

Happy Easter

Pumpkin Mushroom 4/6

a Back Burner Tradition

Shrimp Léjon 10

jumbo shrimp, horseradish, applewood-smoked bacon, tangy dill sauce

Kennett Square Mushrooms 10

crab imperial, béarnaise sauce

House Salad 8

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

Back Burner Quiche 12

lump crab, asparagus, tomato, white cheddar

Smoked Salmon Omelet 12

cold smoked salmon, red onion, spinach, parmesan, hollandaise sauce

Mushroom Frittata 12

roasted foraged mushrooms, gnyere cheese, garlic chive crème fraîche

Steak And Eggs 16

5 oz. filet, sweet potato hash, poached egg, guinness steak sauce

Back Burner Crab Cake 16

garlic spinach butter, roasted mixed fingerlings, sweet pepper slaw

Apple Cinnamon Pancakes 12

roasted gala apple compote, cinnamon cream, golden raisin coulis

Hawaiian French Toast 12

mango pineapple compote, mascarpone honey cream, blueberry coulis

Biscuits & Gravy 12

black pepper biscuits, mushroom andouille sausage gravy, 2 fried eggs

Hang Over Eggs 12

toasted corn muffins, fried eggs, chorizo sausage chili, pepper jack cheese

Glazed Ham 14

pineapple honey glaze, white cheddar gratin potatoes, roasted baby carrots

An 18% Gratuity will be added for parties of 8 or more.

Executive Chef: Chris Peters Executive Sous Chef: Aaron Berg

