

Back Bay Gourmet

Dinner Menu

Small Plates

Guac & Pico

House-made guacamole and pico de gallo served with tortilla chips. 6

Skillet Chips

Our house potato chips topped with blue cheese & a creamy mornay sauce. Served sizzling hot. 9

Truffle Fries

Our house fries topped with Manchego cheese, Parmesan cheese, green onion, and drizzled with white truffle oil. 8

Charleston Fried Greens

Fried green tomatoes topped with pimento cheese & a charred jalapeño creme. 10

Maple Bourbon Seared Scallops*

Served over butternut squash risotto & a bed of kale. 12

Deviled Crab Dip

Creamy crab dip topped with a seasoned crust and served with toast points. 12

Beer Cheese Short Rib Sliders

Three short rib sliders topped with beer cheese, fried onions & arugula. Served on brioche buns. 11

Charcuterie

served with seasonal accompaniments (Choice of 4)

MEATS:

prosciutto
Genoa salami
capocollo
soppresata

SPREADS:

hummus
goat cheese
romesco
pimento cheese

CHEESES:

Irish Porter Cheddar
Smoked Gouda
Edam
Beemster 15

Entrées

Served with our house-made bread of the day.

Salmon Mostarda*

Seven ounce salmon filet pan seared and finished with a vermouth mustard cream sauce. Served with roasted potatoes or capellini aglio e olio and your choice of vegetable. 23

Parmesan Encrusted Salmon*

Seven ounce salmon filet encrusted in Parmesan panko bread crumbs. Served with mashed potatoes, grilled lemon and your choice of vegetable. 23

Crab Cakes

Two crabcakes broiled and topped with a tarragon caper sauce and fried capers. Served with oven roasted red potatoes and your choice of vegetable. 26 (single crab cake 19)

Shrimp & Grits

Sautéed shrimp served over cheesy stone ground grits. Topped with a lightly spiced tomato butter sauce, green onion & crumbled bacon. 20

Mediterranean Chicken

Two breasts stuffed with feta, spinach & portabella mushrooms. Topped with a basil lemon sauce. Served with mashed potatoes and your choice of vegetable. 19

Chicken Marsala

Two grilled chicken breasts finished with a Marsala wine sauce. Served with capellini aglio e olio and your choice of vegetable. 19

Pork Scallopini

Breaded medallions seasoned with sage, pan seared and finished with a vermouth mostarda sauce. Served with mashed potatoes and your choice of vegetable. 20

Braised Short Ribs

Served with mashed potatoes, mirepoix (roasted carrots, celery & onion) and a magnificent short rib au jux. 19

Drunken Sirloin*

An eight ounce sirloin grilled and topped with a whiskey compound butter. Served with oven roasted red potatoes and your choice of vegetable. 22

Filet Mignon Amatriciana*

A grilled six ounce filet topped with a smoky tomato sauce with onion & prosciutto and drizzled with a balsamic reduction. Served with capellini aglio e olio and your choice of vegetable. 32

Pasta & Risotto

add chicken (5), shrimp (6), salmon* (10) to our vegetarian dishes

🍷 Florentine

Spinach, roasted tomatoes, onions, garlic, Parmesan cream sauce and penne pasta. 13

Shrimp & Scallops

Pan-seared shrimp and sea scallops tossed with linguine pasta, shaved garlic, onion and roasted red peppers in a sherry cream sauce. 23

Shrimp & Butternut Squash Risotto

Grilled Shrimp with grilled apple slices, red onion and kale served over butternut squash risotto and topped with crumbled bacon. 21

Short Rib Stroganoff

Shredded short rib beef atop egg noodles tossed with bacon, peas, onion, carrots, mushrooms, tomato & a creamy red wine sauce. 19

\$2 charge for an extra plate. 18% gratuity added for parties of 6 or more. No more than one split check please.

*Consumer Advisory: consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness.

