



TAVERN 62

BY DAVID BURKE

»RAW«

NAKED OYSTERS

Bluepoint, *Long Island* (6) 18. Kumamoto, *Washington* (6) 18.

DESIGNER OYSTERS

Bluepoint
a la thai, napa cabbage, mint, crushed peanuts (6) for 20.
Kumamoto
uni, trout roe, soy & radish (6) for 22.

TUNA POKE

avocado, cucumber, chilies & puffed quinoa 16.

HAMACHI CRUDO

citrus, anise, sunflower seeds 16.

OCTOPUS CARPACCIO

yuzu, baby fennel, toasted pink peppercorns 16.

»STARTERS«

CAESAR SALAD

smoked trout dressing, soft egg, croutons & cheese 16.

LITTLE GEM & BEET SALAD

pistachio, horseradish, buttermilk & goat cheese 15.

PASTRAMI SALMON & BURRATA CHEESE

pickled squash, coriander, hazelnut & apple 18.

BONE MARROW & FOUR ONION SOUP

“en croute” 15.

ALASKAN KING CRAB LEGS & CRAB SHORT ROUNDS

garlic-lemon butter 20.

SKILLET BAKED GOUDA

bacon, potato, leeks & herbs 16.

MAPLE-BLACK PEPPER BACON “CLOTHESLINE”

house made pickles 15.

ANGRY LOBSTER SCRAMBLE

crème fraiche, basil, lemon & chili oil 22.

WILD MUSHROOM FLATBREAD

italian country cheese, shaved red onions, truffle oil 16.

SPICY SALAMI FLATBREAD

whipped ricotta, mozzarella & hot honey 14.

»FISH«

SHRIMP FRA DIAVOLO

lemon cavatelli, crushed tomato, & chili flakes 24.

SALT BAKED BRANZINO

charred broccolini, veracruz sauce 32.

ROASTED SEA SCALLOPS & CORNED BEEF CHEEKS

cabbage & quail egg 34.

TUNA STEAK

sweet & sour endive, shaved vegetables, meyer lemon 36.

GINGER- BLACK PEPPER SALMON

trumpet royale, brown butter-pear, braised celery & pine nuts 32.

»MEAT«

LAMB CARBONARA

lamb belly pancetta, bucatini, cured egg yolk & parmesan 24.

PEKING PORK SHANK

plum sauce, crepes, shrimp & lap chong fried rice 34.

KOBE SKIRT STEAK FRITES

thai fries, heavenly beef salad 36.

TAVERN BURGER

smoked cheddar, stout onion mayo, pickles, coleslaw & fries 29.

SEAWEED SOAKED & ROASTED CHICKEN

baby bok choy, honey-garlic citrus jus 30.

»for two«

DUCK, DUCK, DUCK

fig, cornbread meatloaf
& foie gras dumpling
79.

“THE WEEHAWKEN” BONE-IN

36oz sirloin, dry aged 40 days
B1 steak sauce
110.

»SIDES«

ROASTED CAULIFLOWER

anchovy & pinenuts 12.

THAI FRIES

sauce 12.

MILLIONAIRES MAC & CHEESE 12.

WILD MUSHROOMS & braised cockscombs 12.

General Manager TRAVIS NEWMAN

Executive Chef ED COTTON

If you have a food allergy, please speak to the chef, manager, or your server.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.