

# DAVID BURKE TAVERN 62

## STARTERS

clothesline bacon

maple, black pepper, half sour pickle - 22

steamed angry lobster dumplings

spicy tomato, lemon confit, basil - 19

chilled oysters (6)

soy-ginger mignonette – cocktail sauce - 18

tuna & salmon tartare

avocado mousse – yuzu-ponzu-miso vinaigrette - 20

pretzel crusted crabcake

old bay tomato jam, chipotle tartar sauce - 21

terrine of pastrami smoked salmon

potato knish with spinach & arugula salad - 18

## SALADS

caesar salad

soft egg, croutons & parmesan - 17

little gem & beet salad

pistachio, mustard, yogurt-beet dressing - 17

asparagus, burrata, prosciutto salad

watermelon, tomato, balsamic - 19

“broccamole”

shrimp, broccoli, avocado salad, horseradish gazpacho sauce - 18

## MAINS

roasted branzino

artichoke puree, vegetable vinaigrette & crispy artichokes - 37

ginger black pepper salmon

asparagus, bok choy & beets - 36

oven roasted scallop & octopus

“veracruz style” - 35

lobster & calamari lasagna

herb squid ink pasta, lemon ricotta, tomato - 48

wild mushroom cavatelli

prosciutto, peas, asparagus, pecorino & black truffle mousse - 32

pork chop – garlicky clams & rock shrimp casino

bacon, peppers, peas & lemon - 38

slow roasted natural chicken

pistachio ravioli, 3 peas & carrots, pistachio chimichurri - 36

bbq bison short ribs

shrimp & cheese grits, fava bean piquillo pepper succotash,

pickled peach - 39



**SALTAGE™**

Himalayan Salt Brick Aged Steaks, David Burke's patented dry age process.

Patent No.: US 7,998,517 B2 - Aug. 16 2011

12 oz Boneless New York Sirloin - 45

18 oz Bone In KC Sirloin - 59

34 oz Porterhouse - 118

## SIDES

stir fry vegetable, sesame - 12

creamy spinach & leeks - 12

potato horseradish knishes - 12

asparagus with parmesan & truffle - 12

hipster fries - 12

cheesy corn grits - 12

## DAILY SPECIALS

### MONDAY

green market special

### TUESDAY

crackling pork shank

### WEDNESDAY

fresh dover sole

### THURSDAY

roasted aged long island duckling

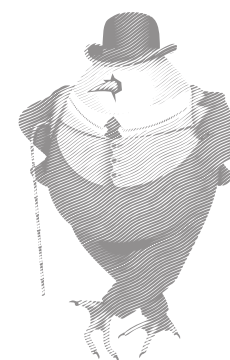
### FRIDAY

whole fish / shellfish presentation

### SUNDAY

sunday sips

50% off all bottles of wine



@TAVERN62

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