



Easter Brunch Menu



Soups

Pumpkin Mushroom 5
crouton, sour cream, chive

Crab Bisque 6
cup cream sherry & crab

Salads

House Greens 6
gorgonzola, spiced walnuts, tomato,
cranberries, balsamic

Caesar 6
romaine, garlic focaccia, parmesan, anchovy dressing

Jumbo Lump Crab Salad 18
fried green tomatoes, avocado, greens, buttermilk ranch,
green tomato black garlic cippolini jam

***Blackened Chicken Cobb Salad 15**
watercress, red leaf kale, baby spinach, and arugula, blue
cheese, avocado, bacon, egg, grape tomato, honey chipotle
vinaigrette, red onion

***Blackened Salmon & Greens 15**
roasted sweet potato, black bean corn relish, avocado,
grape tomatoes, cilantro lime buttermilk dressing

Fried Goat & Beets 12
greens, marcona almond, champagne vinaigrette, fried goat
cheese, roasted beets, onion jam, grape tomato

Starters

East Coast Oysters & Artisan Cheese
daily menu

Shrimp Cocktail 12
chilled shrimp & cocktail sauce

Better Cheddar 12
roasted walnuts, grapes, ginger pear marmalade

Kennett Stuffed Mushrooms 10
lump crab imperial, hollandaise

Classic Lejon 10
horseradish, bacon wrapped, tangy dill sauce

Bruschetta 12
olive oil crostini, tomato bruschetta, burrata,
pine nut sundried tomato relish, pesto oil

Entrees

Belgian Waffle or *Gluten Free Pancake 14
blueberry butter & whipped cream with berries
or

maple syrup & whipped butter with berries

House Granola & Berries 11

Greek yogurt, vanilla almond honey granola,
mixed berries, local honey, croissant, orange honey butter

Steak And Eggs 22

Sweet peppercorn roasted sirloin, foraged mushroom and
birchrun blue crepes, oven tomato & arugula frittata, herbed
hollandaise

Crème Brulee Brioche Toast 14

custard fried brioche, fresh berries and maple syrup

***Shrimp & Grits 16**

creole sauce, cheddar grits, 2 eggs your way

***Nova Benny 16**

nova salmon, potato latke, poached eggs, hollandaise
Add Jumbo Lump Crab 6\$

***Crab Cake 19**

lobster saffron butter, roasted marble potato, haricot vert

Biscuits & Hash 16

buttermilk biscuits, corned beef hash, gruyere whole grain
horseradish béchamel, poached eggs

Italian Roast Pork 14

herbed pulled pork, broccoli rabe, long hots, sharp provolone
long roll with seasoned fries

***Farm Egg Omelet 12**

chorizo, red pepper, onion, pico, avocado, chipotle
hollandaise served with jalapeno cornbread &
fruit garnish or green salad

Lobster Roll 20

Maine lobster on butter toasted bun, loaded sweet potato
fries with ranch, fried egg, bacon, scallion

Eggs in Purgatory 15

kalamata, caper, spicy marinara, sunny side eggs,
garlic crostini

Buffalo Mac & Chic 15

Vermont cheddar mac with buttermilk all natural P.A. farm
chicken breast and buffalo sauce

Add To Any Salad or Entrée

Bacon 3 Berries 5

Avocado 3

Sausage 3 Jumbo Lump Crab 6

Kids Meals 10

Waffle or French Toast

Kids Meals Served with Choice of Meat

***=Gluten Free** Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness

Featuring All Natural P.A. Chicken, Fresh Seafood, Local Cage Free Farm Eggs, Local Beef & Artisanal Cheese



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