

Starters

*East Coast Oysters

cocktail, apple mignonette, daily menu

*Crispy Beer Braised Pork Belly

cheddar grits, spicy pickled onion, roasted tomatillo, fried egg 10

*Artisanal Cheese & Salumi

chef's selection with seasonal condiments daily menu

Better Cheddar

flatbread, grapes, ginger pear marmalade, walnuts 9

*House Cured Gravlax

house cured salmon, dill crème fraiche, bagel chips, capers 8

Chicken Wings

6 ea or 12 ea. buffalo, chipotle honey bbq, or old bay 7/14

Fried Calamari

crispy calamari & marinara 9

Kennett Stuffed Mushrooms

lump crab imperial, hollandaise 10

*Garlic Clams

steamed clams in a lemon garlic herb broth, garlic crostini 10

Shrimp Lejon

horseradish, bacon wrapped, tangy dill sauce 10

Small Plates

*Black & Bleu Salad

garlic peppercorn seared, arugula, tomato, red onion, bleu cheese, balsamic reduction 14

Pasta Pomodoro

fusili calabrese, roasted heirloom tomato, fresh mozzarella, basil 14

*Shrimp & Grits

andouille tomato gravy, gulf shrimp, cheddar grits 14

*Blackened Salmon Salad

baby savoy blend, ancho roasted sweet potatoes, black bean corn relish, cilantro lime buttermilk dressing 15

Sandwich Board

Crab Cake Sandwich

lettuce, tomato, brioche, cocktail or tartar 14

House Burger

caramelized onion, sharp cheddar, truffle aioli, brioche 12

Add bacon \$2 Add Fried Egg \$1

Braised Blu Cheese Steak Sliders

braised pulled beef, red onion chili jam, gorgonzola mornay brioche 12

Traditional Reuben

corned beef, house sauce, kraut & swiss, marble rye 14

California Style: turkey, house sauce, slaw & swiss, marble rye – *Choose Hot or Cold*

Salads

Caesar

romaine, garlic focaccia, parmesan, anchovy dressing 5/8

*Wedge

iceberg, tomato, red onion, bacon, gorgonzola dressing 5/8

*House Greens

gorgonzola, spiced walnuts, tomato, cranberries, balsamic 5/8

*Beets & Burrata

roasted beets, baby arugula, burrata, heirloom grape tomatoes, honey roasted pistachio, spicy pickled red onion, shallot vinaigrette 11

Soups

*Pumpkin Mushroom

crouton, sour cream, chive 5/7

Chef's Featured Chowder

Daily Selection 6/8

Entrees

*Atlantic Salmon

pumpkin kale risotto, apple butter, fall spiced pepitas 24

*Jumbo Lump Crab Cake

yukon potato gratin, lobster fennel butter, heirloom tomato crudo 17/29

*Balsamic Braised Short Rib

tender balsamic braised short rib, creamy parmesan polenta, roasted heirloom carrots, red onion chili jam 26

*Free Range Lancaster Chicken

crispy skin breast, apple and caramelized onion cornbread, shaved brussel & almond salad, truffled vinaigrette, cranberry gastrique 19

*Filet Mignon

roasted garlic mash, haricot vert, herb demi 17/29

encroute style - brie & puff pastry, grain mustard 2

*Seared Scallops

spicy red seaweed salad, purple ginger sticky rice, edamame puree, thai chili watermelon gastrique 16/28

Herb Crusted Colorado Lamb

roasted eggplant, fennel, tomato, farro, arugula mint pesto, kalamata jus 18/29

*Roasted Root Vegetable Quinoa

roasted acorn squash, vegetable quinoa stuffing, curried cauliflower puree, spiced pepitas parsnip carrot ginger relish 18

*Natural NY Rohan Duck Breast

white chocolate celeriac, confit, roasted roots, kale, lentil, & cherry port jus 28

ADD TO ANY SALAD OR ENTRÉE

Shrimp 6 • Crab Cake 8 • Salmon 6

Chicken 5 • Petite Filet 10

SIDES

**Haricot Vert 5 • Asparagus 6 • Roasted Mushrooms 6 • Fried Brussel Sprouts 6
Roasted Garlic Mash 4 • Pecorino Risotto 7 • Seasoned Fries 4 • Onion Rings 6**

*Gluten Free

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

THE BACKBURNER

Dinner | FALL/WINTER 2017
Executive Chef: Chris Peters

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