

LUNCH

SMALL PLATE

MARGHERITA 14 VEG
garlic, mozzarella, tomato, basil

OHIO CITY PIEROGIE 13 VEG
caramelized pearl onions, sour cream

BURNHAM WINGS 13
cured and confit whole wings, house buffalo sauce

PAPRIKASH HUMMUS 14 VEG
chimichurri, grilled naan, baby carrots

SALAD

50/50 CAESAR SALAD 12 VEG
romaine, kale, croutons, parmesan, pickled egg

GRILLED WATERMELON SALAD 11 VEG, GF
feta cheese, marcona almonds, arugula, lime

GRAINS & GREENS 14 V, GF
ancient grains, green city growers mixed greens,
spring peas, carrots, radish, green goddess vinaigrette,

HOUSE SALAD 12 VEG, VO, GF
green city growers mixed greens, heirloom tomatoes,
bleu cheese crumbles, honey clusters,
vidalia onion dressing

ADD A PROTEIN:
4oz grilled chicken breast 6
(5) shrimp 7
5oz salmon* 8
5oz certified angus beef® flank steak* 9

SOUP

SPRING VEGETABLE MINISTRONE cup 4 | bowl 8 V, GF
spring peas, cannellini beans, kale

CAULIFLOWER SOUP cup 5 | bowl 10 GF
celery root, cauliflower croutons, chili oil

Jack Halfin, Chef de Cuisine
Paul Giesel, Sous Chef

John Rudolph, Executive Chef
Tom McCollister, Executive Sous Chef

VEG: Vegetarian V: Vegan VO: Vegan option
GF: Gluten-free GFO: Gluten-free option

*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% gratuity.
Prices do not include state tax.

ENTRÉE

CRISPY SKIN SALMON* 18 GFO
cous cous pilaf, asparagus, blistered tomatoes,
sun-dried tomatoes coulis

BAVARIAN BOWL 16
sliced chicken breast, spaetzle, broccolini, mustard jus

OHIO CITY PASTA
BUTTERNUT SQUASH RAVIOLI 16 VEG
roasted root vegetables, goat cheese,
cauliflower puree

LOBSTER MAC & CHEESE 18
cavatappi pasta, smoked gouda, sweet peas,
roasted corn

SANDWICH

choice of fries, side salad, chips, fruit salad
cup of soup +2

GRILLED CHICKEN 14
provolone cheese, corn relish, arugula, horseradish aioli

SPINACH ARTICHOKE GRILL CHEESE 16 VG
boursin cheese, cheddar, geuyere, roasted red pepper
add bacon \$2.00

TURKEY CLUB 15 GFO
slow roasted turkey breast, bacon, sharp cheddar,
lettuce, tomato, mayonnaise, whole wheat bread

PULLED PORK 14 GFO
bbq pulled pork, queso fresco, red cabbage slaw,
brioche bun

CLASSIC BURGER* 16 GFO
certified angus beef®, cheddar, bacon,
lettuce, tomato, onion, brioche bun

BEVERAGE

SODA OR ICED TEA 3.25

STARBUCKS PIKE PLACE® COFFEE 4.50

ACQUA PANNA 16.9 OZ 4 / 33.8 OZ 7

PELLEGRINO 16.9 OZ 4 / 33.8 OZ 7

HARNEY & SONS LOOSE LEAF TEA 4.50

STARBUCKS® DOUBLE ESPRESSO 5

CAPPUCCINO OR LATTE 6

DRAFT BEER

	reg	large
BUD LIGHT <i>Light Lager, St. Louis, MO, 4.2% abv</i>	6	9
PLATFORM NEW CLEVELAND <i>Palesner, Cleveland, OH, 5.0% abv</i>	7	10
BLUE MOON <i>Belgian White, Golden, CO, 5.4% abv</i>	7.50	10.50
STELLA ARTOIS <i>Pilsner, Leuven, BEL, 4.8% abv</i>	8	11
GOOSE ISLAND IPA <i>English IPA, Chicago, IL, 5.9% abv</i>	8	11
GREAT LAKES ELIOT NESS <i>Amber Lager, Cleveland, OH, 6.1% abv</i>	8	11
GREAT LAKES <i>Seasonal, Cleveland, OH, --% abv</i>	MP	MP
FAT HEAD'S HEAD HUNTER <i>IPA, North Olmsted, OH, 7.5% abv</i>	8	11