Handhelds

1/2 lb Grilled Angus Burger*

Your choice of cheese (cheddar, Swiss or pepperjack), bacon, mayo, lettuce and tomato on a brioche bun. Served with bistro fries. 13

1/2 lb Bistro Burger*

Crème de brie, roasted mushrooms, caramelized onions, lettuce and tomato on a brioche bun. Served with bistro fries. 14

1/2 lb Beer Cheese Burger*

Beer cheese, bacon, fried onions, mayo, spinach and tomato on a brioche bun. Served with bistro fries. 14

Crab Cake Sandwich

Seared crab cake with lettuce & tomato and a traditional remoulade on a brioche bun. Served with bistro fries. 14

Blackened Shrimp Tacos

Two large tacos. Grilled flour tortillas are filled with blackened shrimp, avocado, Manchego cheese, green & red cabbage, green onion, and an orange vinaigrette. Served with tortilla chips. 16

🍃 Black Bean Burger

Your choice of cheese (cheddar, Swiss or pepperjack), chipotle mayo, lettuce and tomato on a brioche bun. Served with bistro fries. 10

Pizza

A 10" low carb, thin crust cauliflower pizza dough is now available as a substitute for our regular pizza dough

🍃 Margherita

Tomatoes, fresh mozzarella, garlic oil and fresh basil. 10

🍃 Greek Salad

Fresh dough baked with basil oil, feta cheese, mozzarella & herbs. Topped with a light salad of spinach, grape tomatoes, red onion, roasted red peppers & kalamata olives tossed in vinaigrette. 13

Pesto Chicken

Grilled chicken, caramelized onions, sundried tomatoes, basil pesto, Parmesan cheese, fresh mozzarella and arugula. 14

Shrimp Scampi

Sautéed shrimp, green onion, Manchego, fresh mozzarella and Parmesan cheeses. 14

Signature Sandwiches

served with our house-made chips & a pickle

Bistro

Roast beef, caramelized onions, blue cheese and balsamic cream on French bread. 11

Club

Smoked turkey, ham, bacon, Muenster cheese, pesto aioli, lettuce and tomato on toasted country white or multigrain bread. 11

Sandbridge

Honey ham, bacon, grilled pineapple, coleslaw, and Havarti cheese on ciabatta. 11

Fried Green Tomato BLT

Fried green tomato layered with ripe red tomato, bacon, lettuce and a pesto aioli on toasted country white bread. 11

Entrée Salads

add chicken (5), shrimp (6), salmon* (10)

Monticello

Mixed greens, dried cranberries, sliced apples, shredded carrots, candied walnuts, crumbled blue cheese and balsamic vinaigrette. 10

Greek

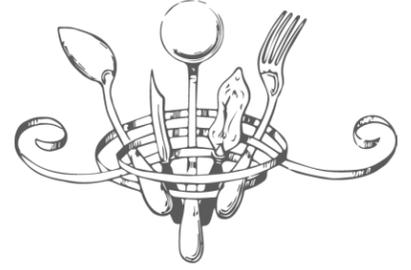
Romaine, cucumber, tomato, red onion, roasted red peppers, Kalamata olives, pepperoncini, feta cheese and Greek dressing 10

Derby

Romaine topped with tomato, egg, bacon, avocado, blue cheese and our derby-mustard vinaigrette. 10

Kale Power Salad

Kale, spring mix, spinach & arugula topped with roasted butternut squash, avocado, spiced pecans & almonds, pumpkin seeds, golden raisins, red onion, feta cheese, and hardboiled egg. Served with a grilled Parmesan and herb crostini and our raspberry vinaigrette. 12



Side Salads

House

Mixed greens, arugula, tomato, cucumber, goat cheese and croutons. Served with your choice of our house-made dressings. 6

Caesar

Romaine, Parmesan cheese and croutons. Tossed in our creamy Caesar dressing. 6

Apple, Almond & Chevre

Mixed greens, apples, goat cheese, almonds, bacon and our cider vinaigrette. 7

Sides

VEGETABLES

broccolini 4

brussels sprouts 4

harvest roasted vegetables

roasted butternut, parsnips, carrots & cranberries 5

STARCHES

red new potatoes 4

butternut squash risotto 6

cheesy stone ground grits 3

roasted garlic mashed potatoes 4

capellini aglio e olio

capellini pasta tossed in garlic & oil 5

9 blend mac & cheese 6

bistro fries 4

sweet potato fries 5

Soups of the Day

Eight ounce cup 5

Twelve ounce bowl 7

🍃 - vegetarian

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