

STARTERS & SHARED APPETIZERS

Grilled Artichokes - \$14 (VG/GF)

Roma style, grilled with lemon and olive oil

Hummus Trio - \$14 (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 - \$14

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

Strawberry Bruschetta - \$14 (V)

Housemade crostini with whipped lemon mint goat cheese, topped with sliced strawberries and a fig balsamic reduction

Grilled Peach Burrata - \$15 (GF)

Burrata, grilled local peaches, Jersey tomatoes, prosciutto, drizzled with a fig balsamic reduction

Eggplant Rollantini - \$15 (V)

Thinly sliced breaded eggplant stuffed with ricotta, sweet mascarpone and romano cheeses, wilted spinach, served over our housemade marinara sauce

Beer Mussels - \$16

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

Drunken Shrimp - \$16 (GF)

Pan-seared large shrimp with garlic bourbon sauce

Mac & Cheese - \$12 (V): Cavatappi pasta in a rich creamy homemade cheese sauce made with Swiss and Colby cheese, sauteed shallots, 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

Pastrami Reuben - \$16

Slow-roasted beef pastrami, Conshy beer kraut, and Swiss cheese with Thousand Island dressing on grilled marble rye

SALADS

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

Charred Caesar - \$16 (V)

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

Street Corn Cobb - \$16 (GF)

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

Beet Salad - \$16 (V/GF)

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

Caprese Salad - \$16 (V/GF)

Peppery baby arugula, beefsteak tomatoes, fresh mozzarella cheese, finished with extra virgin olive oil, balsamic reduction, and fresh basil

Asian Salad - \$16 (V/GF)

Mixed field greens, red onions, carrots, baby corn, water chestnuts, roasted cashews, tossed with a thai peanut dressing

Summer Berry Salad - \$16 (V/GF)

Baby spinach, fresh berries, grape tomatoes, cucumbers, red onions, crumbled feta cheese, drizzled with a mixed berry 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. Add grilled shrimp +\$9

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 Pescatore - \$32

Linguini and sauteed shrimp, salmon, and mussels tossed in our homemade marinara with a touch of white wine

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

Mediterranean Salmon - \$32 (GF)

Pan-seared Atlantic salmon, served over a warm salad of kale, artichoke hearts, red lentils, grape tomatoes, and roasted red peppers with a citrus vinaigrette

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 - \$12

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, drizzled with truffle oil

Margherita - \$15 (V)

Marinara, fresh mozzarella, basil

Classic - \$15

Prosciutto, red peppers, arugula, balsamic drizzle, mozzarella

Buffalo Chicken - \$15

Spicy chicken, buffalo sauce, red onions and scallions, topped with mozzarella, finished with drizzled bleu cheese

Veggie Pie - \$15 (V)

Garlic confit, mixed Italian cheeses, roasted red peppers, mushrooms, roasted tomatoes, and red onions

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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 ★