

Kitchen



LUNCH

SUMMER 2017

TABLE SHARES

HOUSE-MADE RICOTTA rosé cider grapes, toasted almonds	12
RAVEN & BOAR HAM & CHEDDAR cabot clothbound cheddar, cornichons, everything wheat crisps, mustard	17/23
LOBSTER TOAST celery seed aioli, toasted brioche	19/29
"CANNED" VEGETABLES assorted pickled & fresh baby vegetables, artichoke dip	16

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

STARTERS

TOMATO & ROASTED PEPPER GAZPACHO lobster, tomato & cucumber salad, sourdough croutons <i>+5 supplement</i>	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 <i>+5 supplement</i>	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

\$29 THREE-COURSE PRIX-FIXE

CHOICE OF: APPETIZER, MAIN & DESSERT

MAINS

JAPANESE EGGPLANT "PARM" ratatouille, fresh mozzarella, serrano chili relish, basil	27
CRAB STROZZAPRETI PASTA basil pesto, peas, piquillo pepper purée, parmesan <i>+5 supplement</i>	35
SMOKED WHITEFISH & SPINACH SALAD cherry tomato, pickled red onion, hard-boiled egg, everything bagel crouton, white balsamic vinaigrette	24
PAN ROASTED FILLET OF HALIBUT grilled ramps, morels, sorrel, lemon butter <i>+15 supplement</i>	45
GRILLED SKUNA BAY SALMON* bok choy, sweet corn, lemon soy brown butter	29
GRILLED CHICKEN SANDWICH cheddar biscuit, crushed avocado, side salad	19
KITCHEN BURGER* grass-fed angus beef, aged cheddar, bacon, bread & butter pickles, challah bun, hand-cut fries, special sauce	19
STEAK FRITES* 8 oz filet mignon, mixed greens, french fries, merlot reduction <i>+15 supplement</i>	39

SIDES 10 EACH

HAND-CUT FRIES/ PECORINO FRIES
ROASTED MUSHROOMS & SCALLIONS
STEAMED ASPARAGUS lemon soy brown butter

DAVID BURKE

Kitchen

A CRAVEABLE EXPERIENCE



DESSERTS

STONE FRUIT SHORTCAKE brown sugar roasted stone fruit, vanilla bean anglaise	12
CHOCOLATE CHERRY MOUSSE cherry coulis, pistachio brittle	12
MARKET BERRIES & SORBET	12
CHEESECAKE LOLLIPOP TREE FOR TWO cherry pink cashmere, triple chocolate tuxedo, toffee top hat	18

EXECUTIVE CHEF RAOUL WHITAKER

[@dbkitchen](#) [@davidburkekitchen](#)

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