

# BACKSTREET

## C A F E

1103 South Shepherd, Houston TX, 77019 Tel: 713-521-2239 Fax: 713-520-5724

### Main Menu

#### *Beginnings*

Cheese Plate – selection of artisan cheeses 15

Saint Arnold Braised Rabbit, wild mushrooms, sourdough garlic bread 10

Cajun Spiced Onion Rings, red pepper remoulade 6

Bacon Wrapped Quail, cheddar chive biscuit, spicy smoked corn sauce 12

Duck Spring Rolls, ginger scallion soy dipping sauce 9.5

Grilled Flatbread, artichoke pesto, eggplant, peppers, zucchini 12

Steamed Mussels, housemade chorizo, grilled bread 13

Beef Carpaccio cured in salt and herbs, piquillo peppers, pinenuts,  
garlic-mushroom compote toast 13

Lump Crab Cakes, red pepper buerre blanc 13

#### *Soups & Greens*

Gulf Coast Seafood Filé Gumbo 10

Farmers Market Carrot Soup 7

Lentil Soup, root vegetables 7

Roasted Farro Salad, beet carpaccio, feta, herbs, orange vinaigrette 9

Bibb Lettuce Salad, creamy basil dressing 7

Caesar Salad (evenings, prepared tableside) 9.5

Roasted Pear, bleu cheese, dried fruit, nuts 9

Fried Green Tomato Salad, bleu cheese, portabella mushrooms, pecans 8.5

#### *Traditions*

Red Corn Chicken Enchiladas, corn pudding, green beans 18

Crispy Pan Seared Duck, butternut squash, spinach, mission figs 26

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**Meatloaf Tower**, mashed potatoes, spinach, mushroom gravy 17  
**Angel Hair Pasta**, shrimp, pinenuts, olives, sun-dried tomatoes 17  
**Jalapeno Fettuccine**, chicken, tomatoes, black beans, cilantro 17  
**Pecan Crusted Chicken**, mashed potatoes, spinach 18  
**Coffee Crusted Tenderloin**, garlic mashed potatoes, spinach, spicy maple chipotle bourbon sauce 28

## *Meats & Poultry*

**Slow Cooked Lamb Shank**, shallot confit, herbs, soft polenta 25  
**Goat Cheese Stuffed Chicken**, roasted tomatillo, cilantro, rice 18  
**Oven Roasted Petite Chicken**, andouille cornbread dressing 21  
**Braised Short Ribs, One Short Rib**, mushrooms, spinach, scalloped celery root and potato 25  
**Salt Rubbed Rib Eye**, salsa verde, fennel-potato gratin 27  
**Texas Style Steak** – chile glazed flatiron steak, stuffed jalapeño, macaroni and cheese 23  
**Hash of Slow Roasted Lamb Shoulder**, fingerling potatoes, piquillo peppers, blackened eggplant, zucchini, olives tart gremolata 18

## *Vegetables*

(Vegetarian menu available)

**Antipasto di Verdure** – seasonal vegetable selection 16  
**Linguini**, roasted potatoes, haricot verts, cherry tomatoes, olives, pesto 14  
**Creamy Polenta**, wild mushrooms, spinach, peppers, leeks 14  
**Conchiglioni**, spinach, mushrooms, pine nuts, rustic tomato sauce 15  
**Mixed Grains and Deeply Roasted Vegetables** – eggplant, fennel, peppers, artichoke, onion, squash, saffron scented mixed grains (farro, Himalayan red rice, wheat berries, soft brown rice, red quinoa and teff) 15  
**Spectacular Vegetarian Platter** 16

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### Seafood

**Sustainable Courtbouillon** – rich tomato fish stew, rice (bycatch of the day) **18**

**Shellfish Stew**, mussels, shrimp, catfish, curry **22**

**Pan Fried Catfish**, shrimp and country ham jambalaya **18**

**Seared Scallops**, arugula salad **22**

**Shellfish Risotto**, shrimp, clams, scallops, lobster and mussels **26**

**Shrimp and Stone Ground Cheese Grits**, green onion **22**

### Sides

#### *Split Dishes+3*

Corn Pudding

Butternut Squash

Fennel-Potato Gratin

Andouille Cornbread Dressing

Stone Ground Cheese Grits

Mashed Potatoes

French Fries

Jambalaya

Sautéed

Spinach

Potato & Celeriac Puree

Sautéed Green Beans

Macaroni & Cheese

Haricot Verts

*- No Separate Checks Please -*