

## APPETIZERS

Hummus: grilled pita, mediterranean olive | 11

Charcuterie: featuring local & imported meats, artisanal cheeses | 16

Stuffed Dates: goat cheese, jalapeño baked, hardwood smoked bacon | 10

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

Lump Crab Cake: frisee, corn & scallion salad, corn fondue | 15

Shrimp Cargot: white shrimp, roasted garlic lemon butter, gratinee asiago and swiss, crostini | 14

Crisp Pork Belly: pineapple compote, aged balsamic | 13.5

Blackened Hawaiian Yellowfin Tuna\*: asian slaw, sweet soy, wasabi | 15

## WARMTH

Chef's Daily Soup | 7

Roasted Tomato Soup: goat cheese brûlée | 7

## GREENS

add to any salad: chicken | 5  
scottish organic salmon\* | 9

D. Burnham: spring mix, tomatoes, sweet onion, lemon vinaigrette | 6

Caesar Salad: parmesan frico | 9

Cobb Salad: avocado, hardwood bacon, blue cheese, herb chicken breast, tomato, hard cooked eggs | 16

Harvest Field Salad: mixed greens, candied pecans, maytag blue cheese, fuji apple, shaved fennel, sherry vinaigrette | 13

Roasted Beet: roasted sugar beets, goat cheese, aged balsamic, evoo | 12

Baby Kale Salad: cherry tomatoes, grilled asparagus, kalamata olives, garlic parmesan dressing | 12

Greek Town: chopped romaine hearts, cucumber sticks, sun-dried tomatoes, kalamata olives, red onion, feta, red wine vinaigrette | 12

## IN-AND-OUT

select a soup, sandwich and side to create your very own lunch express | 13

Soup: roasted tomato soup, today's soup

Half Sandwich: turkey club, chicken salad on wheat yogurt bun, B.L.T. "E." on challah bread

Side: fresh fruit, house chips, small salad, fries

please notify your server if you have food allergies.

\*these items may be served raw or undercooked, or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## STONE HEARTH FLATBREADS

Margherita: fresh mozzarella, roma tomatoes, basil | 13

Brick Chicken: grilled chicken, sweet onion, house bbq sauce, fresh mozzarella | 14

Blackened Chicken: chorizo, salsa verde, mozzarella cheese | 14

## BREADS

served with house fries,  
kettle chips or fruit

Traditional Turkey Club: house made oven roasted turkey, hardwood bacon, bibb lettuce, tomato, swiss cheese, mayonnaise | 14

Fish Tacos: blackened caribbean mahi mahi, white corn tortilla, red pepper aioli, avocado, sweet cabbage mix | 14

Pesto Chicken: roasted tomatoes, provolone cheese, roasted garlic aioli, ciabatta bread | 15

Angus Burger\*: toasted brioche, choice of cheese: gruyere, wisconsin sharp cheddar, point Reyes blue, indiana goat or swiss, lettuce, tomato, red onion | 15

B.L.T.“E.”: pork belly bacon, bibb lettuce, heirloom tomatoes, egg salad, grilled challah bread | 14

Short Rib Panini: vermont white cheddar, arugula, pickled onions, horseradish crème, sourdough bread | 14

Cali Chicken: grilled chicken, hardwood bacon, avocado, swiss cheese, bibb lettuce, tomato, brioche roll | 14

Burnham Burger\*: angus burger topped with braised short rib, white cheddar, fried onion, horseradish aioli | 15.5

## HEALTHY FARE

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

Turkey Burger: grilled onions, mushrooms, provolone cheese, citrus aioli, wheat yogurt bun | 14

Chicken Salad: fresh chicken salad, mayonnaise, tomato, bibb lettuce, wheat yogurt bun, d. burnham salad | 12

Marinated Vegetable Panini: grilled portabella, eggplant, roasted red pepper, zucchini, yellow squash, arugula, fresh mozzarella, toasted french bread, d. burnham salad | 12

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## WINE LIST

We believe wine to be an integral part of our dining experience. The wines on this progressive wine list are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, then progressing to the wines that are drier and stronger in taste.

