



## SOUP & SALADS

### GREEN GODDESS 9

Local Greens, Shaved Red Onion, Apple, Radish,  
Sunflower Seeds, Fines Herbes, Green Goddess Dressing

### PEACH & TOMATO SALAD 16

Arugula, Heirloom Tomatoes, Peach Chutney, Whipped Feta,  
Pistachios, Pesto Vinaigrette

### TAVERN SALAD 15

Local Greens, Bleu Cheese, Savory Granola, Dried Cherries

## SANDWICHES

*(substitute gluten free bun)*

### THE BURCH BURGER 16

IA Corn-fed Angus Beef, Bacon, Raclette & White Cheddar Cheese,  
Caramelized Onions, Black Truffle Aioli

### PRIME RIB PHILLY 17.50

Caramelized Onion, Roasted Red Pepper, Raclette &  
White Cheddar Cheese, Horseradish Cream, Au Jus

### ROASTED MUSHROOM MELT 14

Roasted & Marinated Red Pepper, Goat Cheese,  
Caramelized Onions, Black Truffle Aioli

### MAINE LOBSTER & GULF SHRIMP SANDWICH 23

Maine Lobster, Gulf Shrimp, Romaine, Dijonaise,  
Fines Herbs, Brioche Bun

## SEAFOOD

### OYSTERS ON THE HALF SHELL MP

East Coast & West Coast

## HOUSE SPECIALTIES

*(available after 4PM)*

### WHOLE LAKE TROUT 39

Romesco, Zucchini, Crispy Potatoes\*, Lemon

## STEAKS

*Dressed with herbed butter & bordelaise sauce  
Served with green goddess salad*

### NEW YORK STRIP 12 oz 35

### PETITE FILET 6 oz 33

### FILET MIGNON 8 oz 41

### DELMONICO RIBEYE 16 oz 81

## SIDES

### YUKON GOLD POTATO PUREE 8

### WHITE CHEDDAR POLENTA 9

### BLISTERED GREEN BEANS 10

### CRISPY POTATOES\* 10

## DESSERTS

### FLOURLESS CHOCOLATE TORTE 10

Cashew Caramel, Creme Fraiche Ice Cream

*\*Celiac Warning: Items are fried in communal deep fryer.*

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ST. BURCH

