



Tavern Menu

SOUPS & STARTERS

Pumpkin Mushroom crouton, sour cream, chive	5/7
Crab Chowder daily selection	6/8
East Coast Oyster Menu cocktail, seasonal mignonette, daily menu	
Artisinal Cheese & Salumi Menu chef's selection, seasonal condiments, flatbread	

SALADS

Caesar romaine, garlic focaccia, parmesan, anchovy dressing	5/9
Wedge iceberg, tomato, red onion, bacon, gorgonzola dressing	5/9
House Greens gorgonzola, spiced walnuts, tomato, cranberries, balsamic	5/9
*Heirloom Tomato & Burrata pesto, balsamic reduction, arugula nest, pine nut relish	12

AND THE REST...

Shrimp Lejon horseradish, bacon wrapped, tangy dill sauce	10	BBQ Brisket braised brisket, red onion jalapeno marmalade, crispy buttermilk onion strings, tomato, onion brioche	12
Better Cheddar walnuts, flatbread, grapes, ginger pear marmalade	12	Italian Pulled Pork long hots, truffled potato straw, provolone, crispy shoulder bacon, herb aioli, brioche	12
Shrimp Bruschetta pesto crostini, chilled shrimp, tomato chili jam, asiago	12	Chicken Wings 6ea or 12ea. buffalo, chipotle bbq, or old bay	8/14
Baba Ganoush Roasted garlic herbed eggplant hummus, flat bread & vegetables	8	Traditional Reuben House made corned beef, sauerkraut, house dressing, swiss, marble rye (<i>California Style Available</i>)	12
Bavarian Pretzels chipotle cheddar, honey dijon	8	Crab Cake Sandwich lettuce, tomato, brioche, tartar	14
Kennett Stuffed Mushrooms lump crab imperial, hollandaise	10		

Tavern Menu Summer 2018
www.backburner.com * =Gluten Free

6.16.18

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

HOUSE WINE, FEATURED DRAFTS & SIGNATURE COCKTAILS

"Back Burner" House Wines

Back Burner Red Cabernet/Merlot Blend		
Back Burner White Chardonnay/Pinot Grigio Blend		

7.5 Glass

Featured Drafts 16 oz. 23 oz.

Samuel Adams	6	8
Boston Lager		
Bells Two Hearted	7	9
Dogfish 90 Minute		
Imperial IPA	7.5	9.5
Leinenkugel's®		
Summer Shandy®	6	8

Signature Cocktails

Smoked Manhattan Cherry, Cloves, and Cinnamon Infused Bulleit Bourbon, Sweet Vermouth over Ice in a Mesquite Smoked Glass	10
Pomegranate Cosmo Pama Liquor, Smirnoff Pomegranate Vodka, Fresh Lime	9
Pineapple/Grapefruit Martini Captain Morgan's Pineapple and Grapefruit Spiced Rums, Shaken with Fresh Squeezed Orange Juice, Finished with Pom Juice	12
The Patti Crusher Patti's own martini sensation, using Stoli Ohranj, Solerno Blood Orange liqueur and fresh blood orange puree	12
The Looney Margarita Aine's margarita of choice! A unique blend of tequila, Licor 43, sour mix and orange juice	9
The Toasted Janet Janet's preferred mix! Kahlua, Amaretto and Half & Half	9