

..... SMALL PLATES .....

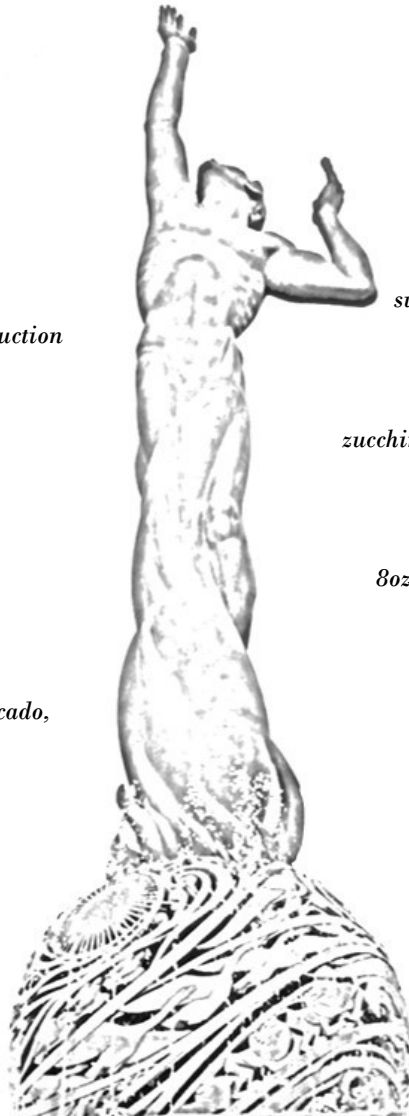
- CHEDDAR PULL-APART ROLLS** 7.50 VEG  
roasted garlic & black pepper honey
- TURMERIC SPICED HUMMUS** 10.00 VEG, VO, GFO  
cucumber, olive, & roasted red pepper tapenade, feta cheese
- OHIO CITY PASTA PIEROGI** 12.00  
buttermilk sour cream, CLE kraut, bacon
- JUMBO LUMP CRAB CAKE** 16.25  
curry aioli, cucumber coulis, micro mirepoix greens
- 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
- CHORIZO FLATBREAD** 15.00   
garlic purée, feta & parmesan cheese, roasted red pepper, arugula, cider vinegar reduction

..... SOUPS & SALADS .....

- SUMMER CHOWDER** 8.00  
roasted corn, matchstick potato, bacon, scallion
- CUCUMBER & WATERMELON GAZPACHO** 8.00 VEG  
greek yogurt, feta, mint, served chilled
- LARGE LEAF HOUSE** 7.50 VEG, VO, GFO  
green city growers lettuce, heirloom tomato, blue cheese crumbles, honeyed oats, vidalia onion dressing 
- BURNHAM CHOP COBB** 8.50 GF  
turkey, bacon, cucumber, cherry tomato, goat cheese, snap peas, hard boiled egg, avocado, crisphead lettuce, smoked ranch dressing
- GREEK** 8.50 VEG, GF  
romaine, dill, scallion, heirloom tomato, cucumber, red onion, greek olive, grilled halloumi cheese, herbed vinaigrette, sunflower seeds
- CAESAR** 7.75 GFO  
romaine, dill, scallion, shaved parmesan, croutons, egg yolk jam

The  
**BURNHAM**

RESTAURANT • ESTABLISHED 2016






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

..... ENTREES .....

- HONEY BBQ CHICKEN** 28.50 GF  
grilled airline chicken breast, rainbow chard, corn on the cobb, dijon aioli
-  **CRISPY SKIN SALMON\*** 27.50 GF  
grilled asparagus, basil tomato relish, beech mushrooms
-  **PACIFICO STRIPED SEA BASS** 32.00 GF  
prosciutto & sweet pea risotto, vermouth morel mushrooms, orange fennel slaw, tobiko
-  **SEARED SCALLOPS** 34.00 GF  
black rice, heirloom tomato relish, fried cauliflower, basil coulis
- CARBONARA** 18.00  
ohio city pasta tagliatelli, confit garlic purée, pancetta, matchstick potatoes, basil parmesan foam, poached egg
-  **OHIO CERTIFIED ANGUS BEEF® FILET\*** 6oz 36.00 / 10oz 49.00 GF  
sunchoke purée, mortadella potato maccaire, béarnaise aioli, bordelaise, pickled petit carrot
- BONE-IN DOUBLE CUT 14OZ PORK CHOP** 32.50 GF  
sweet corn risotto, bacon & peach chutney, micro tangerine
-  **FRIED SUMMER SQUASH & EGGPLANT LASAGNA** 21.00 VEG  
zucchini, yellow squash, herbed ricotta, mozzarella, san marzano tomato sauce, sautéed spinach
-  **CORONA BEAN STEW** 18.00 V, GF  
confit garlic purée, shallot, heirloom tomato, rainbow chard, charred fennel
-  **BURNHAM BURGER\*** 15.50 GFO  
8oz certified angus beef® burger patty, sliced tomato, manchego cheese, fried mushrooms & shallots, A1 peppercorn aioli, brioche pub bun, fries, add bacon or avocado +2 substitute a blended burger or beyond meat patty for no additional charge

..... SHAREABLE SIDES .....

- HOUSE FRIES** 7.50 VEG  
garlic, fresh herb, parmesan cheese
-  **CRISPY BRUSSELS SPROUTS** 9.00 VO  
kielbasa, honey bbq, bbq spice
-  **GRILLED ASPARAGUS** 8.50 VEG, VO  
lemon vinaigrette
-  **CORN ON THE COBB** 8.25 VEG, VO, GF  
parmesan cheese, white truffle, basil coulis
- GOLDEN BEET SLAW** 7.50 VEG, GF  
napa cabbage, carrot, apple, gorgonzola dressing

VEG: vegetarian • V: vegan • VO: vegan option • GF: gluten-free • GFO: gluten-free option

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

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



@TheBurnhamRestaurant



@burnhamcle



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