STARTERS

Hummus: grilled pita, mediterranean olive | 14

Charcuterie: featuring local & imported meats, artisanal cheeses | 22

Stuffed Dates: goat cheese, jalapeño baked, hardwood smoked bacon | 16

Crispy Calamari: arugula, lemon vinaigrette, malt vinegar aioli | 18

Lump Crab Cake: frisee, corn & scallion salad, corn fondue | 20

Shrimp Cargot: white shrimp, roasted garlic lemon butter, gratinee asiago and swiss, crostini | 19

Crisp Pork Belly: pineapple compote, aged balsamic | 20

Blackened Hawaiian Yellowfin Tuna*: asian slaw, sweet soy, wasabi | 21

Korean Fried Cauliflower: lightly breaded, tossed with scallions in spicy chili sauce with kimchi and black sesame seeds | 15.5

WARMTH

Chef's Daily Soup | 8.5

Roasted Tomato Soup: goat cheese brûlée | 8.5

GREENS

D. Burnham: spring mix, tomatoes, sweet onion, lemon vinaigrette | 12

Caesar Salad: parmesan frico | 15

Burrata Caprese: soft mozzarella, roasted tomatoes, arugula, fresh basil, balsamic vinaigrette | 19

Harvest Field Salad: mixed greens, candied pecans, maytag blue cheese, fuji apple, shaved fennel, sherry vinaigrette | 16

Roasted Beet: roasted sugar beets, goat cheese, aged balsamic, evoo | 17

Baby Kale Salad: cherry tomatoes, grilled asparagus, kalamata olives, garlic parmesan dressing | 15

ENTRÉES

Roasted Chicken Breast: roasted tomato & saffron risotto, prosciutto, veal demi | 35

Miso Glazed Sea Bass: citrus ginger beurreblanc, seasoned asparagus, potato purée | 42

Grilled Scottish Salmon*: vegetable & red quinoa, gochujang, white anchovy, saffron honey | 36

Grilled Duroc Pork Chop: roasted wild mushrooms, grilled asparagus, truffle sauce | 37

Filet Mignon*: guanciale & potato hash, fried egg, brown butter hollandaise | 52

N.Y. Strip*: cauliflower mashed, baby turnips, balsamic | 48

Braised Short Ribs: garlic and parmesan whipped potatoes, roasted brussels sprouts, gremolata | 41