

## SOUPS

|                               |     |
|-------------------------------|-----|
| Pumpkin Mushroom              | 5/7 |
| crouton, crème fraiche, chive |     |
| Crab Chowder                  | 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 |     |

## STARTERS

|  |            |
|--|------------|
| East Coast Oyster Menu   | daily menu |
| *Smoked Berkshire Belly & Duck Egg 12                          |            |
| parmesan polenta, tomato chili jam, peach chutney              |            |
| Shrimp Lejon   | 10         |
| horseradish, bacon wrapped, tangy dill sauce                   |            |
| Better Cheddar   | 12         |
| roasted walnuts, flatbread, grapes                             |            |
| ginger pear marmalade  |            |
| Shrimp Bruschetta  | 12         |
| pesto crostini, chilled shrimp, tomato chili jam, asiago       |            |
| *Heirloom Tomato & Burrata                                     | 12         |
| pesto, balsamic reduction, arugula nest, pine nut relish       |            |
| Baba Ganoush   | 8          |
| roasted garlic herbed eggplant hummus, flatbreads & vegetables |            |
| Artisanal Cheese & Salumi                                      | daily menu |
| Kennett Stuffed Mushrooms                                      | 10         |
| lump crab imperial, hollandaise                                |            |
| Garlic Clams   | 12         |
| lemon garlic herb broth, grilled focaccia                      |            |
| Sautéed Calamari Pizzaiola                                     | 12         |
| zesty marinara, olives, capers                                 |            |

## ENTREE SALADS

|   |    |
|---|----|
| Poached Pear  | 12 |
| greens, marcona almond, champagne vin, fried goat cheese, blueberry jam, pancetta, onion jam    |    |
| *Local PA 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, shaved radish |    |

## DINNER SUMMER 2018

WWW.BACKBURNER.COM

6.16.18

\*=Gluten Free

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

## ENTREES

|  |       |
|--|-------|
| *Pan Seared Scottish Salmon  | 24    |
| purple sticky rice, mango salsa, ancho cinnamon plantain   |       |
| *Australian Lamb Rack Chops  | 32    |
| blackberry mint mostarda, rosemary potatoes, charred heirloom carrots                                  |       |
| *Seared Scallops   | 18/29 |
| five grain vegetable quinoa, citrus nage, pepper jam   |       |
| Cavatelli Pomodoro   | 14    |
| ricotta cavatelli, fresh basil, roasted tomato, fresh mozzarella                                       |       |
| *Jumbo Lump Crab Cake  | 18/29 |
| whole grain lobster cream, niçoise salad, soft egg   |       |
| *12 oz Pork Chop   | 24    |
| garlic chard, red rice, long hots, cippolini agrodolce   |       |
| *Grilled Free Range Chicken  | 20    |
| roasted fig & house ricotta, basil & balsamic, creamy polenta, crispy speck                            |       |
| *Shrimp & Grits  | 21    |
| andouille gravy, cheddar grits, wilted garlic spinach  |       |
| *Jerk Eggplant   | 18    |
| "inside out" coconut rice, peach chutney, pickled red onion, candied cashew gravel                     |       |
| *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 burré blanc, haricot vert, mashed   |       |
| Or   |       |
| panzanella, roasted pepper, cucumber, kalamata, focaccia, arugula, white balsamic, black garlic butter |       |

## 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, slab pepper applewood bacon, herbed garlic aioli, brioche |    |
| Game Burger   | 16 |
| ancho rubbed elk burger, house boar bacon, blackberry jalapeno relish, duck egg, brioche    |    |

## ADD TO ANY SALAD OR ENTRÉE

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

## SIDES

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

