

Back Bay Gourmet

Dinner Menu

Small Plates

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

Charleston Fried Greens
Fried green tomatoes topped with pimento cheese & a charred jalapeño cream. 10

Mini Sweet Potato Biscuits
Filled with our house-made pimento cheese and honey ham. 10

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

Mini Crabcakes
Three, 2 ounce pan seared crabcakes served with our chipotle aioli. 15

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

Pulled Pork Sliders
Three pulled pork sliders topped with honey chipotle sauce and cole slaw. Served on brioche buns. 10

Mini Pulled Pork or Chicken Tacos
Three mini soft shell tacos filled with your choice of pulled pork or chicken, shredded queso blanco, sour cream, pico de gallo & shredded lettuce. 10

Charcuterie
served with seasonal accompaniments
(Choice of 4)

MEATS:
prosciutto
mortadella with pistachio
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.

Seared Salmon*
Seven ounce salmon filet pan seared and finished with a summer orange sauce. Served over a bed of sliced oranges with risotto and your choice of vegetable. 21

Baked Salmon*
Seven ounce salmon filet encrusted in Parmesan panko bread crumbs. Served with mashed potatoes, grilled lemon and your choice of vegetable. 21

Tuna*
Eight ounce tuna steak blackened and pan seared to temp. Topped with a tomato ginger sauce & balsamic reduction. Served with risotto and your choice of vegetable. 21

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. 18

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

Pork Tenderloin
Medallions grilled and finished with a mushroom prosciutto Marsala sauce. Served with oven roasted honey butter red potatoes and your choice of vegetable. 20

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

Fresco Filet Mignon*
A grilled six ounce filet topped with blistered tomatoes and lemon butter. Served with oven roasted red potatoes and a spring salad tossed in a light orange vinaigrette. 32

Pasta & Risotto

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

Shrimp & Scallops
Pan-seared shrimp and sea scallops tossed with linguine pasta, shaved garlic, onion and roasted red peppers in a sherry cream sauce. 22

Blackened Shrimp or Chicken Risotto
Your choice of blackened grilled chicken or seared shrimp with sundried tomatoes, asparagus, red onion & roasted garlic. Served in a white wine cream sauce over risotto. 21

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

✓ **Risotto Primavera**
Squash, eggplant, zucchini, portabella mushrooms, tomato, garlic & basil tossed in a red wine & butter sauce and served over herbed risotto. 14

\$2 charge for an extra plate. 18% gratuity added for parties of 6 or more.

*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

Shrimp or Pulled Pork Tacos

Two giant tacos. Grilled flour tortillas are filled with your choice of shrimp or pulled pork, black beans, grilled onions, peppers, shredded queso blanco, grilled avocado, sour cream, pico de gallo & shredded lettuce. Served with tortilla chips & a wedge of lime. 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

🍌 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

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

Sandbridge

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

Fried Green Tomato BLT

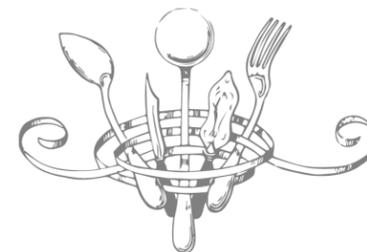
Fried green tomato layered with ripe red tomato, bacon, lettuce and a pesto aioli on toasted country white bread. 11

Italian

Mixed greens, roasted red peppers, sun-dried tomatoes, goat cheese, croutons, pine nuts and Italian red wine vinaigrette. 10

Cuban

Romaine, chickpeas, cucumber, avocado, tomato, plantain chips and cilantro-lime vinaigrette. 10



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

Strawberry Salad

Mixed greens with strawberries, feta cheese, red onion, avocado and sliced almonds with a white balsamic vinaigrette. 7

Caprese

Mixed greens tossed in basil oil with tomato slices, fresh basil and fresh mozzarella. Topped with a balsamic drizzle. 7

Sides

vegetables

broccoli 4

brussels sprouts 4

grilled asparagus 5

succotash 4

starches

red new potatoes 4

honey butter red potatoes 4

herb risotto 6

cheesy stone ground grits 3

roasted garlic mashed potatoes 4

9 blend macaroni & cheese 6

bistro fries 4

sweet potato fries 5

Soups of the Day

Eight ounce cup 5

Twelve ounce bowl 7

🍌 - vegetarian

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