



Thanksgiving 2017



First Course

Pumpkin Mushroom Soup 5/7

a Back Burner Tradition

Crab Bisque 6/8

House Salad 5

field greens, spiced walnuts, dried cranberries, cherry tomatoes, crumbled bleu cheese, balsamic vinaigrette

Wedge 5

iceberg, red onion, bacon, tomato, bleu cheese

Beets & Burrata 9

roasted beets, baby arugula, burrata cheese, heirloom grape tomato, honey roasted pistachio, pickled red onion, shallot vinaigrette

Shrimp Lejon 10

Jumbo shrimp, horseradish, applewood-smoked bacon wrapped, tangy dill sauce

Kennett Square Mushrooms Back Burner Style 10

crab imperial, hollandaise sauce

Better Cheddar 10

Roasted walnuts, flatbread, grapes, ginger pear marmalade

Second Course

Roasted Turkey 26

choice of roasted garlic mashed or maple whipped sweet potatoes, tomato & garlic green beans, pear herb stuffing, cranberry orange relish and gravy

Back Burner Crab Cakes 30

yukon potato gratin, lobster fennel butter, heirloom tomato crudo

Atlantic Salmon 26

pumpkin kale risotto, apple butter, fall spiced pepitas

Roasted Root Vegetable Quinoa 20

choice of roasted garlic mashed or maple whipped sweet potatoes, tomato & garlic green beans, pear herb stuffing, cranberry orange relish and gravy

Twin Filet 30

tender twin filet mignon, roasted garlic mashed potato, haricot vert

Make Your Reservation Today!

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