

Kitchen



**DINNER**

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SUMMER, 2017

## TABLE SHARES

HOUSE-MADE RICOTTA rosé cider grapes, toasted almonds	12
"CANNED" VEGETABLES assorted pickled & fresh baby vegetables, artichoke dip	16
RAVEN & BOAR HAM & CHEDDAR cabot clothbound cheddar, everything wheat crisps, cornichons, mustard	17/23
LOBSTER TOAST celery seed aioli, toasted brioche	19/29
TOTS & CAVIAR herbed sour cream, scallions, black diamond osetra caviar	27
CLOTHESLINE BACON extra thick-cut candied bacon, black pepper maple glaze	18

## FIELDS & RANCHES

we proudly serve products from the following sustainable farms, ranches, dairies, & 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

## APPETIZERS

TOMATO & ROASTED PEPPER GAZPACHO lobster, tomato & cucumber salad, sourdough croutons	21
CHARRED ASPARAGUS prosciutto, fennel, puffed quinoa, garlic aioli	17
ENDIVE & GEM LETTUCE SALAD pickled cherries, green beans, toasted almonds, blue cheese dressing	15
BAKED EAST COAST OYSTERS herbed bone marrow butter, sourdough crumb	21
ROASTED BEETS citrus, pistachios, candied fennel, arugula, goat cheese, fennel pollen vinaigrette	17
LAMB MEATBALLS lemon-yogurt, pine nuts, candied lemon, shaved vegetables, grilled pita	19
BURRATA heirloom tomato, basil, balsamic, focaccia	17

## MAINS

JAPANESE EGGPLANT "PARM" ratatouille, fresh mozzarella, serrano chili relish, basil	27
CRAB STROZZAPRETI PASTA basil pesto, peas, piquillo pepper purée, parmesan	35
BRAISED RABBIT AGNOLOTTI spinach, ricotta, asparagus, almonds, apricot	35
PAN ROASTED FILLET OF HALIBUT grilled ramps, morels, sorrel, lemon butter	45
GRILLED SKUNA BAY SALMON* bok choy, sweet corn, lemon soy brown butter	29
LEMON GRILLED CHICKEN BREAST watercress, maple bacon, marinated peach, lemon vinaigrette	33
BBQ PORK BELLY pineapple shrimp fried rice, cucumber & jalapeño salad	35

## SALTBRICK BEEF

accompanied by horseradish crème fraîche

28 DAY DRY-AGED RIBEYE\* 18 oz., 55

30 DAY DRY-AGED T-BONE\* 20 oz., 65

60 DAY DRY-AGED SIRLOIN\* 12 oz., 65

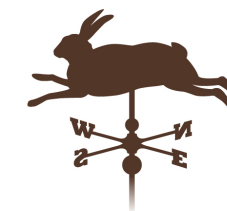
BISON STRIP LOIN\* 10 oz., 45

FILET OF BEEF\* 8 oz., 42

DAVID BURKE

Kitchen

A GRAVEABLE EXPERIENCE



## SIDES

HAND-CUT FRIES	10
PECORINO FRIES	10
ROASTED MUSHROOMS & SCALLIONS	10
STEAMED ASPARAGUS lemon soy brown butter	10
HONEY ROASTED BABY CARROTS pistachios	10
LOADED BAKED POTATO beer cheese, scallions, bacon bits horseradish sour cream	12

EXECUTIVE CHEF RAOUL WHITAKER

@dbkitchen @davidburkekitchen

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