



DINNER

NYC RESTAURANT WEEK
JANUARY 20-FEBRUARY 12
5P-10P MON-SAT, 3P-8P SUN

BREAD SERVICE 10 / 18
gruyere popovers, jalapeño corn bread, butter, radishes, grapes

\$45 per person ++

APPETIZERS

~ choice of ~

WINTER WEDGE

Little red gem, local blue cheese, pomegranate, pecans,
DB bacon, maple mustard vinaigrette

FRENCH ONION SOUP

caramelized onion, beef broth, sherry, gruyere, croutons

CLOTHESLINE BACON

black pepper-maple glaze slab, pickle, lemon
add a slab 7

MAINS

~ choice of ~

RIGATONI BOLOGNESE

beef and pork sausage bolognese, smoked mozzarella,
basil, toasted garlic breadcrumbs

DB ROASTED CHICKEN

farrotto, dried cranberries, pecans, brussels sprouts, lemon, chicken jus

Gf BISON SHORT RIBS

jack cheese & corn polenta,
charred sugar snap peas, coffee bbq essence

SIDES

MIDTOWN HIPSTER FRIES 18

camembert, chili oil, lemon, clothesline bacon, peppadews, shishitos, parmesan

~ 10 each or choose three for 27 ~

BRUSSELS SPROUTS | SPINACH & 'SHROOMS | ANGRY BROCCOLINI | FRENCH FRIES

DESSERT

~ choice of ~

CRÈME BRÛLÉE

turbinado sugar, vanilla, berries, your fortune

DAVID BURKE'S "NOT SO HUMBLE" KEY LIME PIE

graham cracker, macerated berries

"TINY DANCER" TRIPLE CHOCOLATE MOUSSE CAKE

raspberry sauce, whipped cream, toasted almonds