

# APPETIZERS

## FRENCH ONION SOUP \$7

House-made served with croutons and cheese on top

## SOUP DU JOUR \$4 cup // \$6 bowl

Daily chef creation

## B9 CHILI \$5 cup // \$6 bowl

House-made Texas-style chili

## CHICKEN QUESADILLA \$9

Flour tortilla filled with grilled chicken, cheddar cheese, tomatoes and scallions

## ASIAN PORK DUMPLINGS \$9

Fried dumplings served with a sesame ginger dipping sauce

## FRIED ARTICHOKE \$9

With citrus horseradish dipping sauce

## EGGPLANT FRIES \$8

Hand cut, lightly floured, dusted with Romano cheese with a San Marzano tomato dipping sauce

## HAWG WINGS \$10

Three tender hog shanks, coal-roasted and tossed in house-made BBQ sauce

## LOADED NACHOS \$9

Topped with chili, cheese and scallions

## FRIED FRESH MOZZARELLA \$8

Served with a San Marzano tomato dipping sauce

## MEATBALLS \$12

2 large house-made meatballs served with ricotta cheese

## POTATO SKINS \$10

Four potato skins loaded with cheese, bacon, tomatoes, sour cream and scallions

## SPUDSTERS \$12

Mashed potato filled tater tots topped with cheddar cheese, bacon and pico di gallo

## ASIAN RIBS \$12

1 lb. of baby back ribs tossed in a house-made Asian glaze

## TUNA POKE \$12

Fresh sushi-grade tuna, tossed in a garlic sesame soy sauce served in a cucumber cup, topped with cucumber wasabi aioli

## CHICKEN WINGS 6 / \$7 // 12 / \$12 // 24 / \$22

Coal-roasted with your choice of Naked, Jack Daniels, Buffalo (hot or mild), 7 Deadly Peppers, Asian Cowboy, Garlic Parmesan, Siracha or Honey Mustard sauce (50¢ for extra bleu cheese)

## CHICKEN TENDERS Small / \$9 // Large / \$16

Lightly breaded and tossed in your choice of sauce (See above sauces) (50¢ for extra bleu cheese)



150 SAVAGE STREET  
PLANTSVILLE, CT 06479  
HOURS: 7 DAYS 11AM-12AM

860-621-6383  
BACKNINE-TAVERN.COM  
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# SALADS

## HOUSE SALAD Small \$6 // Large \$8

A blend of romaine, iceberg, and spring mix topped with carrots and tomatoes served with balsamic vinaigrette

## WEDGE \$9

Iceberg wedge topped with chipotle ranch, applewood bacon, crumbled bleu cheese and diced tomatoes

## GRILLED CAESAR \$11

Grilled romaine heart served with a drizzle of our house-made Caesar dressing

## CHOPPED \$12

Fresh chopped greens w/cheddar, tomatoes & cucumbers tossed in a Dijon wine vinaigrette topped w/chopped bacon

## SPINACH \$11

Fresh baby spinach, bleu cheese crumbles and mushrooms with a balsamic vinaigrette

## COBB \$12

Fresh greens topped with egg, guacamole, bacon, tomatoes and bleu cheese crumbles served with ranch dressing

## GREEK CHOPPED \$12

Fresh chopped greens, feta cheese, tomatoes, cucumbers, artichokes, Mediterranean olives, pepperoncini, all tossed in a citrus vinaigrette

## KALE \$11

Kale and romaine with tomatoes, cucumbers, carrots, goat cheese, tossed in a citrus vinaigrette

Add to any salad - grilled chicken \$4

salmon or shrimp \$8, or a meatball \$6

# ENTRÉES

(Served with a house salad)

## CHICKEN PARMIGIANA \$15

with penne

## MEATLOAF DINNER \$14

with mashed potatoes and vegetable

## CITRUS ROASTED SALMON \$18

with rice and vegetable

## HOUSE-MADE MANICOTTI \$15

with meatball, chef's choice

## HOUSE-MADE LASAGNE \$15

chef's choice

# KID'S MENU

(Age 12 and under)

## MAC & CHEESE \$5

## CHICKEN TENDERS \$5

three tenders with French Fries

## HAMBURGER \$5

with French Fries (add cheese 50¢)

## BASKET OF FRENCH FRIES \$4

## BASKET OF ONION STRAWS \$5

# SANDWICHES

All sandwiches served with fries.

Gluten-free bun \$1.50

Substitute: sweet fries \$2 // onion straws \$1

house salad \$2 // chopped salad \$4

## RACHEL \$10

Roast beef topped w/cole slaw & Swiss cheese on rye bread

## REUBEN \$10

Choice of turkey or corned beef topped w/sauerkraut, 1000 Island and Swiss

## SICILIAN \$10

Prosciutto, sopressata & capicola topped w/cherry peppers, lettuce, tomato, provolone cheese & evoo

