

Winter Restaurant Week, 3 Courses – 42.

STARTERS

clothesline bacon
maple, black pepper, half sour pickle – 22.

chilled oysters (5)
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. (+5 sup)

steamed angry lobster dumplings
spicy tomato, lemon confit, basil – 19.

tuna crudo
avocado, shaved vegetables – 22. (+3 sup)

DAVID BURKE TAVERN

SOUP & SALADS

little gem & beet salad
pistachio, mustard, yogurt beet dressing –20.

caesar salad
soft egg, croutons, parmesan –19.

pastrami salmon with falafel
preserved lemon vinaigrette – 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, shrimp & chorizo
tomato, capers, olives, lemon – 38. (+3 sup)

pumpkin tortellini & roasted mushrooms
sage brown butter, pumpkin seeds – 31.

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. (+7 sup)

34oz porterhouse, dry aged 40 days for 2 –125. (+60 sup)

*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

SIDES – 8. / 3 for 20.

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 (+10 sup)

WEDNESDAY

dover sole (+35 sup)

THURSDAY

lamb (+20 sup)

FRIDAY

lobster steak (+30 sup)

SATURDAY

surf & turf (+15 sup)

SUNDAY

slow cooked bison (+10 sup)