

# 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 on a lemon garlic herb broth, garlic crostini 10

## Shrimp Lejon

horseradish, bacon wrapped, tangy dill sauce 10

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# Soups

## Pumpkin Mushroom

crouton, sour cream, chive 5/7

## Chef's Featured Chowder

Daily Selection 6/8

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# 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

## Black & Bleu Sirloin

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

## Blackened Salmon

baby savoy blend, ancho roasted sweet potatoes, black bean corn relish, cilantro lime buttermilk dressing 14

**\*Gluten Free**

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

# Sandwiches & Such

## Crab Cake Sandwich

lettuce, tomato, brioche, cocktail or tartar 14

## Buttermilk Chicken

crispy fried chicken breast, lettuce, tomato, roasted garlic aioli, brioche 11

## House Burger

caramelized onion, cabot sharp cheddar, truffle aioli, brioche 12  
Add bacon \$2 Add Fried Egg \$1

## Chicken Salad

lettuce, tomato, butter croissant 9

## Grilled Cheese & Tomato

aged provolone, cabot sharp cheddar, fresh mozzarella, tomato, sourdough 9

## Hot Roast Beef Sandwich

sliced roasted angus, aged provolone, horseradish aioli, brioche 12

## Quiche Du Jour

2 selections served with rice salad & fruit 9

## \*Omelet Du Jour

2 egg omelet served with rice salad & fruit 9

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# Entrees

## \*Shrimp & Grits

andouille tomato gravy, gulf shrimp, cheddar grits 14

## Pasta Pomodoro

fusili calabrese, roasted tomato, fresh mozzarella, basil 11

## \*Jumbo Lump Crab Cake

yukon potato gratin, lobster fennel butter heirloom tomato crudo 15

## \*Free Range Lancaster Chicken

crispy skin breast, apple and caramelized onion cornbread, shaved brussel & almond salad, truffled vinaigrette, cranberry gastrique 12

## Fish & Chips

battered rockfish & fries with creamy coleslaw 14

## \*Filet Mignon

roasted garlic mash, haricot vert, herb demi 16  
encroute style - brie & puff pastry, grain mustard 2

## \*Roasted Root Vegetable Quinoa

roasted acorn squash, vegetable quinoa stuffing, curried cauliflower puree, spiced pepitas parsnip carrot ginger relish 12

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## ADD TO ANY SALAD OR ENTRÉE

Shrimp 6 • Crab Cake 8 • Salmon 6

Organic Chicken 5 • Petite Filet 10

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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

# THE BACK BURNER

Lunch | FALL/WINTER 2017  
Executive Chef: Chris Peters

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