## NEW YORK, NEW YORK \$10

Corned beef & pastrami, caramelized onions, kraut, 1000 Island & Swiss

## CHICKEN WRAP \$10

Grilled chicken, lettuce & choice of chipotle or Caesar dressing

## BARBECUE \$10

Choice of house-made pulled PORK OR BEEF with our honey BBQ sauce on a Kaiser

## PORTABELLA \$10

Grilled Portabella, roasted red peppers, hummus and provolone on a Kaiser

## STEAK SANDWICH \$15

Steak topped with caramelized onions and Swiss cheese, served on a baguette

## MEATLOAF \$11

Our own house-made meatloaf topped with Swiss cheese and cranberry mayo, served on rye bread

## FRENCH DIP \$11

Thinly sliced beef topped with Swiss cheese served on an 8" baguette with au jus

## MEATBALL SUB \$12

House-made meatballs served on an 8" baguette with peppers, onions and provolone cheese

## TREE HUGGER \$11

Grilled zucchini, yellow squash, roasted red pepper, provolone cheese on Tuscan rustic bread with chipotle aioli

## FISH TACOS \$12

Three fish tacos served with yellow rice and black beans

## BUFFALO CHICKEN WRAP \$11

Crispy chicken tenders tossed in Buffalo sauce served in a flour tortilla with lettuce and bleu cheese

## CLUBS \$10

Choice of chicken, roast beef, ham, tuna or turkey

## HOT DOG \$4

Foot-long on a toasted bun (chili add \$1.5, onions or cheese 50¢)

# SPECIALTY PIES

## NAPOLITANO

Eggplant, tomatoes, ricotta, garlic and olive oil (white or red pie)

Personal \$11 Small \$13 Large \$20

## CLAMS CASINO

Clams, four cheese blend, bacon, garlic and olive oil (white pie)

Personal \$12 Small \$17 Large \$23

## SHRIMP SCAMPI

Shrimp, four cheese blend, basil and garlic (white pie)

Personal \$12 Small \$17 Large \$23

## BUFFALO CHICKEN

Breaded chicken, cheddar, mozzarella and bleu cheese crumbles (white pie)

Personal \$12 Small \$15 Large \$19

## MARGHERITA

Four cheese blend, fresh mozzarella, sliced tomatoes and basil (white pie)

Personal \$12 Small \$15 Large \$19

## B9 MADNESS

Chicken, chipotle sauce, four cheese cheddar blend, caramelized onions and roasted red peppers

Personal \$12 Small \$15 Large \$19

## BRUSCHETTA

Tomatoes, olive oil, basil, Parmesan, Romano and red onions (white pie)

Personal \$11 Small \$13 Large \$19



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# TRADITIONAL PIES

Back 9 Tavern traditional pies consist of the finest mozzarella, Italian plum tomatoes, Romano cheese and fresh basil.

Personal 9"/\$9

Small 14"/\$12

Large 18"/\$15

Each Topping \$2

Black olives, feta cheese, peppers, ricotta, long hot peppers, sausage, anchovies, bacon, mushrooms, pepperoni, onions, meatballs, tomatoes, eggplant

Add shrimp or clams:

Personal \$2.50

Small \$7

Large \$11

All pies available gluten-free in personal size only.

# BURGERS

100% 8 oz. Angus beef handmade burgers on a Kaiser roll served with fries

\$9

Choice of toppings: American, Swiss, Provolone, cheddar, pepper jack, sautéed onions, mushrooms, bacon, guacamole, roasted peppers, fried egg

50¢ each

Substitute Texas Toast \$1 or gluten-free bun \$1.50

## SHRIMP \$15

House-made fresh Gulf shrimp, scallions & red peppers topped with a chipotle aioli, no fillers or gluten

## TUNA \$16

Sushi-grade tuna pan seared and topped with sesame ginger glaze and a cucumber wasabi aioli

## JACK DANIELS \$11

Smoky glaze topped with onion straws, cheddar cheese and bacon

## SAUSAGE \$10

Smothered in broccoli rabe, peppers, onions and provolone

## MEDITERRANEAN TURKEY \$10

Fresh ground turkey topped with lettuce, tomato, kalamata & Sicilian olives, pepperoncini & feta cheese

"Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness."

# SPECIALTY PIES

## MEAT LOVERS

Pepperoni, sausage, meatball and bacon

Personal \$12 Small \$16 Large \$21

## SAUSAGE & BROCCOLI RABE

Four cheese mix, garlic and olive oil (white pie)

Personal \$12 Small \$15 Large \$20

## CAPO

Prosciutto di Parma, fresh mozzarella, spinach, ricotta, sliced plum tomatoes, olive oil (white pie)

Personal \$12 Small \$17 Large \$23

## PULLED PORK

Pulled pork, honey BBQ sauce with caramelized onions and cheddar cheese

Personal \$12 Small \$15 Large \$19

## CHICKEN PESTO

Grilled chicken, pesto, plum tomatoes and our four cheese blend

Personal \$12 Small \$15 Large \$19

## BACON CHEESEBURGER

Angus ground beef, bacon, cheddar cheese, finished with chopped lettuce, tomato, onion, ketchup and mustard

Personal \$12 Small \$17 Large \$23

## MEDITERRANEAN

Goat cheese, zucchini, yellow squash, artichoke, spinach, kalamata and Sicilian olives, tomatoes, four cheese blend (white pie)

Personal \$11 Small \$13 Large \$20