

## SOUPS

Pumpkin Mushroom	5/7
crouton, sour cream, chive	
Du Jour	6/8
daily selection	

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## STARTER SALADS

Caesar	5/9
romaine, garlic focaccia, parmesan, anchovy dressing	
*Wedge	5/9
iceberg, tomato, red onion, bacon, gorgonzola dressing	
House Greens	5/9
gorgonzola, spiced walnuts, tomato, cranberries, balsamic	

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## STARTERS

East Coast Oyster Menu	daily menu
*Sous Vide Pork Belly & Duck Egg	11
aciote cured, tomatillo, pickled onion, red pepper polenta	
Shrimp Lejon	10
horseradish, bacon wrapped, tangy dill sauce	
Better Cheddar	10
roasted walnuts, flatbread, grapes ginger pear marmalade	
Shrimp Bruschetta	12
pesto crostini, chilled shrimp, tomato chili jam, asiago	
Baba Ganoush	8
Roasted garlic herbed eggplant hummus, flatbreads & vegetables	
Artisinal Cheese & Salumi	daily menu
Kennett Stuffed Mushrooms	10
lump crab imperial, hollandaise	
Garlic Clams	12
lemon garlic herb broth, garlic crostini	
Fried Calamari	12
seasoned fried / marinara	

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## ENTREE SALADS

*Poached Pear	10
mixed greens, marcona almond, champagne vinaigrette, goat cheese mousse, pancetta crisp, onion jam	
*Roasted Baby Beets & Burrata	11
arugula, candied pistachio, spicy pickled red onion, heirloom cherry tomato, roasted shallot vinaigrette	
*Black & Bleu Sirloin	15
garlic peppercorn, arugula, seasonal tomato, red onion, bleu cheese, balsamic reduction	
*Blackened Salmon	15
baby savoy blend, ancho roasted sweet potato, black bean corn relish, avocado cilantro lime buttermilk dressing	
*Chilled Gulf Shrimp	14
spinach, bacon, egg, heirloom cherry tomato, shitake, red wine bacon vinaigrette, ninja radish	

## DINNER SPRING 2018

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\*=*Gluten Free*

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

## ENTREES

*Pan Seared Atlantic Salmon	24
creamy red pepper polenta, charred asparagus, basil butter, honey jalapeno pickled radish	
*Natural NY Rohan Duck Breast	26
roasted mushroom polenta, cherry chipotle bbq, duck fat roasted heirloom carrots, radish slaw	
*Seared Scallops	18/29
Japanese 7 spice seared day boat scallops, kale & shitake fried rice, miso broth ,spicy wakame	
Cortece Pomodoro	14
hand stretched cavatelli, fresh basil, roasted tomato, fresh mozzarella	
*Jumbo Lump Crab Cake	18/29
spinach & butternut wehani, lobster corn cream, charred corn & pepper relish	
12 oz Pork Chop	24
herb smashed sweet potato, black garlic aioli, roasted heirloom carrots, charred ramps	
*Free Range Chicken	19
sesame brussel & shitake salad, ginger stone fruit jam, thai chili peanut, purple coconut sticky rice	
*Shrimp & Grits	21
andouille gravy, cheddar grits, wilted garlic spinach	
*Filet Mignon	18/29
roasted garlic whipped potato, haricot vert, herb demi <b>En croûte Style</b> -Pastry, Brie, & Grain Mustard Demi- 2\$	
Fresh Catch	25
<b>**some fish may be market price</b>	
Choose:	
*lemon caper sauce, haricot vert, mashed	
Or	
*citrus peppercorn butter, stone fruit radish salsa, garlic rosemary potato, chili watermelon gastrique	

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## SANDWICH BOARD

*served with house sweet & spicy dill pickles & hand cut chips*

Roasted Veggie Burger	12
tomato chili jam, arugula, cheddar, pesto aioli, brioche	
Crab Cake Sandwich	14
lettuce, tomato, brioche, tartar	
House Burger	14
½ lb, cheddar, caramelized onion, truffle aioli, brioche	
Game Burger	16
ancho rubbed elk burger, house boar bacon, blackberry jalapeno relish, duck egg, brioche	

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## ADD TO ANY SALAD OR ENTRÉE

SHRIMP 6	CRAB CAKE 8	SALMON 6
CHICKEN 5	PETITE FILET 10	

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## SIDES

Haricot Vert 5	Asparagus 6	Fried Brussels 6
Roasted Mushrooms 6	Roasted Garlic Mash 4	
Spinach 5	Seasoned Fries 4	Jumbo Onion Rings 6

