

## Small Plates

Bavarian Soft Pretzels | 8  
served with whole grain bourbon mustard  
and local beer cheese fondue

Calamari | 13  
east coast calamari, breaded with local  
drum-rock milled dredge (served thai peanut or  
garlic butter style)

Crispy Wings | Six - 8, Twelve - 14  
tossed in your choice of thai peanut, honey buffalo,  
or citrus barbeque

Seared Tuna | 13  
wild, line caught ahi tuna, seared with a sesame  
crust, served with wasabi aioli and a honey ginger  
dressing

Charcuterie | 12  
local cured meats & cheeses, served  
with accoutrements

Seared Scallops | 14  
large new bedford scallops, pomegranate  
reduction, and sriracha

Philly Steak Egg Rolls | 10  
hand rolled, and served with local beer cheese  
fondue

Crispy Pierogis | 10  
potato & cheddar stuffed pierogis, with kielbasa,  
caramelized onion and bacon

## Burgers & Sandwiches *served with french fries*

Black & Blue | 14  
local smoked brown sugar bacon, gorgonzola, with housemade worcestershire-malt vinegar aioli, served on an onion brioche

Smothered | 13  
wild mushrooms, caramelized onion, whole grain bourbon mustard, and swiss cheese, served on a pretzel bun

Sweet & Spicy | 14  
aquidneck honey grilled vidalia onion, chipotle aioli, and sharp cheddar, served on a pretzel bun

**above sandwiches served with your choice of prime cut beef burgers or grilled chicken**

Caprese Wrap | 13  
portobello mushroom –or– grilled chicken, mozzarella, balsamic reduction, heirloom tomatoes, red onion lemon basil aioli, and  
artisanal greens, served on your choice of a spinach, tomato basis, or garlic & herb wrap

Short Rib Grilled Cheese | 12  
local short rib, wild mushrooms, caramelized onions, and sharp cheddar, on buttered and griddled sliced brioche

## Grilled Pizzas *Hand Stretched In-House*

Buffalo Chicken | 13  
honey-buffalo sauce tossed grilled chicken, red onions, with a bacon & blue cheese drizzle

Steak Bomb | 13  
tenderloin, caramelized onion, wild mushrooms, and horseradish cream

Margherita | 14  
heirloom grape tomatoes, basil pesto, narragansett cingilli mozzarella, with an aged balsamic reduction

## Large Plates

Bourbon Salmon | 24  
faroe islands salmon, bourbon dijon crust,  
scallion rice, and citrus greens

Short Rib & Sweet Potato Gnocchi | 23  
served with a bell pepper medley, mushrooms,  
and baby spinach, in a sherry demi  
and topped with smoked bacon and sour cream

Whiskey Filet | 26  
grilled grass fed local filet of beef, roasted  
potato trio, and asparagus, topped with a  
smoked bacon & whiskey scallion butter

Orange Ginger Chicken | 21  
sweet and tangy glazed chicken breast,  
soy butter, spinach, and scallion rice

Creole Pasta | 22  
local grilled chicken, shrimp, chourico,  
roasted corn, heirloom grape tomatoes, and sliced  
asparagus in a cajun cream, tossed with cavatappi pasta

Lobster Ravioli | 24  
local ricotta and lobster stuffed ravioli, topped with  
new bedford scallops, shallots, heirloom grape  
tomatoes, and a brandy pink sauce

Healthy Bowls  
all served over house made five-grain rice  
Chicken Quinoa—grilled chicken with fresh lemon and feta | 16  
Scallops & Shrimp—pan seared with lemon, garlic, and herbs | 18  
Garden Bowl—grilled seasonal vegetables with garden herbs | 16

## SOUPS &

## GREENS

Caesar Salad | 10  
romaine, garlic & herb croutons, parmesan crisps, and caesar dressing

Garden Salad | 9  
artisanal greens, heirloom grape tomatoes, red onion, cucumber, carrots and balsamic dressing

Spinach Salad | 10  
baby spinach, red onions, craisins, almonds, gorgonzola, served with warm bacon dressing  
**add chicken (+6), shrimp (+7), or portobello mushroom (+5) to any of the above salads**

Roasted Corn & Shrimp Chowder | 6

Butternut Squash & Apple Soup | 6

# BACKST★GE

## KITCHEN + BAR

An 18% gratuity will be added to parties of six or more.  
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.