

Restaurant Week

3 Course Prix Fixe | \$59 per person ++

Starters (choice of)

(6) chilled naked oysters 22
apple mignonette, cocktail sauce

soup of the day

kale and caesar salad 20
soft herbs, anchovy vinaigrette,
pecorino crisp

burrata salad 22
prosciutto, quinoa

tuna sashimi 24
avocado

lobster dumplings 20
spicy tomato, lemon, basil

crab cake pretzel raft 22
old bay tomato jam, chipotle tartar sauce

*All dishes can be simply made
grilled or sautéed*

Mains (choice of)

branzino 39
artichoke puree, ratatouille vinaigrette

ginger and black pepper salmon 38
sweet and sour brussels sprouts,
celery root puree

short rib cavatelli 38
mushrooms, truffle oil

butternut squash ravioli 34
parmesan, sage, walnuts, pomegranate,
chocolate balsamic

roasted chicken 38
vegetable farrotto

tavern cheeseburger 26
LTO, b1 mayo, VT cheddar, fries, side salad

filet mignon 49
whipped potatoes, brussels sprouts

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

Table Share *a la carte

clothesline bacon
maple & black pepper glazed
3 pieces - 22
6 pieces - 42
9 pieces - 60

lobster dumplings
spicy tomato, lemon, basil
6 pieces - 26
9 pieces - 35
12 pieces - 44

Sides 8 | 3 for 21 *a la carte

mushrooms and kale
roasted peas & carrots
spinach
brussels sprouts
hipster fries with bacon, shishito, parmesan

Desserts (choice of)

sorbet & berries 12

apple tart 14
vanilla ice cream, salted caramel sauce

chocolate crunch cake chocolate sauce 14

cheesecake lollipop tree 24
bubble gum whipped cream

January 18 - February 12, 2022

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