

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

*classic or w/prosciutto*

### Moroccan Glazed Lamb Meatballs

*tabbouleh & mint yogurt*

## MAIN

*choice of one*

### Kale Salad\*

*apples, peaches, toasted almonds, mushrooms, sweet potato croutons*

### Caesar Salad

*deviled egg, crispy croutons*

### D.B Burger

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

### Pan Roasted Chicken

*carrot noodles, cipollini onions, sourdough gnocchi*

### Rigattoni Bolognese

*ground veal, pork and beef*

### Pan Seared Salmon

*sourdough gnocchi, garden vegetables, truffle vinaigrette*

### Empanada Del Día

*w/daily dip*

## DESSERT

*choice of one*

### Crème Brulee

*vanilla, caramelized banana*

*\*contains nuts*

### Bourbon Float

*cherry syrup, Mexican coke, vanilla ice cream, Breckenridge Bourbon*

### Alaskamyasska

*daily selection*

### Chocolate Pudding Cake

*vanilla ice cream, toasted almonds*

### 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! | OCT 14<sup>TH</sup> - NOV 14<sup>TH</sup> | MONDAY - THURSDAY | \$45 PER PERSON**