

SOUPS

Pumpkin Mushroom	5/7
crouton, crème fraiche, chive	
Crab Chowder	6/8

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
greens, marcona almond, champagne vin, fried goat cheese, blueberry compote, pancetta crisp, onion jam	
*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

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

* = GLUTEN FREE

LUNCH SUMMER 2018

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6.16.18

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

SANDWICH BOARD

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	
BBQ Brisket	12
braised brisket, red onion jalapeno marmalade, crispy buttermilk onion strings, tomato, onion brioche	
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, slab pepper applewood bacon, herbed garlic aioli, brioche	
Turkey Schiacciata	12
cranberry basil jam, arugula, creamy brie, pancetta	
Italian Pulled Pork	12
long hots, truffled potato straw, provolone, crispy shoulder bacon, herb aioli, onion brioche	
*gluten free bread available 1\$	

ENTREES

Cavatelli Pomodoro	10
ricotta cavatelli, fresh basil, roasted tomato, fresh mozzarella	
*Pan Seared Atlantic Salmon	15
purple sticky rice, mango salsa, ancho cinnamon plantain	
*Jumbo Lump Crab Cake	15
whole grain lobster cream, niçoise salad, soft egg	
*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 croute 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	
Roasted Mushrooms 6	Roasted Garlic Mash 4	
Spinach 5	Seasoned Fries 4	Jumbo Onion Rings 6

