

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

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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

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WINE LIST

SPARKLING	101	La Marca, Prosecco, Treviso, Italy		-	48
	102	Chandon, Brut Prestige, Napa Valley, California 187Ml	23	-	-
	103	Mumm Napa, Brut Prestige, Napa Valley, California	-	-	75
	104	Wycliff, Brut, California	-	-	42
	106	Mumm Napa, Brut Rosé, Napa Valley, California	-	-	75
	107	Perrier-Jouët, Grand Brut, Champagne, France	-	-	148
	108	Taittinger Brut La Francaise, Champagne, France	-	-	150
	109	Dom Perignon, Champagne, France	-	-	425
	INTERESTING WHITES	201	Gallo Family Vineyards, Moscato, California 187Ml	9	-
203		Chloe Wine Collection, Rosé, Central Coast, California	11.5	17.5	44
204		Fleur de Mer, Rosé, Côtes De Provence, France	-	-	56
SAUVIGNON BLANC	301	Proverb, California	11	16.5	42
	302	SeaGlass, Santa Barbara County, California	11.5	17.5	44
	303	Kim Crawford, Marlborough, New Zealand	13.5	20.5	52
	304	Duckhorn Vineyards, Napa Valley, California	-	-	64
PINOT GRIGIO	401	Proverb, California	11	16.5	42
	402	Hogue Cellars, Columbia Valley, Washington	11.5	17.5	44
CHARDONNAY	501	Proverb, California	11	16.5	42
	502	Rodney Strong, Sonoma County, California	13.5	20.5	52
	503	William Hill, Central Coast, California	12.5	19	48
	504	Talbott Kali Hart, Central Coast, California	14.5	22	56
	505	Kendall-Jackson Vintner's Reserve, California	13.5	20.5	52
	506	La Crema, Monterey, California	15	22.5	58
	507	Sonoma-Cutrer Russian River Ranches, Sonoma Coast, California	17.5	26.5	68
	509	Cakebread Cellars, Napa Valley, California	-	-	120
	510	Davis Bynum River West Vineyard, Russian River Valley, California	-	-	60
	511	Mer Soleil Silver Unoaked, Monterey County, California	-	-	64
	513	Louis Jadot Mâcon-Villages, Burgundy, France	-	-	48
PINOT NOIR	602	SeaGlass, Santa Barbara County, California	11.5	17.5	44
	604	Macmurray Ranch, Central Coast, California	15.5	23.5	60
	605	La Crema, Sonoma Coast, California	-	-	70
	606	Migration by Duckhorn, Sonoma Coast, California	-	-	95
	607	Rodney Strong Estate, Russian River Valley, California	-	-	70
	608	Penner-Ash, Willamette Valley, Oregon	-	-	90
MERLOT	651	Proverb, California	11	16.5	42
	652	Decoy by Duckhorn, Sonoma County, California	16.5	24	63
CABERNET SAUVIGNON	701	Proverb, California	11	16.5	42
	702	Louis M. Martini, Sonoma County, California	13.5	20.5	52
	703	Rodney Strong, Sonoma, California	14	21	54
	704	Joel Gott 815, California	14	21	54
	705	William Hill, Central Coast, California	13	19.5	49
	708	Decoy by Duckhorn, Sonoma County, California	16.5	25	63
	710	Rodney Strong Reserve, Sonoma, California	-	-	90
	711	Freemark Abbey, Napa Valley, California	-	-	90
	712	Duckhorn Vineyards, Napa Valley, California	-	-	140
	713	Rodney Strong Alexander's Crown Vineyard, Alexander Valley, California	-	-	155
	714	Caymus Special Selection, Napa Valley, California	-	-	450
	715	Orin Swift Mercury Head, California	-	-	240
	716	Orin Swift Palermo, California	-	-	125
	717	Sequoia Grove, Napa Valley, California	-	-	120
718	Trinchero Napa Valley Mario's Vineyard, Napa Valley, California	-	-	140	
INTERESTING REDS & RED BLENDS	803	Upshot, Red Blend, Sonoma County, California	15.5	23.5	60
	806	Maestro by Robert Mondavi Winery, Bordeaux Blend, Napa Valley, California	-	-	110
	807	Trinchero Napa Valley Forte, Red Blend, Napa Valley, California	-	-	150
	808	The Prisoner, Red Blend, Napa Valley, California	-	-	105
	809	Symmetry, Meritage, Alexander Valley, California	-	-	110
	810	Michele Chiarlo Tortoniano, Barolo, Piedmont, Italy	-	-	110
	811	Orin Swift Machete, Petite Sirah, California	-	-	110
	812	Conundrum, Red Blend, California	-	-	72
	813	Orin Swift Abstract, Red Blend, California	-	-	110
	814	Paraduxx, Red Blend, Napa Valley, California	-	-	105
	815	Orin Swift Papillon, Bordeaux Blend, California	-	-	160

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