

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 sour cream

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 a spinach wrap

Short Rib Grilled Cheese | 22
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.