



TAVERN 62

BY DAVID BURKE

LUNCH

3 Course Prix Fixe
appetizer, entree, dessert
29. Per Person

SOFT DRINKS

GREEN TEA-YUZU FIZZ
green tea, yuzu syrup, seltzer 7.

STRAWBERRY LIMEADE
strawberry syrup, lime juice, seltzer 7.

GINGER ZINGER
ginger syrup, seltzer 7.

HOUSE COCKTAILS

NOT MOM'S APPLE PIE
woodford reserve, hard cider,
cinnamon syrup
16.

GREENER FIELDS
pisco 100, egg white, angostura bitters
15.

BUGATTI BLUE
stoli, absinthe, assanez framboise,
ginger beer
15.

TROPICAL HEAT
herradura tequila, hibiscus syrup,
lime juice, chili oil
16.

UPPER FAR EAST
hendricks gin, barley tea,
housemade lemonade
16.

LADY LIBERTY
bastille whisky, carpano antica, vermouth,
orange bitters
16.

RED SKY
don q anejo, bacardi 8, fresh lime juice,
strawberry syrup
16.

EAST SIDE MADAME
grey goose vodka, campari, carpano antica
16.

SCOTCH KISS
monkey shoulder scotch,
housemade sour mix, red wine float
16.

Executive Chef PAUL WINBERRY

STARTERS

DAILY SOUP
chef's selection 12.

ISLAND CREEK OYSTERS (4)
mignonette, cocktail sauce 12.

TUNA POKE
avocado, cucumber, chilies & puffed quinoa 16.

ANGRY LOBSTER DUMPLINGS
spicy tomato, lemon confit, basil 18.

"CLOTHESLINE" CANDIED BACON & ZUCCHINI
maple, black pepper, house made pickles 15.

PASTRAMI SMOKED SALMON
buffalo mozzarella, pomegranate, butternut pickles 16.

MUSHROOM MINESTRONE
goat cheese ravioli 14.

LITTLE GEM & BEET SALAD
pistachio, horseradish, yogurt dressing 15.

CAESAR SALAD
smoked trout, caesar dressing, soft egg, croutons & cheese 16.

ENTREES

PRETZEL-CRUSTED CRAB CAKE BENEDICT
poached egg, winter citrus, green beans, old bay hollandaise 22.

SEARED TUNA & BEET SALAD
little gem lettuce, pistachio, horseradish, yogurt dressing 23.

SALMON COBB SALAD
avocado, egg, tomato, bacon, blue cheese 22.

TAVERN BURGER
smoked cheddar, B1 mayo, pickles, coleslaw & fries 20.

SHRIMP & CALAMARI BOLOGNESE
black mezze rigatoni, spicy tomato 24.

STEAK FRITES (+10)
lunch sirlion, maitre d' butter, french fries 34.

GRILLED CHICKEN BREAST & ZUCCHINI CARPACCIO
winter citrus, leek & kumquat vinaigrette 22.

ROASTED BRANZINO VERACRUZ
grilled scallion, tomato 27.

BACON-EGG-BRUSSELS SPROUTS FLATBREAD
portobello, whipped ricotta, mozzarella, truffle oil, hot honey 18.

CHICKEN BURGER
broccoli pesto, lettuce, tomato, mixed greens (or fries) 18.

PORTERHOUSE FOR TWO
lobster dumplings, eggs any style 125.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Due to seasonality and market availability, our menus may change without notice