

SOUPS

Pumpkin Mushroom	5/7
crouton, crème fraiche, chive	
Du Jour	6/8
daily selection	

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	

ENTREE SALADS

*Poached Pear	10
seasonal poached pear, mixed greens, marcona almond, champagne vinaigrette, goat cheese mousse	
*Roasted Baby Beets & Burrata	11
arugula, candied pistachio, spicy pickled red onion, heirloom cherry tomato, roasted shallot vinaigrette	
*Black & Bleu Sirloin	15
garlic peppercorn seared, 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 mushrooms, red wine bacon vinaigrette, ninja radish	

STARTERS

*Sous Vide Pork Belly & Duck Egg	11
aciote cured, tomatillo, pickled onion, red pepper polenta	
Shrimp Lejon	10
horseradish, bacon wrapped, tangy dill sauce	
East Coast Oyster Menu	daily menu
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	

LUNCH SPRING 2018

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

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	
Grilled Chicken Club	11
pancetta, spinach, tomato, avocado, roasted garlic pesto aioli	
Traditional Reuben	12
corned beef, sauerkraut, house dressing, swiss, marble rye	
California Style –choose hot or cold	
Turkey, coleslaw, house dressing, swiss, marble rye	
Grilled Cheese & Tomato	8
cheddar, aged provolone, fresh mozzarella, seasonal tomato, sourdough	
Game Burger	16
ancho rubbed elk burger, house boar bacon, blackberry jalapeno relish, duck egg, brioche	
Chicken Salad	9
lettuce, tomato, butter croissant	
House Burger	14
½ lb, cheddar, caramelized onion, truffle aioli, brioche	
Turkey Schiacciata	12
cranberry basil jam, arugula, creamy brie, pancetta	
*gluten free bread available 1\$	

ENTREES

Cortece Pomodoro	10
Hand stretched cavatelli, fresh basil, roasted tomato, fresh mozzarella	
*Pan Seared Atlantic Salmon	15
creamy red pepper polenta, charred asparagus, basil butter, ninja radish & roasted tomato salad	
*Jumbo Lump Crab Cake	15
spinach & butternut wehani, lobster corn cream, charred corn & pepper relish	
*Blackened Chicken Bowl	12
cilantro lime red wehani, black bean corn relish, pico, avocado, sour cream	
Quiche Selection	9
daily featured presentation	
*Omelet du Jour	9
featured 2 egg omelet with rice salad	
*Shrimp & Grits	12
andouille gravy, cheddar grits, wilted garlic spinach	
*Filet Mignon	16
roasted garlic whipped potato, haricot vert, herb demi	
En croûte Style -Pastry, Brie, & Grain Mustard Demi- 2\$	

ADD TO ANY SALAD OR ENTRÉE

SHRIMP 6	CRAB CAKE 8	SALMON 6
CHICKEN 5	PETITE FILET 10	
Haricot Vert 5	Asparagus 6	Fried Brussels 6
Roasted Mushrooms 6	Roasted Garlic Mash 4	
Spinach 5	Seasoned Fries 4	Jumbo Onion Rings 6