BOTTLED BEER

BUDWEISER <i>Lager, St. Louis, MO, 5.0% abv</i>	6	
BUD LIGHT <i>Light Lager, St. Louis, MO, 4.2% abv</i>	6	
MILLER LIGHT <i>Light Lager, Milwaukee, WI, 4.2% abv</i>	6	
COORS LIGHT <i>Light Lager, Golden, CO, 4.2% abv</i>	6	
MICHELOB ULTRA <i>Light Lager, Newark, NJ, 4.2% abv</i>	6	
BECK'S <i>Non-Alcoholic, <0.5% abv</i>	7	
HEINEKEN <i>Lager, Zoeterwoude, NLD, 5.0% abv</i>	7	
DOS EQUIS <i>Pale Lager, Monterrey, MEX, 4.5% abv</i>	7	
GREAT LAKES DORTMUNDER GOLD <i>Lager, Cleveland, OH, 5.8% abv</i>	7	
CORONA EXTRA <i>Pale Lager, Mexico City, MEX, 4.6% abv</i>	7	
STELLA ARTOIS <i>Pilsner, Leuven, BEL, 4.8% abv</i>	7	
AMSTEL LIGHT <i>Pale Lager, Amsterdam, NDL, 4.5% abv</i>	7	
BLUE MOON <i>Belgian White, Golden, CO, 5.4% abv</i>	7	
SAM ADAMS <i>Boston Lager, Jamaica Plain, MA, 4.9% abv</i>	7	
COLUMBUS BREWING CO. IPA <i>IPA, Columbus, OH, 6.5% abv</i>	7	
FAT HEAD'S BUMBLE BERRY <i>Honey Blueberry Ale, North Olmsted, OH, 5.3% abv</i>	8	
CRISPIN <i>Cider, Colfax, CA, 5.0% abv</i>	8	

CANNED BEER

PLATFORM SPEED MERCHANT <i>White IPA, Cleveland, OH, 6.6% abv</i>	7
JACKIE O'S MYSTIC MAMA <i>IPA, Athens, OH, 7.0% abv</i>	7
GUINNESS DRAUGHT <i>14.9oz, Irish Dry Stout, Dublin, IRL, 4.3% abv</i>	8

WINES BY THE GLASS

SPARKLING

glass | glass & a half | bottle

MIONETTO AVANTGARDE BRUT PROSECCO <i>DOC Treviso, ITA NV</i>	11	40
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE <i>Reims, FRA NV</i>	18	90

WHITE

WENTE RIVERBANK RIESLING <i>Arroyo Seco, Monterey, CA</i>	11	16	40
JOEL GOTT SAUVIGNON BLANC <i>CA</i>	13	18.5	48
ALTA LUNA PINOT GRIGIO <i>Trentino, ITA</i>	10.5	15	40
CHATEAU ST. JEAN CHARDONNAY <i>North Coast, CA</i>	11	16	40
CHALK HILL CHARDONNAY <i>Sonoma Coast, CA</i>	14	19	52

ROSÉ

CHAPOUTIER BELLERUCHE <i>Côtes du Rhône, FRA</i>	11	16	40
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RED

PARKER STATION PINOT NOIR <i>Central Coast, CA</i>	12	16.5	45
MEIOMI PINOT NOIR <i>CA</i>	15	21	58
ZACA MESA Z CUVÉE RED BLEND <i>Santa Ynez, CA</i>	13	18.5	48
SEVEN FALLS CELLARS MERLOT <i>Wahluke Slope, WA</i>	10.5	15	40
TERRAZAS ALTOS DEL PLATA MALBEC <i>Mendoza, ARG</i>	11	16	40
STORYPOINT CABERNET SAUVIGNON <i>CA</i>	12	16	46
HESS SHIRTAIL RANCHES CABERNET SAUVIGNON <i>Lake County, CA</i>	13	18.5	48

DINNER

SOUPS

SPRING VEGETABLE MINISTRONE *cup 4 | bowl 8 V,GF*
spring peas, cannellini beans, kale

CAULIFLOWER SOUP *cup 5 | bowl 10 GF*
celery root, cauliflower croutons, chili oil

