

MENU BY

*DAVID BURKE*  
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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 COURSE

### Daily Soup

*made fresh in-house yesterday*

### Pork Rinds + Hot Sauce

*malt vinegar powder, "siranchalot"*

### Hipster Fries

*shishito, peppadew, bacon, parmesan*

### Maple Pepper Bacon

*on the clothesline, 2 pcs.*

### Brussel Sprouts\*

*bacon, apple, hazelnuts, Breckenridge Bourbon maple glaze*

### Deviled Eggs

*w/ prosciutto*

## SECOND COURSE

### Kale Salad\*

*grilled peaches, almonds, potato croutons, mushroom, apple, yuzu vinaigrette, crispy quinoa*

### Caesar Salad

*deviled egg, crispy crouton, parmesan*

### D.B. Burger

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

### Daily Pasta

*made fresh in-house today*

### Pan Seared Salmon

*roasted potatoes, asparagus, peas and mushrooms, truffle vinaigrette*

### Truffle Mac & Cheese

*parmesan, sourdough bread crumbs*

## THIRD COURSE

### Crème Brulee

### Ice Cream

*daily selection*

### Sorbet

*daily selection*

### D.B. Cheesecake Pops\*

*3 pcs: raspberry pistachio | tuxedo | toffee*

### Drunkin Donuts

*donuts with 3 signature sauces:*

*orange marmolada | Breckenridge Spiced Rum*

*raspberry marmolada | Breckenridge Pear Vodka*

*chocolate sauce | Breckenridge Bourbon*

### Chocolate Pudding Cake\*

*vanilla ice cream, toasted almonds, crème anglais*

*\*contains nuts*

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! | \$45 PER PERSON | SUN-THUR**

*We suggest the entire table take part.*