

The
BURNHAM
RESTAURANT • ESTABLISHED 2016

BREAKFAST BUFFET 22.00 GFO

fresh fruits, hot & cold cereals, freshly baked breakfast breads, breakfast meats, potatoes, daily chef's specials, assorted juices, freshly brewed coffee, tea, milk, cooked-to-order cage-free eggs* & omelets* available through server, may not be offered on all days

CONTINENTAL BAR 17.00 GFO

seasonal fruit, hot & cold cereal, freshly baked breakfast breads, yogurt bar, assorted juices, freshly brewed coffee, tea, milk, may not be offered on all days

EGG WHITE OMELET* 16.00 GF

asparagus, spinach, scallions, choice of gruyère or goat cheese, choice of fresh fruit or breakfast potatoes

PRALINE BELGIUM WAFFLES 15.00

crisp & light waffles, candied pecans, fresh berries, caramel sauce

VEGETABLE FRITTATA* 15.50 GFO

egg whites or cage-free eggs, grilled onions & peppers, asparagus, oven-fired tomatoes, goat cheese, tomatillo salsa, choice of breakfast potatoes or fresh fruit, toast

BLUEBERRY AND HOUSE-MADE GRANOLA FLAPJACKS 14.50

stack of fluffy flapjacks, house-made fruit compote, 100% ohio maple syrup

BAKERY

LOCAL BAKERY BASKET 9.25

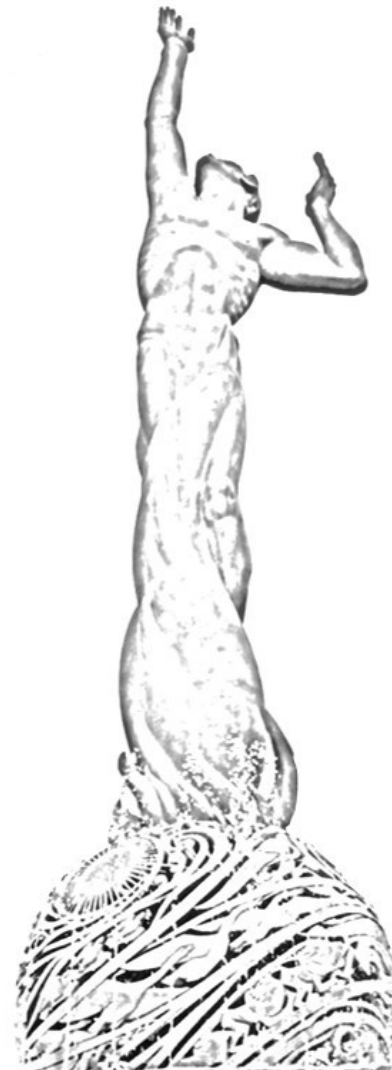
butter croissant, buttermilk biscuit, today's muffin, served with whipped butter & fruit preserves

FRESH PASTRIES 3.50 ea GFO

freshly baked muffin (GFO), butter croissant, english muffin, or buttermilk biscuit

BREAD SELECTION 3.00 GFO

country white, whole wheat, marble rye, or gluten-free



CLE EGGS BENEDICT* 16.00

house-made pastrami, cage-free poached eggs, buttermilk biscuit, hollandaise, choice of breakfast potatoes or fresh fruit

CLASSIC EGGS BENEDICT* 16.00

canadian bacon, toasted english muffin, cage-free poached eggs, hollandaise, choice of breakfast potatoes or fresh fruit

HOUSE CORNED BEEF HASH* 15.50 GFO

certified angus beef® brisket, potatoes, fresh herbs, mustard, two cage-free sunny side up eggs, hollandaise, toast

EGGS YOUR WAY* 16.00 GFO

two cage-free eggs, choice of bacon, kielbasa, or turkey sausage, choice of breakfast potatoes or fresh fruit, toast

CREATE AN OMELET* 16.25 GFO

three egg omelet with whole cage-free eggs, your choice of three ingredients: roasted peppers, spinach, mushrooms, onions, oven-fired tomatoes, asparagus, cheddar, feta, gruyère, goat cheese, ham, or sausage additional ingredients 50¢ each, choice of breakfast potatoes or fresh fruit, toast.

FRUIT & GRAINS

HOUSE GRANOLA YOGURT PARFAIT 9.00 GF

fresh mint, berry compote

SEASONAL FRUIT 10.50 GF

house-made seasonal fruit coulis

STEEL CUT AMISH OATMEAL 9.00 GF

rum-raisin apple compote

SIDES 5.00

BREAKFAST POTATOES GF

OHIO SMOKED BACON GF

TURKEY SAUSAGE

LOCAL KIELBASA

PORK SAUSAGE LINKS

SMOKED BREAKFAST HAM



GF: Gluten-free | GFO: Gluten-free option

Tom McCollister, Executive Sous Chef | John Rudolph, Executive Chef | Justine James, Pastry Chef

*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.