

Restaurant Week

3 Course Prix Fixe | \$39 per person ++

Starters

chilled oysters

(6) naked mignonnette, cocktail sauce

little gem chopped salad

roasted tomato vinaigrette, olives, cucumber, radishes, watercress, croutons

pastrami salmon

shaved crudite, preserved lemon, caviar vinaigrette

5 leaf caesar salad

soft herbs, kale, lettuce, anchovy vinaigrette, pecorino crisp

burrata salad

watermelon, asparagus, basil, haricots verts, prosciutto

lobster dumplings *(supplement 5)*

spicy tomato, lemon, basil

crab cake pretzel raft *(supplement 5)*

old bay tomato jam, chipotle tartar sauce

citrus tuna salad *(supplement 5)*

mandarin ponzu sauce

All dishes can be simply made

grilled or sautéed

Mains

black sea bass

roasted cherry tomatoes, haricots verts

grilled salmon

roasted asparagus and spring onion

roasted scallops & shrimp

tomato, capers, olives, lemon

roasted chicken

roasted carrots, caramelized endive, fennel and watercress

tavern cheeseburger

LTO, b1 mayo, VT cheddar, fries, side salad

lobster avocado salad *(supplement 8)*

lobster, avocado, red peppers

seared wagyu beef *(supplement 10)*

crispy polenta, salsa verde, radishes

Patented Salt Aged Beef

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

ny strip 7oz *(supplement 10)*

chimichurri and fries

34 oz dry aged porterhouse for 2

(supplement 35 per person)

Table Share **a la carte*

clothesline bacon

maple & black pepper glazed

3 pieces - 22

6 pieces - 42

9 pieces - 64

lobster dumplings

spicy tomato, lemon, basil

6 pieces - 26

9 pieces - 35

12 pieces - 44

Sides 9 | 3 for 25 **a la carte*

mushroom with leeks and kale

roasted peas & carrots

spinach & leeks

roasted asparagus with lemon gremolata

hipster fries with bacon, shishito, parmesan

Dessert

sorbet & berries

chocolate crunch cake chocolate sauce

apple tart salted caramel ice cream

(supplement 10)

cheesecake lollipop tree

bubble gum whipped cream

(supplement 10)

DAVID BURKE
TAVERN

135 E 62ND ST, NEW YORK, NY

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Wine by the Glass

SPARKLING

Crémant d Alsace, Calixte Brut Rose, NV	17
Prosecco, Ciodet, Extra Dry, NV, Italy	12
Blanc de Blanc, Conundrum, California 2017	16
Champagne, Gisele Devilry, Blanc de Noir, France	22

WHITE

Chardonnay, Seamus, Buena Tierra, CA, 2015	18
Pinot Grigio, Lagaria, Veneto, Italy, 2019	14
Sauvignon Blanc, Shannon by Seamus, Russian River Valley, CA, 2015	17
Sancerre, Bernard Reverdy et Fills, 2019	17

ROSÉ

Chateau de L'Engarran, Languedoc, France, 2020	12
Cote du Provence, Out East, 2020	16

RED

Cabernet Sauvignon, Decoy, California, 2019	18
Pinot Noir, Whoa Nelly, Willamette Valley, OR, 2019	15
Cote du Rhone, Domaine St. Pierre, Plan de Dieu, France, 2016	15
Sangiovese, Rosso Toscano, Italy, 2019	15

Bottled Beer

Brooklyn Summer Ale, Brooklyn, NY	10
Sam Adams "Boston Lager", Boston, MA	10
Peroni Lager, Italy	10
Flower Power IPA, Ithaca, NY	10
Heineken 0.0% alcohol free	8

House Cocktails

Beets by Burke

Sapphire, beet juice, peach liquor, lime, bitters	17
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Smoke Show

Bulleit bourbon, maple, orange, rosemary	17
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DB Pisco Sour

Pisco 100, lime juice, simple syrup, egg white, bitters	17
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DBT Margarita

Casamigos Reposado, Liquor 43, lime, vanilla	17
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Paloma Cocktail

Casa Noble Blanco, lime juice, grapefruit juice, agave nectar	17
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What's Up Doc

Tito's vodka, carrot juice, ginger beer, lime	17
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Breeze

Código 1530 Rosa Blanco, rose wine, rose syrup, lime	17
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Mocktails

Moscow Mouse	10
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