

APPETIZERS

Hummus: grilled pita, mediterranean olive | 11

Charcuterie: featuring local & imported meats, artisanal cheeses | 18

Stuffed Dates: goat cheese, jalapeño baked, hardwood smoked bacon | 11

Crispy Calamari: arugula, lemon vinaigrette, malt vinegar aioli | 14

Lump Crab Cake: frisee, corn & scallion salad, corn fondue | 16

Shrimp Cargot: white shrimp, roasted garlic lemon butter, gratinee asiago and swiss, crostini | 16

Crisp Pork Belly: pineapple compote, aged balsamic | 14

Blackened Hawaiian Yellowfin Tuna*: asian slaw, sweet soy, wasabi | 16

WARMTH

Chef's Daily Soup | 8

Roasted Tomato Soup: goat cheese brûlée | 8

GREENS

D. Burnham: spring mix, tomatoes, sweet onion, lemon vinaigrette | 7

Caesar Salad: parmesan frico | 12

Burrata Caprese: soft mozzarella, sunset heirloom tomatoes, arugula, shaved fennel, white balsamic vinaigrette | 14

Harvest Field Salad: mixed greens, candied pecans, maytag blue cheese, fuji apple, shaved fennel, sherry vinaigrette | 14

Roasted Beet: roasted sugar beets, goat cheese, aged balsamic, evoo | 14

Baby Kale Salad: cherry tomatoes, grilled asparagus, kalamata olives, garlic parmesan dressing | 14

if you have any concerns regarding food allergies, please alert your server prior to ordering.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

ENTRÉES

Roasted Chicken Breast: roasted tomato & saffron risotto, prosciutto, veal demi | 28

Pistachio Crusted Sea Bass: french beans, ginger beurre blanc | 38

Pan Roasted Diver Scallops: corn salad, rainbow swiss chard, corn emulsion | 29

Grilled Scottish Salmon*: vegetable & red quinoa, gochujang, white anchovy, saffron honey | 30

Fennel & Coriander Spiced “Sous Vide” Lamb Loin: pistachio gnocchi, scallion cream | 32

Grilled Duroc Pork Chop: roasted wild mushrooms, grilled asparagus, truffle sauce | 29

Filet Mignon*: guanciale & potato hash, fried egg, brown butter hollandaise | 39

N.Y. Strip*: cauliflower mashed, baby turnips, balsamic | 38

Braised Short Ribs: garlic and parmesan whipped potatoes, roasted brussels sprouts, gremolata | 32

A LA CARTE SIDES

Grilled Asparagus: meyer lemon vinaigrette | 9

Roasted Wild Mushrooms | 9

Sautéed French Beans: shallots | 9

Four Cheese Baked Macaroni | 9

Pistachio Gnocchi: scallion cream | 9

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