

MENU BY

David Burke
DAVID BURKE

James Beard Foundation

Best Chef in New York

Two-time nominee

Meilleur Ouvriers de France

Diplôme d'Honneur

The only American to ever achieve this honor

FIRST

choice of one

Daily Soup

made yesterday

Pork Rinds + Hot Sauce

malt vinegar powder, "siranchalot"

Hipster Fries

fries, shishito, peppadew, bacon, parm

Brussels Sprouts

bacon, apple, hazelnuts, maple

Deviled Eggs

w/prosciutto

Pastrami Salmon

corn waffle, pickled red onion, mustard mousse

MAIN

choice of one

Caesar Salad

deviled egg, crispy crouton

D.B Burger

CO ranch blend beef, white cheddar, tomato, lettuce, pickles, garlic aioli

Barrel Char Rotini

smoked chicken, onion, spinach, chèvre, cherry tomato

Orecchiette

sausage, broccolini, red pepper flake

Pork Chop

vanilla sweet potatoes, red cabbage & fig jam

Chicken & Ratatouille

chickpea fries, ratatouille vegetables, black olive yoghurt, baby arugula, frisée

Lord of the Wings

sweetie drops, scallions, sesame, spicy bulgogi sauce, jasmine rice

DESSERT

Crème Brulee

vanilla, caramelized banana

**contains nuts*

Drunken Doughnuts

5 doughnuts with 3 signature sauces:

orange marmolada | Breckenridge Spiced Rum

raspberry marmolada | Breckenridge Pear Vodka

chocolate sauce | Breckenridge Bourbon

Apple Tart

puff pastry, cinnamon, vanilla ice cream

Sorbet | Ice Cream

daily selection

*Menu items may be raw, undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We are only able to split checks 2 ways. For split checks and parties of 6 or more a 22% gratuity may be added. No menu substitutions, please.

WE LOVE OUR LOCALS! | MONDAY - THURSDAY | \$35 PER PERSON