



Tavern Menu

SOUPS & STARTERS

Pumpkin Mushroom	5/7
crouton, sour cream, chive	
DuJour	6/8
daily selection	
East Coast Oyster Menu	
cocktail, seasonal mignonette, daily menu	
Artisinal Cheese & Salumi Menu	
chef's selection, seasonal condiments, flatbread	
Bavarian Soft Pretzels	9
warm soft pretzels, 2 hearted ale cheddar fondue	
Old Bay Peel n Eat Shrimp	14
2 dozen peel n eat shrimp	
Seared Foie Gras	16
potato latke, roasted brussels, cherry syrup	

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	
Fried Goat & Gold Beets	12
greens, fried goat cheese, heirloom grape tomatoes, marcona almond, onion jam, champagne vinaigrette	
Jumbo Lump Crab Salad	18
Fried green tomatoes, avocado, greens, Buttermilk ranch, green tomato black Garlic cippolini jam, local heirloom cherry tomato	

AND THE REST...

Shrimp Lejon	10	Lobster Roll	20
horseradish, bacon wrapped, tangy dill sauce		Fresh Maine lobster, butter toasted New England style roll	
Better Cheddar	12	Chicken Wings	8/14
walnuts, flatbread, grapes, ginger pear marmalade		6ea or 12ea. buffalo, chipotle bbq, or old bay	
Buttermilk Calamari Rings	12	Soft Shell Crab Sandwich	16
fresh calamari, anaheim chilis, roasted Tomato garlic chili aioli		pan seared soft shell crab, lettuce, tomato, tartar, brioche bun	
Roasted Pepper Basil Hummus	8	Traditional Reuben	12
flat breads & vegetables		house made corned beef, sauerkraut, house dressing, swiss, marble rye <i>(California Style Available)</i>	
Kennett Stuffed Mushrooms	10	Crab Cake Sandwich	14
lump crab imperial, hollandaise		lettuce, tomato, brioche, tartar	
Bruschetta	14		
olive oil crostini, house roasted pepper, pesto oil tomato bruschetta, burrata, pine nut relish, prosciutto			

Tavern Menu Spring 2019
www.backburner.com *=Gluten Free

*Consuming Raw or undercooked meats, seafood, shellfish or eggs
 may increase your risk of foodborne illness*

HOUSE WINE, FEATURED DRAFTS & SIGNATURE COCKTAILS

"Back Burner" By The Glass House Wines

Red Cabernet/Merlot Blend	7.5
White Chardonnay/Pinot Grigio Blend	7.5

<u>Featured Drafts</u>	<u>16 oz.</u>	<u>23 oz.</u>
Samuel Adams Boston Lager	6	8
Bells Two Hearted Ale	7	9
Dogfish 90 Minute Imperial IPA	7.5	9.5
Allagash White	7.5	9.5

Signature Cocktails

The Patti Crusher	12
Patti's own martini sensation, using Stoli Ohranj, Solerno Blood Orange liqueur and fresh blood orange puree	
Broken Shed Mule	9
Broken Shed Vodka, Ginger Beer, Lime	
Pomegranate Cosmo	9
Pama Liqueur, Smirnoff Pomegranate Vodka, Fresh Lime	
Pineapple/Grapefruit Martini	12
Captain Morgan's Pineapple and Grapefruit Spiced Rums, Shaken with Fresh Squeezed Orange Juice, Finished with Pom Juice	
The Looney Margarita	9
Aine's margarita of choice! A unique blend of tequila, Licor 43, sour mix and orange juice	