

# DAVID BURKE TAVERN

Table Share - 22  
clothesline maple candied bacon

2 courses for \$26

## LUNCH STARTERS

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

**broccoli & guacamole**  
carrots & quinoa – 15.

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

restaurant week \$26

Winter 2019

**burrata & acorn squash salad** (\$3 supp)  
granola, prosciutto, pomegranate – 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.

**pumpkin tortellini**  
sage brown butter, pumpkin seeds – 21.

**bison short rib**  
creamy polenta, charred scallions – 21.

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

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

**winter risotto** (\$3 supp)  
grilled shrimp, black kale, butternut squash – 24.

## DESSERTS

**fresh fruit & sorbet**  
**macerated fruit & berries, sorbet**  
10.

**apple tart**  
**vanilla ice cream, caramel sauce**  
10.

**maple banana crème brûlée**  
**candied pecan biscotti**  
10.

**chocolate hazelnut crunch cake**  
**chocolate sauce, whipped cream**  
12.

**david burke's cheesecake lollipop tree**  
**whipped cream (for 2)**  
18.