

Backstage TAP + GRILLE

SOUPS

French Onion - \$10

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

Soup du jour

Chef's creation of the day

APPETIZERS

Corn Fritters - \$12

Deep-fried corn cakes with roasted corn and honey butter, maple aioli

Avocado Toast - \$12

Smashed avocado with pickled red onions and shaved cucumbers served on white, wheat, or marble rye toast. Add a fried egg +\$3

Hummus Trio - \$13 (VG/GF)

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

Yogurt Parfait - \$8

Creamy yogurt with your choice of honey, granola, and seasonal berries

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

Crispy Pork Belly - \$16 (GF)

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

Sunday Brunch

HANDHELD S

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

Avocado Caesar Wrap - \$16

Grilled chicken, crisp romaine, parmesan crisp, garlic croutons, smashed avocado in a flour tortilla

Breakfast Burrito - \$15

Scrambled eggs and cheddar with home fries, pico de gallo, and pork roll or turkey bacon.

Breakfast Burger - \$18

8 oz. choice angus beef burger (substitute black bean burger) with arugula, cheddar, pork roll, herb garlic aioli, topped with an egg, sunny side up.

Veggie Wrap - \$15

Roasted balsamic vegetables, arugula, fresh mozzarella, and white bean hummus

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, coopers sharp, frizzled onions, horseradish aioli

Reuben - \$16

Beef pastrami, sauerkraut, Swiss cheese, Thousand Island dressing, served open faced on grilled marble rye

SALADS

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

Beet Salad - \$15 (V/GF)

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

Harvest Salad - \$15 (V/GF)

Romaine, baby arugula, diced butternut squash, candied walnuts, sun-dried cranberries, grape tomatoes, feta, with honey apple cider vinaigrette

Classic Caesar - \$15 (V)

Crisp romaine lettuce, shaved parmesan, croutons, Caesar dressing, finished with parmesan crisp

(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.

Backstage TAP + GRILLE

Sunday Brunch

ENTREES

Eggs Benedict - \$16

Poached egg served on an English muffin with Canadian bacon and Hollandaise sauce. Served with home fries.

Eggs Chesapeake - \$18

Poached egg served on an English muffin topped with our award-winning crab cake and Old Bay Hollandaise sauce. Served with home fries.

Backstage Waffles - \$15

Our own housemade cornmeal waffles served with warm maple syrup

Shrimp & Grits - \$18

Cheesy grits with seared shrimp and andouille sausage with a Cajun cream sauce

Short Rib Hash - \$24

Crispy potatoes with braised short rib, caramelized onions, chimichurri, topped with an egg, sunny side up

All American Breakfast - \$14

Two eggs (sunny side up or over easy) with your choice of bacon, pork sausage, or turkey sausage, served with white or wheat toast and home fries

Make Your Own Omelette - \$16

Fluffy omelette, choice of 3 toppings: select from tomatoes, onions, roasted red peppers, mushrooms, spinach, cheddar, American, ham, bacon, turkey bacon, served with white or wheat toast and home fries

SIDES

Home Fries \$4

Pork Roll \$5

Turkey Bacon \$5

Pork Bacon \$5

Turkey Sausage \$5

Pork Sausage \$5

Grits \$5

Toast \$3 (white, wheat, marble rye)

French Toast - \$15

Two slices of thick brioche bread served with warm maple syrup (seasonal berries and whipped cream +\$2)

Veggie Frittata - \$14

Fluffy egg frittata with roasted red peppers, spinach, mushrooms, shallots and Swiss cheese

Shrimp Tacos - \$15

3 flour tortillas with Cajun-seasoned shrimp, arugula, pico de gallo, lime juice

BEVERAGES

Bloody Mary \$10

Hidden Still Vodka, Tomato Juice, Bloody Mary Mix, Horseradish

Michelada \$8

Lime Juice, Worcestershire Sauce, Soy Sauce, Tabasco Sauce, Ring The Bell lager

Mimosa \$7

Chaddsford White Sparkling, Choice of Juice (Orange, Cranberry, Pineapple, Grapefruit, Pomegranate)

Brunch Crush \$8

Hidden Still Vodka, Triple Sec, Choice of Juice, Sprite (Choice of Orange, Cranberry, Lemon, Lime, Pineapple Juice)

Dirty Shirley \$10

Hidden Still Vodka, Grenadine, Sprite

Gin & Juice \$8

Irvine's Gin, Orange Juice

Espresso Martini \$10

Vanilla Vodka, Coffee Liqueur, Espresso

Keystone Coffee \$10

Northbound Bourbon, Coffee, Bourbon Cream

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