

DAVID BURKE TAVERN

2 courses for \$26

LUNCH STARTERS

steamed angry lobster dumplings

spicy tomato, lemon confit, basil – 16.

broccoli

guacamole & quinoa, carrots – 15.

tuna crudo (\$3 supp)

avocado, shaved vegetables – 15.

restaurant week \$26

Winter 2019

burrata & acorn squashed salad (\$3 supp)
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 (\$3 supp)

artichoke puree, vegetable vinaigrette – 24.

ginger salmon (\$3 supp)

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.

skinny pork chop (\$5 supp)

clams casino style – 26.

winter risotto (\$3 supp)

rock shrimp, tomato, basil – 24.

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.