11th Annual Brandywine Valley RESTAURANT WEEK

Dinner 2 Courses for $35
or Add a Loster Tail and
3rd Course for $55

The Back Burner RESTAURANT

1st Course

Cup Pumpkin Mushroom Soup
Our critically acclaimed secret recipe

* House Greens
Gorgonzola, spiced walnuts, tomato, cranberries & balsamic

* Shrimp Lejon
Horseradish, bacon wrapped shrimp, tangy dill sauce

Better Cheddar
House made cheese blend, flatbread, grapes, ginger pear marmalade, walnuts

2nd Course

* Maple Pecan Glazed Salmon
Crispy skin on seared salmon, butternut squash risotto, haricot verts almondine

* Red Wine Braised Beef Short Ribs
Parmesan risotto, caramelized tri colored baby carrots, merlot demi-glace

Rigatoni Pasta
Italian sausage, broccoli, tomatoes, spinach & roasted garlic cream sauce, side garlic bread

Chicken Rollatini
Garlic mashed potatoes, grilled asparagus, porcini cream sauce

3rd Course

Apple Cobbler

Whiskey Apple Bread Pudding

Choice of Ice Cream

(Chocolate or Vanilla)

*Gluten Free

NO SUBSTITUTIONS