

RESTAURANT WEEK DINNER \$45

APPETIZERS

tuna tartare *

avocado mousse, radish, potato crisp, sesame, ponzu

burrata salad & stone fruit summer salad

corn , asparagus , cherry tomato , basil

lobster dumplings

spicy tomato, lemon, basil

caesar salad

romaine, croutons, parmesan, house dressing

chilled naked oysters

cucumber mignonette, cocktail sauce

ENTRÉES

grilled branzino

heirloom cherry tomato, crisp fingerlings, salsa verde, lemon

DB's salt brick chicken breast

summer black truffle mushroom fricassée, haricot vert and shallot

pan roasted sea scallops, rock shrimp and mushroom risotto

english peas, sundried tomato gremolata \$10

fire roasted atlantic salmon

roasted cauliflower and beets, watercress, citrus vinaigrette

slow cooked beef short rib

cilantro onion rings, green beans, corn and parmesan polenta , BBQ essence \$43

cavatelli primavera

eggplant, summer squash, tomato, basil, ricotta salsa

grilled hanger steak frites \$15

piquillo chimichurri, 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

DESSERTS

key lime pie

whipped cream & wild berry compote

strawberry & coconut shortcake tres leches

pistachio, mint

chocolate mousse cake

triple chocolate mousse cake, raspberries sauce, grand marnier sauce, whipped cream



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.

RESTAURANT WEEK LUNCH \$30

APPETIZERS

tuna tartare *

avocado mousse, radish, potato crisp, sesame, ponzu

burrata salad & stone fruit summer salad

corn, asparagus, cherry tomato, basil

lobster dumplings

spicy tomato, lemon, basil

caesar salad

romaine, croutons, parmesan, house dressing

chilled naked oysters

cucumber mignonette, cocktail sauce

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

ENTRÉES

grilled branzino

heirloom cherry tomato, crisp fingerlings, salsa verde, lemon

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

cavatelli primavera

eggplant, summer squash, tomato, basil, ricotta salsa

grilled hanger steak frites \$10

piquillo chimichurri, fries



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