

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

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

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

Caesar Salad: parmesan frico | 12

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 | 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

Greek Town: chopped romaine hearts, cucumber sticks, sun-dried tomatoes, kalamata olives, red onion, feta, red wine vinaigrette | 13

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 | 15

Fish Tacos: blackened caribbean mahi mahi, white corn tortilla, red pepper aioli, avocado, sweet cabbage mix | 16

Pesto Chicken: roasted tomatoes, provolone cheese, roasted garlic aioli, ciabatta bread | 16

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 | 16

Short Rib Panini: vermont white cheddar, arugula, pickled onions, horseradish crème, sourdough bread | 16

Cali Chicken: grilled chicken, hardwood bacon, avocado, swiss cheese, bibb lettuce, tomato, brioche roll | 15

Burnham Burger*: angus burger topped with braised short rib, white cheddar, fried onion, horseradish aioli | 16

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 | 15

Chicken Salad: fresh chicken salad, mayonnaise, tomato, bibb lettuce, wheat yogurt bun, d. burnham salad | 13

Marinated Vegetable Panini: grilled portabella, eggplant, roasted red pepper, zucchini, yellow squash, arugula, fresh mozzarella, toasted french bread, d. burnham salad | 13

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