SALADS

HOUSE SALAD *12 VEG, VO, GF*
*green city growers mixed greens,
heirloom cherry tomatoes, bleu cheese crumbles,
honey clusters, vidalia onion dressing*

GRILLED WATERMELON SALAD *11 VEG, GF*
feta cheese, marcona almonds, arugula, lime

GRAINS & GREENS *14 V, GF*
*ancient grains, green city growers mixed greens,
spring peas, carrots, radish, green goddess vinaigrette*

50/50 CAESAR SALAD *12 VEG*
romaine, kale, croutons, parmesan, pickled egg

APPETIZERS

PAPRIKASH HUMMUS *12 VEG, VO*
chimichurri, grilled naan, baby carrots

ASPARAGUS FRIES *12 GF*
beer-battered asparagus, basil horseradish aioli

OHIO CITY PIEROGIE *13 VEG*
caramelized pearl onions, sour cream

SWEET & TANGY RIBS *15 GF*
*roasted baby back ribs, sweet & tangy bbq,
fresh herbs, sesame seeds*

BURNHAM WINGS *13*
cured and confit whole wings, house buffalo sauce

BUTTERMILK FRIED CALAMARI *13*
banana peppers, smoked paprika aioli

MARGHERITA PIZZA *14 VEG*
garlic, mozzarella, tomato, basil

ENTRÉES

CRISPY SKIN SALMON* 34 GFO
cous cous pilaf, asparagus, blistered tomatoes,
sun-dried tomato coulis

ROASTED OHIO CHICKEN 32
beer-brined half chicken, spaetzle, broccolini,
mustard jus

SCALLOPS 37
coriander and fresno pepper-spiced polenta cake,
blackberry ketchup, pickled fresno pepper, arugula

FILET AU POIVRE* 44 GFO
8oz ohio certified angus beef® tenderloin,
country mash potatoes, roasted vegetables,
black peppercorn sauce

SPICED SPAGHETTI SQUASH 27 VEG, VO
curry roasted spaghetti squash, creamy grains,
burrata, crispy kale

CLASSIC BURGER* 16 GFO
certified angus beef®, cheddar, bacon,
lettuce, tomato, onion, brioche bun

CHEF'S STEAK FRITES 40 GFO
ohio certified angus beef® strip steak, pastrami fries,
cabernet demi-glace

SIDES

BROCCOLI SALAD 5 VEG, GF
dry tart cherries, roasted peanuts

BBQ BABY CARROTS 6 VEG
house made bbq rub, feta cheese, cilantro

LOBSTER MAC & CHEESE 10
cavatappi pasta, sweet peas, roasted corn,
smoked gouda

COUNTRY MASH POTATOES 5 VEG
yukon potatoes, roasted garlic

ROASTED SEASONAL VEGETABLES 7 V, GF
chef's garden® assorted vegetables

SAUTÉED MUSHROOMS 7 VEG
balsamic vinegar, sweet soy

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BALL PARK MOUSSE CAKE 12 G,D,N,TN,E

peanut butter, milk chocolate, peanut & pretzel center
mystic mama ipa caramel, bacon caramel corn



SPICED FREESTONE PEACH COBLER 10 G,D,NF,TNF,E

salted peach schnapps sauce, seasonal mitchell's ice cream



KEY LIME CHEESECAKE 11 G,D,NF,TNF,EF

vanilla cookie crust, sun kissed lemon curd,
apple mint white chocolate mousse, citrus glaze



SUNRISE PANNA COTTA 10 GF,D,EF,NF,TNF

snappy mango curd, tropical fruit, pineapple panna cotta,
summer strawberry gelee



MITCHELL'S ICE CREAM 7

MITCHELL'S SORBET 7 GF, DF, NF, TNF



WATERSHED NOCINO 12



DEBONNÉ ICE WINE 7



TAYLOR FLADGATE LBV PORT 10

QUINTA DO NOVAL 10 YEAR TAWNY PORT 12

ALVEAR SOLERA 1927 PEDRO XIMÉNEZ SHERRY 10

Justine James, Pastry Chef
Jack Halfin, Chef de Cuisine
John Rudolph, Executive Chef

GF: Gluten-free
DF: Dairy-free
NF: Nut-free
TNF: Tree nut-free
EF: Egg Free