	Bin		Split/6 Oz.	9 Oz.	Btl
<b>SPARKLING</b>	101	La Marca, Prosecco, Treviso, Italy 187mL	14	-	-
	102	La Marca, Prosecco, Treviso, Italy 750mL	-	-	40
	103	J. Rogét, Brut, California	-	-	34
	105	Mumm Napa, Brut Prestige, Napa Valley, California 187mL	17	-	-
	106	Mumm Napa, Brut Prestige, Napa Valley, California 750mL	-	-	56
	107	Perrier-Jouët, Grand Brut, Champagne, France	-	-	132
	<b>INTERESTING WHITES</b>	200	Sutter Home, White Zinfandel, California	9	13.5
201		Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	9.5	14.5	36
203		Chloe Wine Collection, Rosé, Central Coast, California	9.5	14.5	36
<b>SAUVIGNON BLANC</b>	300	Kim Crawford, Marlborough, New Zealand	11.5	17.5	42
	301	SeaGlass, Santa Barbara County, California	9.5	14.5	36
	302	Duckhorn, Sonoma, California	15	22.5	58
<b>PINOT GRIGIO</b>	400	Canyon Road, California	9	13.5	34
	401	Hogue, Columbia Valley, Washington	9.5	14.5	36
	402	Available, Puglia, Italy	10	15	38
<b>CHARDONNAY</b>	500	Canyon Road, California	9	13.5	34
	501	Clos Du Bois, California	9.5	14.5	36
	502	Cloudfall, Monterey County, California	11	16.5	42
	503	Talbott Kali Hart, Central Coast, California	13	19.5	49
	504	Rodney Strong Sonoma Select, Sonoma, California	11.5	17.5	42
	505	William Hill, Central Coast, California	11	16.5	42
	506	Irony, Monterey County, California	11	16.5	42
	507	La Crema, Monterey County, California	12	18	46
	508	Kendall-Jackson "Vintner's Reserve," California	11.5	17.5	42
	509	Sonoma-Cutrer "Russian River Ranches," Sonoma Coast, California	16	24	62
	510	Davis Bynum, River West Vineyard, Russian River, California	-	-	58
	511	Stag's Leap Wine Cellars "Hands Of Time," Napa Valley, California	-	-	56
512	Fess Parker, Santa Barbara, California	-	-	49	
<b>PINOT NOIR</b>	600	Mirassou, California	9.5	14.5	36
	601	MacMurray Ranch, Russian River Valley, California	14	21	54
	602	SeaGlass, Santa Barbara County, California	9.5	14.5	36
	603	La Crema, Sonoma Coast, California	-	-	56
	604	Rodney Strong Estate, Russian River Valley, California	-	-	54
	605	Willamette Valley "Founders' Reserve," Willamette Valley, Oregon	-	-	62
606	Migration By Duckhorn, Russian River Valley, California	-	-	69	
<b>MERLOT</b>	650	Canyon Road, California	9	13.5	34
	651	Decoy By Duckhorn, Sonoma, California	16	24	62
<b>CABERNET SAUVIGNON</b>	700	Canyon Road, California	9	13.5	34
	701	Intrinsic, Columbia Valley, Washington	14	21	54
	704	Joel Gott "815," California	12.5	19	46
	705	William Hill, Central Coast, California	11.5	17.5	42
	706	Louis M. Martini, Sonoma County, California	11.5	17.5	42
	707	Rodney Strong, Sonoma, California	12	18	46
	708	Black Stallion Estate Winery, Napa Valley, California	16	24	62
	709	Decoy By Duckhorn, Napa Valley, California	16	24	62
	710	14 Hands, Columbia Valley, Washington	-	-	38
	711	Freemark Abbey, Napa Valley, California	-	-	74
	712	Duckhorn, Napa Valley, California	-	-	135
	713	Rodney Strong Reserve, Alexander Valley, California	-	-	69
	714	Hess Collection "Allomi Vineyard," Napa Valley, California	-	-	74
715	Conn Creek, Napa Valley, California	-	-	74	
716	Hypothesis, Napa Valley, California	-	-	81	
<b>INTERESTING REDS &amp; RED BLENDS</b>	800	Don Miguel Gascón, Malbec, Mendoza, Argentina	9.5	14.5	36
	801	Doña Paula Estate, Malbec, Mendoza, Argentina	11	16.5	42
	802	Fortress, Red Blend, Sonoma, California	13	19.5	49
	803	Complicated Red, Red Blend, Central Coast, California	14	21	54
	804	Da Vinci, Chianti, Italy	-	-	36
	805	Hartford, Zinfandel, Russian River Valley, California	-	-	72
	806	Ruffino Riserva Ducale, Sangiovese, Chianti Classico, Italy	-	-	42
	807	Treana, Red Blend, Paso Robles, California	-	-	72
	808	Symmetry, Meritage, Alexander Valley, California	-	-	78
	809	Joel Gott Alakai, Grenache/Syrah/Mourvèdre Blend, California	-	-	38
	810	Trincherio Napa Valley Forte, Red Wine, Napa Valley, California	-	-	125