

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

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)

Smoked Mozzarella - \$13 (V/GF)

Charred fresh mozzarella with grilled zucchini, roasted red peppers, balsamic reduction

Nashville Tenders - \$14

Spicy hand-breaded chicken tenders with Nashville sauce, apple slaw

Drunken Shrimp - \$15 (GF)

Pan-seared large shrimp with garlic bourbon sauce

Veal Dumplings - \$14

Pan-seared, housemade crispy wonton dumplings in a mushroom marsala sauce

Beer Mussels - \$15

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

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

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

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, 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

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

Beet Carpaccio - \$15

Braised beets, arugula, goat cheese, crispy prosciutto, pickled red onion, roasted shallot champagne vinaigrette

Mozzarella Panzanella - \$15 (V)

Ciliegine mozzarella, grape tomatoes, red onions, arugula pesto with toasted pecans, garlic croutons, balsamic

Grain Salad - \$15 (VG)

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

Spinach Linguini - \$26 (V)

Tender pasta, roasted red peppers, zucchini and squash, asparagus, heirloom tomatoes, baby spinach, and red onions, garlic white wine sauce, parm

Seafood fra Diavolo- \$32

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

Broccoli Rabe Raviolis - \$29

Housemade cheese raviolis with hot Italian sausage and broccoli rabe, topped with cherry tomatoes, garlic white wine sauce

Atlantic Salmon - \$32 (GF)

Pan-seared Atlantic salmon, served with fingerling potatoes, asparagus and cherry tomato hash, finished with lemon and oil

Pork Chop - \$34

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

Chicken Sofrito - \$28

European-style semi-boneless chicken breast with a southwest dry rub, seared, served on a bed of farro, spinach, roasted red pepper, finished with sofrito sauce, EVOO and lime juice

FLAT BREADS

Truffle - \$15 (V)

Mushrooms, garlic confit, shredded mozzarella, cherry tomatoes

Margherita - \$15 (V)

Marinara, fresh mozzarella, basil

Classic - \$15

Prosciutto, red peppers, arugula, balsamic drizzle, mozzarella

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 ★

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.