Backstage TAP + GRILLE

MENU

STARTERS & SHARED APPETIZERS

Crab Bites - $18

Maryland-style. Creamy Crab Imperial, lightly breaded, served with Old Bay aioli

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 Brussels Sprouts - $14 (V/VG/GF)

Crispy outside, soft inside, tossed with sundried cranberries, drizzled with citrus honey

Scallops and Bacon - $16 (GF)

Tender scallops wrapped with bacon with a creamy horseradish sauce

Cheesesteak Eggrolls - $15

A Philly classic. Shaved ribeye, Cooper sharp with a hint of caramelized onion, served with sriracha ketchup

Grilled Artichokes - $16 (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

Rosemary Truffle Fries - $12 (V/VG)

Skin-on potato dippers with rosemary salt, white truffle oil, and shaved grana

Beer Mussels - $16 (GF)

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 a spicy garlic bourbon sauce

Sweet Potato Burrata - $16 (GF)

Creamy burrata, roasted sweet potatoes, prosciutto, crumbled pistachios, drizzled with a fig balsamic reduction

Mac & Cheese - $13 (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 +$7, braised short rib +$9, black bean burger +$9)

HANDHELDS

**served with housemade potato chips.
Substitute French fries or house salad
(with lemon thyme vinaigrette) for $4 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



Burger of the Week

Ask your server for details

SALADS

Make it a meal! Add grilled shrimp $10, crab cake $12, grilled chicken $9, crumbled bean burger $9, or salmon $12

Greek Salad- $16 (V/GF)

Crisp romaine and mixed greens, kalamata olives, roasted red peppers, red onions, feta, grape tomatoes, and pepperoncini with a lemon garlic oregano vinaigrette

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

Classic Caesar - $16 (V)

Crisp romaine, homemade garlic croutons, Caesar dressing, parmigiano and romano

Harvest Salad - $16 (V)

Baby arugula, mixed greens, roasted butternut squash, crispy apples, toasted walnuts, sun-dried cranberries, grape tomatoes, feta, maple dijon 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.

Backstage TAP + GRILLE

MENU

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

ENTREES

Twin Filet Mignon - $43 (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

Crab Cakes - $32

Chef Dan's award-winning crab cakes, pan seared, with roasted fingerling potatoes, grilled asparagus, sundried tomato and roasted garlic remoulade

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.

Mushroom Ravioli - $26 (V)

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

Short Rib - $41 (GF)

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

Maple Salmon - $32 (GF)

Fresh Atlantic salmon, pan seared, finished with a maple and whole grain Dijon mustard glaze, served with roasted sweet potato wedges and Brussels sprouts

Pork Chop - $36

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

Tortellini & Shrimp - $30

Tricolor cheese tortellini, sauteed with shrimp, baby spinach, grape tomatoes, in a garlic cream sauce

Chicken Parmesan- $27

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

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

Pepperoni Hot Honey - $15 (V)

Pepperoni hot honey with marinara and 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 Drink Menu!
Craft Beer, Local Wines, and Specialty Cocktails made with PA Distilled Spirits,

CONSHOHOCKEN ★ BREWING COMPANY ★

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