

BREAD SERVICE small 6 / large 12
 gruyere popovers
 jalapeno corn bread
 sweet butter, radishes, grapes

OYSTERS east and west coast
 1/2 dozen naked black pepper, apple mignonette 21
 dressed (5) crab meat, blood orange, yuzu, esplette 30

BACON clothesline bacon / 24
 black pepper maple glaze, pickle, lemon



APPETIZERS / SALADS

tuna & salmon tartar 21
 citrus, sesame, soy

crispy "paper boy shrimp" 21
 spicy aji amarillo aioli

lobster dumplings 21
 tomato miso, chili oil, preserved lemon

smoked salmon & avocado carpaccio 18
 "everything" pizza knots, horseradish, watercress

shrimp guactail 24
 Guacamole, plantain chips, cocktail vinaigrette

kale & romaine caesar salad 16
 parmesan crisp, croutons

steakhouse wedge salad 17
 blue cheese, tomatoes, bacon, pickled red onion

burrata & prosciutto salad 20
 beets, pickled butternut, poached grapes

PASTA / PIZZA

butternut squash ravioli 17 / 31
 parmesan, sage, walnuts, pomegranate,
 chocolate balsamic

wild mushroom & bison short rib cavatelli 39
 truffles, parmesan, roast garlic

beef Bolognese 27
 orecchiette pasta, whipped ricotta, w/ herbed
 garlic bread

vegetable pizza 17
 mushroom ricotta, shaved brussels sprouts,
 butternut squash, zucchini, pumpkin seed pesto

angry butcher pizza 22
 spicy capicola, chorizo, crispy prosciutto, arugula,
 hot honey

lobster "scampi" pizza 27
 Garlic, fennel, lemon, herbs

MAIN PLATES

roast chicken 31
 farrotto, butternut, celery root, kale

pork chop w/ sandy hook clams casino 36
 bacon, lemon, peas, garlic, peppers

hay roasted rack of lamb w/ merguez sausage 39
 corn polenta, pistachio crumbs, pomegranate

roasted duck breast & foie gras dumplings 38
 red cabbage, kumquat, ginger snap

ginger & black pepper salmon 35
 sweet and sour brussels sprouts, celery root puree

olive oil & lemon roasted branzino 39
 artichoke puree, tiny ratatouille vinaigrette, black olives

octopus, scallops & shrimp "vera cruz" 39
 tomato, capers, jalapeno

crispy tempura "johnny hong kong" lobster 55
 vegetable fried rice, singapore chili sauce

**DB "SALT AGED BEEF"
 & CUTS**

David Burke Himalayan Salt Aging:
 Patent US 7,998,517 B2

12 oz dry aged ny sirloin 55
 b1 sauce, watercress

20 oz dry aged rib eye 59
 b1 sauce, watercress

34 oz dry aged porterhouse for 2**135
 b1 sauce, watercress

db dry aged cheeseburger 23
 b1 sauce, lettuce, tomato, onion,
 on an english muffin

8 oz filet mignon 46
 b1 sauce, watercress

48 oz bone in filet mignon for 2**125
 "chateaubriand"
 b1 sauce, watercress
 **with a choice of any 2 sides

SIDES 9 each / 3 for 25

sweet & sour brussels with peppadews
 onion soup mashed potatoes
 creamed spinach and leeks
 mushrooms, spinach and shallots
 vegetable fried rice

SPECIALTY SIDES

hipster fries 16
 shishitos, parsley, bacon, chili

angry lobster baked potato 22
 preserved lemon, chili oil, sour cream, chives

general tso's cauliflower & broccoli 16
 carrots, scallions, cashews, sweet & spicy glaze

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

