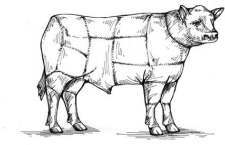


All charcuterie & sausage is house made with Berkshire Pork and all-natural ingredients.



Burgers are made of 100% Certified Angus Beef ground in-house daily, served on freshly baked buns.

Executive Chef Ed Scarpone

DINNER

Pastry Chef Celia Lewis

• BITES TO SHARE •

TARTE FLAMBÉE 14.
fromage blanc, bacon, onions

OEUF MIMOSA 12.
eggs, brioche, caviar, chives

CURRIED HERRING 15.
green apple, celery, potato

OYSTERS
chef's daily selection
EAST COAST 18. | WEST COAST 23.

SMOKED SALMON TUILE 18.
crème fraîche, everything bagel seasoning

CRISPY CALAMARI 13.
red rye beer batter, vidalia onions
spicy pickled peppers, kaffir lime cream

CHARCUTERIE PLATE 29.
trio of mustards, sourdough

PÂTÉ DE CAMPAGNE 12.
frisée, whole grain mustard, county bread

RILLONS CROUSTILLANTS 14.
crispy and tender pork belly
dijon mustard, cracked pepper

• APPETIZERS •

SEASONAL MARKET

CHILLED PEPPER-TOMATO SOUP 11.
smoked eggplant, basil

CHOP-CHOP 12.
romaine, avocado, shishito pepper, carrots
watermelon, mushroom, ginger-sesame dressing

SHRIMP COCKTAIL 16.
avocado, hearts of palm, french cocktail sauce

TUNA CRUDO 18.
harissa-sesame sauce, cucumber
radish, crispy rice

GARDEN SALAD 13.
baby lettuce, herbed fromage blanc
radish, haricots verts

HEIRLOOM TOMATOES 18.
burrata, cucumber, balsamic

CRISPY EGG 14.
broccoli rabe, radish, anchoïade

SWEET AND SOUR EGGPLANT 14.
honey baked eggplant, sherry vinegar
sumac yogurt, mint, chickpea socca

HAND-CUT STEAK TARTARE
APP 14. | MAIN 26.
black angus beef, pickled vegetables
egg dressing, grilled ciabatta

FOIE GRAS TERRINE 21.
plum, quinoa, mâche, toasted brioche

ESCARGOT FRICASSÉE 17.
chicken oysters, parsley, hazelnut

MARYLAND CRAB PERSILLADE 16.
sweet garlic custard, mushroom
tomato, crispy farro

• HOUSE MADE SAUSAGES •

LYONNAIS 13.
pork, pistachio, brioche

BOUDIN BLANC 13.
truffled pork sausage
apple, pork jus

BOUDIN BASQUE 13.
blood sausage, espelette pepper
scallion mashed potatoes

SMALL PLATES

SAUSAGE DUO 25.
choice of any two sausages with garnishes

TUNISIENNE 15. | ON A BUN 12.
lamb & mint merguez, harissa
lemon braised spinach, chickpeas

THAI 13. | ON A BUN 12.
pork, lemongrass, red curry, green papaya
basil fried rice, chili sauce, quail egg

BEAUJOLAISE 13.
pork, mushrooms, onions
bacon & red wine link, lentils du puy

VERMONT 13.
pork & cheddar link, hash browns
red onion crème fraîche

• MAINS •

ON THE BONE

FLUKE GRENOBLOISE 26.
cauliflower, grape, dandelion

COQ AU VIN 29.
mushrooms, lardons, pearl onions
spätzle

PRIME DRY AGED
BONE IN RIBEYE 68.
confit shallot, roasted mushrooms
sauce bordelaise

HARISSA SPICED LAMB CHOP 48.
cucumber couscous, minted yogurt

SIDES, 7.

french fries
pomme purée
basil fried rice
tender spinach

roasted carrots
late summer beans
broccoli rabe
mixed mushrooms

LINGUINI DU SUD
APP 21. | MAIN 31.
lemon-saffron pasta, sepia
shaved bottarga, wilted arugula

ATLANTIC SALMON 26.
artichoke-carrot barigoule, carrot, basil pistou

TRUITE AU LARD ET SAUGE 28.
pancetta-wrapped river trout, sage
oyster mushrooms, potato écrasé

ROASTED DUCK BREAST 31.
scallion, beet, horseradish

FRIED CHICKEN 26.
watermelon, collard greens, frite de grit, "DBQ" sauce

BLACK ANGUS BEEF DUO 31.
hanger steak, white beans
tomato & oxtail ragout, beef jus

BURGERS

THE YANKEE 15.
7 oz beef patty with iceberg, tomato
vidalia onion, sesame bun, pickle & fries
ADD CHEDDAR OR BACON 2.

