurant week \$26

Winter 2019

**Table Share – 22
clothesline maple candied bacon**

BRUNCH STARTERS

steamed angry lobster dumplings
spicy tomato, lemon confit, basil – 16.

broccoli & guacamole
carrots & quinoa – 15.

tuna crudo (\$3 supp)
avocado, shaved vegetables – 18.

little gem & beet salad
pistachio, mustard, yogurt beet dressing – 17.

crispy calamari
artichoke, brussels sprouts – 15.

pastrami salmon with falafel
preserved lemon vinaigrette – 16.

tomato soup
goat cheese gnuddi, zucchini – 15.

MAINS

roasted branzino
artichoke puree, vegetable vinaigrette – 24.

ginger salmon (\$5 supp)
green curry farro, spiced apple salad – 24.

pretzel crab cake benedict (\$5 supp)
poached eggs, chipotle hollandaise – 23.

omelette
spinach, arugula, leeks, white cheddar – 19.

pancakes
blueberries, almond – 16.

pumpkin tortellini
sage brown butter, pumpkin seeds – 21.

fried chicken and waffles
hot honey – 21.

chicken caesar salad
croutons, parmesan, grilled chicken – 20.

skinny pork chop (\$5 Supp)
clams casino style – 26.

BRUNCH COCKTAILS

10

bloody mary
vodka, bloody mary mix

bloody maria
tequila, bloody mary mix

angry mary
chile vodka, tobasco, 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