

SHAREABLES

Add Extra Bread \$3 Add Gluten Free Bread \$4

Artichoke Schmear 14

artichoke, mozz, toasted baguette

Burrata 18

sweet cream filled mozz ball, arugula, cherry tomato confit, pesto, garlic oil, char grilled baguette

Hummus Board 25

garlic hummus, flat bread, crudités

Bread & Oil 12

french batard bread, roasted garlic evoo, tapenade

Bruschetta 12

crostini, tomatoes, basil, fresh mozz

Brussels 14

roasted brussel sprouts, garlic aioli

Charcuterie 45

premium cheese, meats, nuts, dried fruit, fresh fruit, crostini, baguette bread

SANDWICHES

Sandwiches come with choice of **ONE** side. Gluten Free Bun available for \$4.

Roxie 18

grilled or crispy fried chicken, pepper jack, bacon, chipotle aioli, red onion, smashed avocado, butterhead lettuce

Chicken Sandwich

20

grilled or crispy fried chicken, house pickles, bacon brussel sprout slaw

Cab Burger

18

cab, american cheese, butterhead lettuce, red onion, bacon, vine ripe tomato, garlic aioli, house pickles (burger cooked medium unless specified)

Kress Burger

20

cab, caramelized onion, gruyere cheese sauce, arugula, house mustard (burger cooked medium unless specified)

SIDES

Crispy House Potatoes || Sweet Potato Fries (+2) Vineyard Salad || Caesar Salad || Harvest Salad

SALADS

+Chicken \$6 || +Shrimp \$10 || +Prosciutto \$5 || +\$Salmon \$14

Vineyard 7 | 12

mixed greens, feta, tomato, cucumber, red onion, radish, crostini, balsamic vinaigrette

Caesar 7 | 12

romaine, arugula, pecorino, croutons, crostini, caesar dressing

Harvest 7 || 14

mixed greens, feta, apple, cranberry, shallot, glazed pecan, crostini, lemon vinaigrette

ENTREES

Denver Steak 40

roasted vine tomato, house potatoes, roasted garlic, pickled fresno, chimichurri

Steak Frites 60

certified angus ribeye, house potatoes, garlic herb butter

Surf & Turf 60

center cut beef tenderloin, lobster tail, asparagus, herb butter sauce

Pan Seared Salmon 40

pistou, vierge, asparagus, lentil beignet

Bouillabaisse Bucatini 38

prince edward isle mussels, scallops, shrimp, calamari, white wine tomato sauce

Pesto Primavera 30 || 34

penne pasta, chicken or shrimp, tomatoes, asparagus, fresh mozz

PIZZETTE

Gluten Free Crust available for \$4.

house marinara, fresh mozz, micro basil

Margherita 14

Dante 18

spicy soppressata, fresh mozz, roasted tomato, sugared bacon, hot peach honey drizzle

Burklee 16

bechamel, mozz, prosciutto, feta, shallot, pistachio, honey drizzle

Dolly 16

bbq sauce, mozz & cheddar cheese, chicken, red onion, jalapenos, chipotle ranch

Bruno 17

house marinara, mozz, sausage, pepperoni, salami

Burklee Hill

Please inform your server if you have any allergies as our dishes may contain dairy and tree nuts.

Consuming raw or undercooked eggs, beef, poultry, milk products, or shellfish may increase your chances of foodborne illness.

A 20% gratuity will be added to tables of 6 or more guests.

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-		WINE COCKTA	ILS
WINE TASTINGS		Mimosa (Friday & Saturday)	9
3 Wine	10	Cape Cod	9
5 Wine	16	Cuba Libre	9
DRY WHITE WINE		Screwdriver	9
2020 Pinot Grigio (Glass Only)	16	Tequila Sunrise	10
2020 Olivia (Glass Only)	16	-	
2022 Banna Sue	12 29	Chilton	10
DRY ROSÈ		Flavored Chilton	11
2020 ROSÈ	10 25	Mexican Candy Chilton	11
DRY RED WINE		DP "Cocktail"	10
2019 FM 303	16 45	Ginger Peach Sparkler	11
2019 Cabernet	15 42	Bloody Mary	10
2019 Malbec	20 75	Frosè	10
2019 Malbec (Wine Club Pricing)	16 45	Blackberry Rosè Spritzer	11
2019 Bourbon Barrel	18 50	Margarita	11
Cabernet		Strawberry Margarita	11
2019 Reserve Cabernet 2019 Reserve Cabernet	20 75 16 45	Moscow Mule	11
(Wine Club Pricing)	10 43	Blue Island Sangria	12
2019 Zinfandel	14 40	BEVERAGES	
SWEET WHITE V	VINE	Iced Tea (Unsweet)	3
2021 Sparkling Moscato	10	-	
(Glass Only)		Hot Tea/ Hot Chocolate	4
2017 Gewürztraminer 2018 Sweet Riesling	10 22 10 22	Coke	3
2018 Dessert Riesling	23	Diet Coke	3
(Bottle Only)		Dr. Pepper	3
		Diet Dr. Pepper	3
DESSERT		Sprite	3
Crème Brûlee	12	Ginger Ale	3
Chocolate Fondue Pot	10	-	,
Ask about joining our WINE CLUB	today!	Juice	4

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