

# BACKST☆GE

## KITCHEN + BAR

### ACT I

#### *Small Plates*

Jumbo Shrimp Cocktail | \$14  
Four jumbo U-10 shrimp, chilled  
and served with a roasted tomato cocktail sauce

Rhode Island Calamari | \$11  
Crispy rings, banana peppers, garlic, with a white wine  
marinara sauce for dipping

Waiting in the Wings | 6 for \$9, 12 for \$15  
Crispy fried chicken wings, with choice of buffalo,  
asian sticky, or sweet chili sauces

The Trinity (Rep) of Dips | \$14  
House made hummus, old school pimento cheese, and  
warm spinach & artichoke dip, served with cucumbers,  
carrots, celery, corn chips, and warm pita bread

Bucket of Mussels | \$11  
With white wine, shallots, butter, and crusty bread

Lobster Salad Sliders | \$18  
Four lobster salad sliders, with red bell pepper, celery,  
lemon juice and sour cream, served with lettuce, tomato  
marmalade on brioche buns



### ACT II

#### *Large Plates*

Rye Crusted Salmon | \$18  
Pan seared salmon, served with a chourico hash,  
pickled carrots, and balsamic glaze

Curtain Call Chicken | \$16  
Pan-seared chicken, with spinach, artichoke, and sun-dried  
tomatoes in a white wine sauce with Yukon gold smashed  
buttermilk potatoes and seasonal vegetables

BLT Scallops Risotto | \$24  
Bacon herb risotto, with arugula, and pan-seared  
scallops topped with a spicy tomato jam

Fish & Crisps | \$18  
Locally sourced cod, beer battered and served with  
Asian style Napa slaw, house made kettle chips,  
and charred lemon tartar sauce

Vegetable Napoleon | \$19  
Four layers of grilled portabella, eggplant zucchini,  
and mozzarella cheese with romesco and pesto sauces

12oz. Broadway Strip Steak | \$32  
Spice rubbed, with chimichurri butter,  
smoked gouda mac & cheese, and seasonal vegetable



### INTERMISSION

#### *Soups & Greens*

Sweet Potato Clam Chowder | \$7  
Clam chowder with a twist! Sweet potatoes, chourico,  
tarragon, a touch of cream, and loaded with clams

Tomato Basil Soup | \$7  
Oven roasted tomato, fresh basil,  
served with a mini grilled cheese

Chicken Noodle Soup | \$7  
Roasted chicken, carrots, celery, fresh herbs,  
spinach, and cheese sacchetti

Flight of Soup | \$8  
Can't decide? Try all three soups!

The Julius Caesar | \$10  
Crisp romaine wedge, with parmesan, a  
sourdough crouton, and Caesar dressing

The Green Room Spinach Salad | \$10  
Served with Applewood smoked bacon, sundried  
tomatoes, toasted almonds, goat cheese  
and a maple vinaigrette

Arugula Salad | \$11  
Candied pecans, granny smith apple, red onion, dried  
cranberries, and fennel, with orange buttermilk dressing

ADD: Grilled Chicken (\$4),  
Salmon (\$8), or Grilled Shrimp (\$8)

### STAGEHANDS

#### *Burgers & Sandwiches*

Backstage Burger | \$13  
8oz black angus burger, with lettuce, tomato, roasted  
garlic & rosemary aioli, served on a toasted brioche bun,  
with your choice of swiss, cheddar, or american cheese.  
(add applewood smoked bacon +\$1)

The PPAC Panini | \$12  
Grilled chicken, with rosemary aioli, lettuce, tomato,  
bacon, and pickled onion on pressed sourdough

Mediterranean Hummus Wrap | \$11  
House made hummus, romaine, cucumber, roasted red  
pepper, pickled carrots, and onions in a four tortilla wrap

Mile High Pastrami | \$12  
Grilled rye, piled high with pastrami, swiss cheese, whole  
grain mustard, and pickled onions

All burgers & sandwiches are served with fries