

BACKST☆GE

KITCHEN + BAR

ACT I

Small Plates

Shrimp Cocktail | \$12
Chilled shrimp, served with a roasted tomato cocktail sauce

Rhode Island Calamari | \$11
Crispy rings, banana peppers, garlic, with a white wine marinara sauce for dipping

Waiting in the Wings | 6 for \$9, 12 for \$15
Crispy fried chicken wings, with choice of buffalo, asian sticky, or sweet chili sauces

The Trinity (Rep) of Dips | \$14
House made hummus, old school pimento cheese, and warm spinach & artichoke dip, served with cucumbers, carrots, celery, corn chips, and warm pita bread

Asian Cauliflower | \$10
Crispy cauliflower, fried and served with an asian plum sauce

Lobster Salad Sliders | \$18
Four lobster salad sliders, with red bell pepper, celery, lemon juice and sour cream, served with lettuce, tomato marmalade on brioche buns



ACT II

Large Plates

Rye Crusted Salmon | \$18
Pan seared salmon, served with a chourico hash, pickled carrots, and balsamic glaze

Curtain Call Chicken | \$16
Pan-seared chicken, with spinach, artichoke, and sun-dried tomatoes in a white wine sauce with Yukon gold smashed buttermilk potatoes and seasonal vegetables

BLT Scallops Risotto | \$24
Bacon herb risotto with arugula, and pan-seared scallops topped with a spicy tomato jam

Fish & Chips | \$14
Locally sourced cod, beer battered and served with French fries and tartar sauce

Smoked Gouda Mac & Cheese | \$12
Add: Lobster (\$10), Buffalo Chicken (\$6), Bacon & Chives (\$5)

12oz. Broadway Strip Steak | \$29
Spice rubbed, with chimichurri butter, smoked gouda mac & cheese, and seasonal vegetable



INTERMISSION

Soups & Greens

Sweet Potato Clam Chowder | \$7
Clam chowder with a twist! Sweet potatoes, chourico, tarragon, a touch of cream, and loaded with clams

Tomato Basil Soup | \$7
Oven roasted tomato, fresh basil, served with a mini grilled cheese

New England Chili | \$7
Housemade chili served with cheddar cheese, scallions, and sour cream

Flight of Soup | \$8
Can't decide? Try all three!

The Julius Caesar | \$10
Crisp romaine wedge, with parmesan, a sourdough crouton, and Caesar dressing

The Green Room Spinach Salad | \$10
Served with Applewood smoked bacon, sundried tomatoes, toasted almonds, goat cheese and a maple vinaigrette

Arugula Salad | \$10
Candied pecans, granny smith apple, red onion, dried cranberries, and fennel, with orange buttermilk dressing

ADD: Grilled Chicken (\$4),
Salmon (\$8), or Grilled Shrimp (\$8)

STAGEHANDS

Burgers & Sandwiches

Backstage Burger | \$13
8oz black angus burger, with lettuce, tomato, roasted garlic & rosemary aioli, served on a toasted brioche bun, with your choice of swiss, cheddar, or american cheese. (add applewood smoked bacon +\$1)

The PPAC Panini | \$12
Grilled chicken, with rosemary aioli, lettuce, tomato, bacon, and pickled onion on pressed sourdough

Mediterranean Hummus Wrap | \$11
House made hummus, romaine, cucumber, roasted red pepper, pickled carrots, and onions in a flour tortilla wrap

Mile High Pastrami | \$12
Grilled rye, piled high with pastrami, swiss cheese, whole grain mustard, and pickled onions

All burgers & sandwiches are served with fries

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.