

STARTERS & SHARED APPETIZERS

Grilled Artichokes - \$12 (VG/GF)

Roma style, grilled with lemon and olive oil

Hummus Trio - \$13 (VG/GF)

Roasted red pepper, black bean, white bean and garlic, carrots and cucumbers, and flat bread

Backstage Wings - \$15 (GF)

8 applewood-smoked, slow-roasted, finished with brown sugar smoked cumin dry rub, with maple whiskey glaze, traditional buffalo sauce and ranch dressing

Scallops and Bacon - \$16 (GF)

Tender scallops wrapped with bacon with a creamy horseradish sauce

Roast Pork Eggrolls - \$13

2 Italian-style pork eggrolls, broccoli rabe, sharp provolone, cherry pepper relish aioli

Crispy Pork Belly - \$16 (GF)

Tender pork belly bites with spiced rum apple butter glaze served with julienned apples and pickled red onion

Mediterranean Plate- \$16

Cured Italian meats, tomato bruschetta, burrata with fig balsamic reduction, mixed marinated olives, crostini and grilled flat bread

Drunken Shrimp - \$15 (GF)

Pan-seared large shrimp with garlic bourbon sauce

Stuffed Portobello Mushroom - \$14 (V/GF)

Roasted portobello mushroom, topped with broccoli rabe, roasted red peppers, smoked provolone, romesco sauce

Beer Mussels - \$15

Mussels steamed with chorizo, spinach, street corn, and red onion with a Backpack Beer chipotle broth

Mac & Cheese - \$12 (V): Cavatappi pasta in a rich creamy homemade cheese sauce made with Swiss and Colby cheese, topped with toasted buttery cracker crumbs (top with your choice of grilled chicken +\$6, braised short rib +\$8)

HANDHELDS

served with housemade potato chips. Substitute French fries or house salad (with red wine vinaigrette) for \$3 more.

Roast Pork - \$17

South Philly-style slow-roasted pork, smoked provolone, roasted red peppers, spinach on a seeded roll. Add long hots \$2

Roast Prime Rib - \$19

Slow-roasted, thinly sliced ribeye, cooper sharp, frizzled onions, horseradish aioli

Backstage Burger or Chicken - \$18

Smoked bacon, cheddar cheese, frizzled onions, arugula, tomatoes, Daniel's steak sauce, brioche

Cali-Style Burger or Chicken - \$17

Smashed avocado, tomato, mixed field greens, pepper jack, pickled red onions, brioche

Black Bean Burger - \$17 (V/VG)

homemade mix of black bean, roasted corn, bell pepper, and red onion, topped with pepper jack cheese. Grilled and served with mixed field greens, fresh tomato, chipotle ranch, brioche

SALADS

Make it a meal! Add grilled shrimp \$9, grilled chicken \$9, crumbled bean burger \$9, or salmon \$12

Charred Caesar - \$15 (V)

Grilled romaine lettuce, shaved parmesan, crostini, Caesar dressing, finished with parmesan crisp and grilled lemon

Street Corn Cobb - \$15 (GF)

Roasted corn, chorizo, tomato, avocado, cotija cheese over mixed greens with chipotle ranch dressing

Beet Salad- \$15 (V/GF)

Braised yellow, golden and red beets, arugula, goat cheese, bacon lardons, mandarin oranges, pickled red onion, orange citrus vinaigrette

Kale Salad - \$15 (V/GF)

Baby kale, roasted butternut squash, feta cheese, candied walnuts, sundried cranberries, grape tomatoes, cranberry maple vinaigrette

Grain Salad - \$15 (VG/GF))

Quinoa, farro, chick peas, edamame, arugula, red onion, roasted red peppers, sunflower seeds, lemon vinaigrette

(GF) Gluten-Free (V) Vegetarian (VG) Vegan or can be made Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any allergies.

ENTREES

Twin Filet Mignon - \$42 (GF)

Twin 4 oz. filets charbroiled, topped with roasted shallot demiglace, garlic mashed potatoes, and sauteed zucchini and squash, red onion, red peppers

Short Rib - \$39 (GF)

Braised and slow-roasted short rib in a red wine reduction served with garlic mashed potatoes and grilled asparagus

Crab Cakes - \$30

Chef Dan's award-winning crab cakes, pan seared, with roasted corn relish over peppery arugula, citrus cilantro aioli

Penne alla Vodka- \$28

Tender pasta sauteed with prosciutto and peas in a vodka blush cream sauce, finished with basil and shaved Romano. Choose shrimp or grilled chicken.

Seafood fra Diavolo- \$30

Linguini with shrimp and PEI mussels tossed in our spicy marinara sauce

Mushroom Raviolis - \$26 (V)

Cheese and mushroom stuffed raviolis, sauteed with mushrooms, artichoke hearts, and roasted pearl onions, tossed in a brown butter sauce, finished with truffle oil and Italian parsley

Atlantic Salmon - \$32 (GF)

Pan-seared Atlantic salmon, served with tricolor couscous and quinoa blend tossed with asparagus, grape tomatoes, wilted kale, finished with lemon garlic olive oil

Pork Chop - \$34

Charbroiled with mesquite dry rub, bacon bourbon Dijon glaze, grilled cornbread, zucchini and squash, red onion, red peppers

Chicken Parmesan- \$25

Tender chicken cutlet topped with our housemade marinara and Italian cheese blend, served over a bed of linguini

SOUP

French Onion - \$10

Classic blend of caramelized onions, red wine beef broth, melted Swiss and provolone, topped with crispy onions

Soup du jour

Ask your server for details

FLAT BREADS

Truffle - \$15 (V)

Mixed mushrooms, garlic confit, shredded mozzarella, cherry tomatoes

Margherita - \$15 (V)

Marinara, fresh mozzarella, basil

Classic - \$15

Prosciutto, red peppers, arugula, balsamic drizzle, mozzarella

BBQ Chicken - \$15

BBQ Chicken, BBQ bacon jam, red onions and scallions, topped with a blend of Swiss, cheddar, and pepper jack

Veggie Pie - \$15 (V)

Mixed green pesto, mozzarella, jalapeno peppers, mixed bell peppers, zucchini, roasted grape tomatoes

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KIDS' MENU

Flatbread pizza with sauce and cheese (V) - \$12

Mac & Cheese (V) - \$12

Pasta with marinara or butter and parm (V) - \$12

Chicken Fingers and fries - \$12

Check out our Drinks Menu!
Craft Beer, Local Wines, and Specialty
Cocktails made with PA Distilled Spirits,



CONSHOHOCKEN
★ BREWING COMPANY ★