

..... SMALL PLATES

- CHEDDAR PULL-APART ROLLS** 7.50 VEG
roasted garlic & black pepper honey
- TURMERIC SPICED HUMMUS** 10.00 VEG, VO, GFO
cucumber, olive, & roasted red pepper tapenade, feta cheese
- OHIO CITY PASTA PIEROGI** 12.00
buttermilk sour cream, CLE kraut, bacon
- BURNHAM WINGS** 12.50
harissa spiced & grilled, black pepper honey drizzle
- AVOCADO & LOBSTER TARTARE** 13.50
goat cheese, bacon, chive, lemon zest, cherry balsamic reduction, baguette crostini
- CRISPY BRUSSELS SPROUTS** 9.00 VO 
- kielbasa, honey bbq, bbq spice*

..... SOUPS

- SUMMER CHOWDER** 8.00
roasted corn, matchstick potato, bacon, scallion
- CUCUMBER & WATERMELON GAZPACHO** 8.00 VEG
greek yogurt, feta, mint, served chilled

..... SALADS

ADD PROTEIN: chicken 6.50 | shrimp 9 | salmon* 8.25 | steak* 9

- LARGE LEAF HOUSE** 12.00 VEG, VO, GFO 
green city growers lettuce, heirloom tomato, blue cheese crumbles, honeyed oats, vidalia onion dressing
- BURNHAM CHOP COBB** 13.00 GF
turkey, bacon, cucumber, cherry tomato, goat cheese, snap peas, hard boiled egg, avocado, crisphead lettuce, smoked ranch dressing
- GREEK** 13.00 VEG, GF
romaine, dill, scallion, heirloom tomato, cucumber, red onion, greek olive, grilled halloumi cheese, herbed vinaigrette, sunflower seeds
- CAESAR** 12.75 GFO
romaine, dill, scallion, shaved parmesan, croutons, egg yolk jam



@TheBurnhamRestaurant

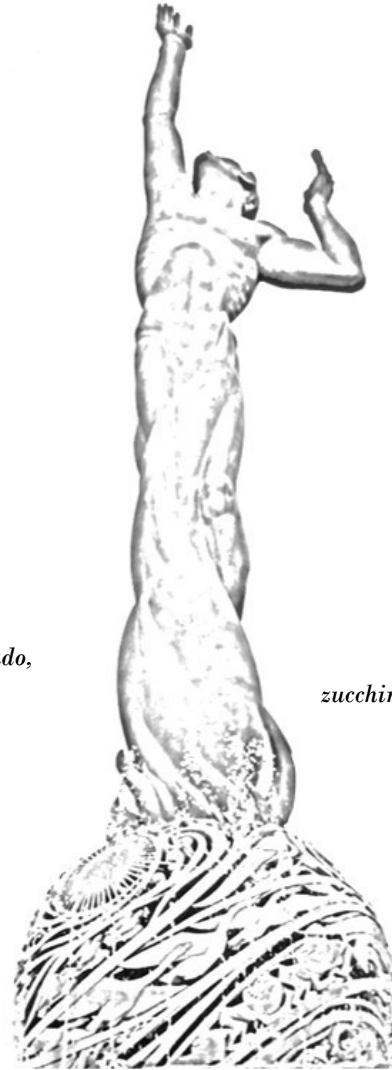


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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Parties of 6 or more are subject to a 20% service charge. Prices do not include state tax.


The
BURNHAM
 RESTAURANT • ESTABLISHED 2016



Thomas Parker, Chef de Cuisine
 Cagri Mazi, Sous Chef
 John Rudolph, Executive Chef
 Justine James, Pastry Chef

..... HANDHELDS

CHOICE OF: fries • side salad • fruit salad • chips • cup of soup (+2.5)

-  **BURNHAM BURGER*** 15.50 GFO
8oz certified angus beef® burger patty, sliced tomato, manchego cheese, A1 peppercorn aioli, fried mushrooms & shallots, brioche pub bun, add bacon or avocado +2

- PULLED CHICKEN SALAD SANDWICH** 13.50 GFO
dill, tarragon, arugula, tomato, nine grain bread, add bacon +2

- CHICKEN PATTY MELT** 13.50 GFO
onion, mushroom, smoked gouda, tarragon aioli, rye bread

- TURKEY CLUB** 15.50 GFO
lettuce, tomato, cheddar, bacon, malt vinegar aioli, nine-grain bread

- JUMBO LUMP CRAB CAKE SANDWICH** 17.50
curry remoulade, bibb lettuce, tomato, red onion, brioche pub bun

-  **MALL B BURGER** 15.50 GF
smoked cheddar, mushroom blend burger patty, bacon, matchstick potatoes, poached egg, on a bed of arugula

-  **BEYOND MEAT BURGER** 15.50 VEG, VO, GFO
turmeric hummus spread, golden beet slaw, bibb lettuce, tomato

..... ENTREES

-  **CRISPY SKIN SALMON*** 19.50 GF
grilled asparagus, basil tomato relish, beech mushrooms

-  **FRIED SUMMER SQUASH & EGGPLANT LASAGNA** 17.75 VEG
zucchini, yellow squash, herbed ricotta, mozzarella, san marzano tomato sauce, sautéed spinach

- CARBONARA** 18.00
ohio city pasta tagliatelli, confit garlic purée, pancetta, matchstick potatoes, basil parmesan foam, poached egg

-  **STEAK & FRITES*** 28.00
8oz certified angus beef® new york strip, herbed parmesan fries

-  **CHORIZO FLATBREAD** 15.00
garlic purée, feta & parmesan cheese, roasted red pepper, arugula, cider vinegar reduction



This symbol highlights our favorite dishes that demonstrate our commitment to providing sustainable, conscious cuisine.

VEG: vegetarian • V: vegan • VO: vegan option • GF: gluten-free • GFO: gluten-free option
 Thomas Parker, Chef de Cuisine | John Rudolph, Executive Chef | Justine James, Pastry Chef