THE CRABBIE 22.
7 oz beef patty topped with a maryland crab cake
boston lettuce, tartar sauce
potato bun, coleslaw & fries

THE FRENCHIE 19.
7 oz beef patty with confit pork belly
arugula, tomato-onion compote, morbier cheese
peppered brioche bun, cornichon, mustard & fries

MÉNAGE À TROIS
the yankee, the crabbie, and the frenchie
with the works
48.

WHOLE HOG DINNERS

Coming this Fall...

Start with housemade clafoutis de légumes and a mixed greens salad with seasonal vegetables whipped fromage frais and a mustard dressing, then dig in to our Pennsylvania Green Village Farms slow-roasted suckling pig. It's stuffed with pork loin, onion, chestnuts, wild mushrooms, and swiss chard served alongside fingerling potatoes, and brussels sprouts. Finish the evening off with our flaming Baked Alaska flambéed with chartreuse!

Call to reserve, 48 hours notice required.

PRIVATE EVENTS

Looking for something more intimate?

DBGB Kitchen and Bar offers two private rooms for personal and business entertaining. Located on the second level, Salon Rouge accommodates 24 guests and Salon Bleu accommodates 40 guests.

Let Chef Ed Scarpone and Private Dining Director Ashley Chase assist you in planning an event that is sure to wow your guests. From custom seasonal menus to beer tastings and whole hog dinners, DBGB offers a wide variety of options at any price point.

Inquire with your server to start planning your next special event.

*Ashley Chase | Private Dining Director
achase@danielnyc.com | 202-759-8015*

COCKTAILS

LUMIÈRE sobieski vodka, rosemary, fresh lemon	13.
COUNTRY, BLUEGRASS & BLUES rittenhouse rye, yellow chartreuse, fernet branca, regan's no. 6	13.
DBT earl grey infused vodka, fresh lemon, club soda	13.
BUMBLE IN THE RYE johnny drum, spiced honey, citrus, fever tree ginger beer	13.
ELIXIR BOHÉMIEN becherovka, aperol, fresh orange, bubbles	11.
MURPHY'S LAW cimarron reposado tequila, campari, pineapple, peychaud's	13.
HEM DAQ el dorado rum, luxardo maraschino, fresh limi, bitter truth, grapefruit	13.
BACK IN SESSION beefeater gin, st. germain, dolin rouge, fresh grapefruit, angostura	13.

SPARKLING

CHAMPALOU, VOUVRAY BRUT, FR, NV	16. GLS
PATRICK BOTTEX, LA CUEILLE, BUGEY-CERDON ROSÉ (OFF-DRY), FR, NV	15. GLS
DELAMOTTE, LE MESNIL, CHAMPAGNE BRUT, FR, NV	28. GLS

WHITE

PUNTA CRENA, COLLINE SAVONESSI, LUMASSINA, IT, '11	10. GLS
SELBACH, SALMO SALAR, DRY RIESLING, MOSEL, GER, '12	12. GLS
LIEU DIT, SAUVIGNON BLANC, SANTA YNEZ VALLEY, US, '13	15. GLS
ALEXANDER VALLEY VINEYARDS, CHARDONNAY, US, '12	13. GLS
DOMAINE DE TRIENNES, ROSÉ, PROVENCE, FR, '13	12. GLS

RED

MARCEL LAPIERRE, RAISINS GAULOIS, GAMAY, BEAUJOLAIS, FR, '13	11. GLS
CHÂTEAU D'OPIA, LES HÉRÉTIQUES, CARIGNAN, PAYS D'HERAULT, FR, '13	10. GLS
BLOCK NINE, CAIDEN'S VINEYARDS, PINOT NOIR, CALIFORNIA, US, '12	14. GLS
MAISON NICOLAS PERRIN, SYRAH, RHONE, FR, '12	11. GLS
CHARLES JOGUET, CUVÉE TERROIR, CABERNET FRANC, CHINON, FR, '12	15. GLS
NEYERS, SAGE CANYON, RHONE BLEND, CALIFORNIA, US, '12	16. GLS