



## Starters

### APPETIZER SAMPLER PLATTER

Baby back ribs, butter-broiled shrimp cocktail, mushroom caps duxelle, and goat cheese fritters.

For two 16- For the table 42-

### GOAT CHEESE FRITTERS

With local honey and strawberry-onion marmalade. 12-

### BABY BACK RIBS

Char-grilled pork ribs glazed with brown sugar, soy, and ginger. 12-

### MUSHROOM CAPS DUXELLE

With parmesan breadcrumbs, roasted garlic, and mushrooms. 10-

### BUTTER-BROILED SHRIMP COCKTAIL

With house-made cocktail sauce. 14.50-

### BAKED BRIE CHEESE

Candied pecans, dried blueberries, and honey-apple vinaigrette with toasted baguette. 14-

### CHILLED SHRIMP COCKTAIL

With house-made cocktail sauce. 14.50-

### VEAL-STUFFED BANANA PEPPERS

House-made veal sausage with melted provolone and marinara. 13-

### SMOKED AHI TUNA

Seared rare with pickled ginger, wasabi puree, sesame soy sauce, seaweed salad, and a wonton chip. 13.50- Entree 25-

### FRIED CALAMARI

With Thai chili sauce. 12-

### PRINCE EDWARD ISLAND MUSSELS

With grilled ciabatta bread.

Classic - white wine-garlic-lemon broth. 13-

or

Coconut Curry - coconut milk, cilantro, lime juice. 13-



## Soups

CANADIAN CHEDDAR CHEESE	bowl 6-	cup 5-
LOBSTER BISQUE	bowl 9-	cup 8-
SOUP DU JOUR	bowl 6-	cup 5-

## Sandwiches

With French fries, seasonal vegetable, or bistro salad.

### BACON-CHEDDAR BURGER\*

A blend of ground sirloin, ribeye, chuck, and brisket with cheddar, bacon, lettuce, and tomato on a toasted brioche bun. 14.50-

### SALMON BLT

Wild-caught smoked Sockeye salmon, bacon, lettuce, tomato, and cucumber-dill sauce on a toasted wheat bagel. 15-

### HOUSE-MADE VEGGIE BURGER

Black bean-quinoa burger, lettuce, tomato, and sweet-sour cilantro mayo on a toasted brioche bun. 14-

### GRILLED RUEBEN

House-braised corned beef, sauerkraut, thousand island dressing, and melted Swiss on marbled rye toast. 15-

### FRIED HADDOCK RUEBEN

The classic Rueben with a twist. 15-

## Salads

### HOUSE SALAD 7-

### HOUSE-MADE DRESSINGS

Lemon-herb vinaigrette with feta

Creamy garlic and chive

Raspberry vinaigrette with bleu cheese

White balsamic vinaigrette

Basil balsamic vinaigrette

### GRILLED ROMAINE

House-made parmesan dressing, garlic-parmesan crumbs, house pickled red onions, and anchovies. small 8- large 13-

Add grilled salmon\* 10- grilled shrimp 10- grilled chicken 5-

### STRAWBERRY-PECAN SALAD

Mixed greens, candied pecans, dried blueberries, feta, red onion, and balsamic vinaigrette. small 8- large 13-

Add grilled salmon\* 10- grilled shrimp 10- grilled chicken 5-

### SMOKED SALMON and CHOPPED SALAD

Wild-caught smoked Sockeye salmon with chopped grilled romaine lettuce, bacon bits, cucumber, cherry tomatoes, and cucumber-dill dressing. 16-

### PITTSBURGH SALAD

Mixed greens, french fries, provolone, and mustard vinaigrette.

Pittsburgh Chicken Salad (marinated, floured chicken tenders) 15-  
or

Pittsburgh Steak Salad\* (sliced Flat iron steak) 16-

## One-Plate Meals

Plated with seasonal vegetable and a mixed greens salad with white balsamic vinaigrette.

