

DINNER
NYC RESTAURANT WEEK

— ■ \$45 PER PERSON ■ —

APPETIZERS

- choose 1 -

tuna tartare *

avocado mousse, radish, potato crisp, sesame, ponzu

roast baby beet salad

baby arugula, orange, pistachio, goat cheese

caesar salad

romaine, croutons, Parmesan, preserved lemon, caesar dressing

Tavern onion soup

sourdough crouton, gruyere & fontina

ENTRÉES

- choose 1 -

fire roasted Atlantic salmon

roasted cauliflower and beets, watercress, citrus vinaigrette

roast chicken "DB style"

toasted farro, wild mushrooms, butternut squash, lemon chicken jus

fire roasted cauliflower steak

roast mushrooms, watercress, pistachio chimichurri

10 oz hanger steak frites

green peppercorn sauce, hand cut fries

ADD SIDES

\$10 each or choose 3 for \$27

maple glazed roasted baby carrots

sautéed green beans

roasted broccolini

lemon, olive oil, chili flake

roasted brussels sprouts

horseradish cream

whipped potatoes

garlic confit

french fries

hipster fries

bacon, shishito, parmesan, peppadew

DESSERTS

- choose 1 -

key lime pie

wild berry compote

chocolate mousse cake

whipped cream

lemon and raspberry sorbet

fresh berries, whipped cream

cake lollipop tree

cotton candy, bubble gum whipped cream

RESTAURANT WEEK LUNCH \$30

APPETIZERS

tuna tartare *

avocado mousse, radish, potato crisp, sesame, ponzu

roast baby beet salad

baby arugula, orange, pistachio, goat cheese

lobster dumplings

spicy tomato, lemon, basil

Tavern onion soup

sourdough crouton, gruyere & fontina

ENTRÉES

wild mushroom ravioli

Parmesan, sage, crispy mushrooms, brown butter sauce

Tavern cheeseburger

LTO, b1 mayo, Vermont cheddar, hand cut fries

chicken BLT

maple glazed bacon, avocado, tomato, romaine, chili aioli

fire roasted Atlantic salmon

roasted cauliflower and beets, watercress, citrus vinaigrette

6 oz hanger steak frites

green peppercorn sauce, hand cut fries

ADD SIDES

\$10 each or choose 3 for \$27

sautéed green beans

roasted broccolini

lemon, olive oil, chili flake

roasted brussels sprouts

horseradish cream

whipped potatoes

garlic confit

french fries



DAVID BURKE
TAVERN

135 E 62ND ST, NEW YORK, NY

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.
We cannot guarantee zero cross-contamination on gluten free items.*