

Kitchen



BRUNCH

SUMMER 2017

BRUNCH COCKTAILS

SOHO BLOODY MARY 18/60
vodka, tomato, horseradish,
tabasco, beef bouillon, old bay,
jumbo shrimp
(carafe serves 3-4)

WAKE UP CARROT 15
vodka, carrot, ginger, lime

CLASSIC MIMOSA 15
fresh-squeezed orange juice,
sparkling wine

GRAND BELLINI 16
grand marnier raspberry peach,
sparkling wine

KIR ROYALE 22
chambord, champagne, blackberry

FIELDS & RANCHES

we proudly serve products from
the following sustainable farms,
ranches, dairies, and fisheries:

Blue Moon Acres, Raven & Boar
Farm, Goffle Road Poultry Farm,
Joe Jurgielewicz & Son, Murray's
Cheese, Amy's Bread, Hudson
Valley Fresh, Old Chatham
Shepherding Creamery, Sea Well
Seafood, Inc

TABLE SHARES

HOUSE-MADE BREAD BOARD 21
house-made butter, smears & jams

DONUT EGG SAMMIES* 17
house-made donuts, sunnyside up quail egg, maple bacon,
brown butter glaze

LOBSTER TOAST 19/29
celery seed aioli, toasted brioche

TOTS & CAVIAR 27
herbed sour cream, scallions, black diamond osetra caviar

"CANNED" VEGETABLES 16
assorted pickled & fresh baby vegetables, artichoke dip

CLOTHESLINE BACON 18
extra thick-cut candied bacon, black pepper maple glaze

RAVEN & BOAR HAM & CHEDDAR 17/23
cabot clothbound cheddar, everything wheat crisps

APPETIZERS

GREEK YOGURT & GRANOLA 10
berries, nuts, local honey

ROASTED BEETS 17
citrus, pistachios, candied fennel, arugula, goat cheese,
fennel pollen vinaigrette

CHARRED ASPARAGUS 17
prosciutto, fennel, puffed quinoa, garlic aioli

PASTRAMI SMOKED SALMON 18
seasonal pickles, mini pancakes, crème fraiche

BURRATA 17
heirloom tomato, basil, balsamic, focaccia

MAINS

PIÑA COLADA PANCAKE 16
roasted pineapple, spiced rum syrup, coconut crème fraîche

KITCHEN BURGER* 19
grass-fed angus beef, aged cheddar, bacon, bread & butter pickles,
challah bun, hand-cut fries, special sauce

KITCHEN OMELETTE* 21
egg whites, spinach, feta cheese, mixed greens

ORIGINAL BIALY EGG SANDWICH 17
fried egg, cheddar cheese, pepper jam, mixed greens,
choice of maple glazed bacon or breakfast sausage

GRILLED CHICKEN SANDWICH 19
cheddar biscuit, crushed avocado, side salad

OVEN-BAKED EGGS 17
pork belly seasonal vegetable hash, gruyere, grilled toast

POACHED EGGS & LAMB BELLY 19
minted peas, asparagus, radish, hollandaise, marble rye toast points

DRY-AGED STEAK & SUNNYSIDE EGG* 35
sirloin, potato hash, sautéed spinach, fried onions,
red pepper hollandaise

SIDES

10 EACH

HOME FRIES / BACON / BREAKFAST LINKS

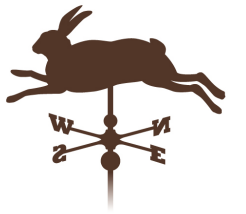
CHICKEN SAUSAGE / GARLICKY SPINACH

HAND-CUT FRIES

DAVID BURKE

Kitchen

A CRAVEABLE EXPERIENCE



DESSERTS

STONE FRUIT SHORTCAKE 12
brown sugar roasted stone fruit,
vanilla bean anglaise

CHOCOLATE CHERRY MOUSSE 12
cherry coulis, pistachio brittle

MARKET BERRIES & SORBET 12

CHEESECAKE LOLLIPOP TREE FOR TWO 18
cherry pink cashmere,
triple chocolate tuxedo,
toffee top hat

EXECUTIVE CHEF RAOUL WHITAKER

@dbkitchen @davidburkekitchen

*consuming undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illnesses