### BISTRO SCROD

Panko-crusting English-style white fish with house-made tartar sauce. 18-

### STEAK BRUSCHETTA\*

Two 3-oz. grilled USDA prime sirloin medallions over jezebel garlic toast with bleu cheese-red pepper butter. 19-

### BISTRO RIBS

Char-grilled pork ribs glazed with brown sugar, soy, and ginger. (3/4 rack) 19-

### CHICKEN BRUSHETTA

Char-grilled chicken breast over garlic toast with blistered tomatoes, arugula, and balsamic reduction. 16-

# Dinners

## BABY BACK RIBS

Signature item since opening day, in 1975.  
Char-grilled pork ribs glazed with brown sugar, soy, and ginger.  
Served with seasonal vegetable and garlic fingerling potatoes. Full Rack 26-

## SHRIMP and CHEDDAR GRITS

Panko-breaded pan-fried shrimp, corn-cheddar cheese grits. Finished with cilantro-jalapeño oil, house-made pickled jalapeños, and lime juice. 23-

## ASIAN SALMON\*

Sustainably-farmed Pacific coast Coho salmon with sesame-soy glaze, sesame seeds, green onions, jasmine white rice, and vegetable hash. 24-

## MAINE-STYLE BAKED JUMBO SEA SCALLOPS

White wine, cream, and Ritz cracker crust. Served with seasonal vegetable and potato. 26-

## SEAFOOD AMERICANA

Jumbo sea scallops, shrimp, mussels, baby clams, and brandy-lobster tomato cream with cavatappi (short spiral) pasta. 27-

## HERB-CRUSTED FILET MIGNON\*

Pan-seared 6-oz. filet, herbed bleu cheese crust, and Madeira wine sauce. Served seasonal vegetable and potato. 29-

## OSCAR STYLE\*

Topped with asparagus, jumbo-lump crab meat, and béarnaise sauce.  
Scallops Oscar 36- Salmon Oscar 34- Filet Oscar 40-

## NEW ZEALAND RACK of LAMB \*

Honey-Dijon glaze and mint-rosemary crust. Served with seasonal vegetable, garlic fingerling potatoes, and old-school mint jelly. 34-

## DUCK CHAMBORD \*

Boneless breast marinated in soy and star anise and served with jasmine rice, carrot purée, green onion oil, and raspberry Chambord sauce. 25-

## ZUCCHINI PUTTANESCA

Zucchini ribbons in tomato broth with Kalamata olives, capers, garlic, and feta.  
Served with grilled cauliflower, basil pesto crème fraiche, and grilled Ciabatta bread. 18-  
Add grilled salmon\* 10- grilled shrimp 10- grilled chicken 5-

## CITRUS CHICKEN

Citrus-marinated grilled boneless chicken breasts with sautéed spinach, cherry tomatoes, mushrooms, feta, garlic fingerling potatoes, and rosemary-sherry sauce. 19-

# History

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Since 1975, the Back Porch Restaurant—on the western bank of the Monongehela River in Speers, Pa—has occupied one of the oldest buildings in western Pennsylvania.

Henry Speers, Jr. originally purchased the land called the “Speers Intent” around 1785.

Here, in 1806, he built his home next to a young sycamore tree near the river. Using local stone and river sand, he made bricks that were formed by hand and baked here on the property. The brickwork is still visible today in the dining rooms.

Diligence and hard work brought prosperity to Speers as he operated ferry routes across the Mon, where cattle driven from the western territories crossed the river on the long journey east to Pittsburgh.

Henry Speers died in 1840, and the home was handed down through several generations of his descendants before finally being sold and abandoned for years.

During the Civil War years, the old Speers home is said to have been used as a stop on the underground railroad, which carried runaway slaves north to freedom. Rumors carry on to this day of a secret tunnel from the basement of the home to the river bank, used for quick escapes from bounty hunters.

In 1970, Joseph Pappalardo acquired the home and began a five-year restoration that ended on Valentine’s Day, 1975, when the Back Porch Restaurant opened its doors to the public.

Today, the now-huge Sycamore stands as a reminder of the proud heritage of the Speers Intent, carried on by the Pappalardo family with a dedication to preserving the very best—from architecture and relaxing atmosphere to fine foods.

*Back Porch Restaurant*

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