

BIG BACK JAMAICAN KITCHEN

Feast heavy. Flavor louder. Portions unapologetic.

■ Plates for the Hungry

Triple Jerk Meat Platter – \$38

Charcoal-fired jerk chicken, pork, and shrimp stacked over festival waffles. Tamarind-ginger BBQ drizzle, scotch bonnet aioli, escovitch veg.

Oxtail Loaded Fries – \$26

Cassava & sweet potato fries smothered in oxtail gravy, butter beans, pepper jack melt, scallion, lime crema. A whole meal hiding as a “snack.”

Ackee & Saltfish Croissant Tower – \$22

Flaky croissant stuffed and stacked with ackee & saltfish, avocado, callaloo. Scotch bonnet hollandaise. Plantain crisps crown.

Curry Goat Lasagna – \$34

Roti sheets layered with curry goat ragù, thyme ricotta, bubbling mozzarella. Served with cucumber escallion pickle salad.

Rum-Glazed Pork Belly Sliders (x3) – \$21

Coco bread buns stuffed with jerk-rubbed pork belly glazed in Appleton rum molasses. Pineapple slaw + pepper jelly hit.

Big Back Soup Pot – \$29

Mannish water meets red peas soup with coconut cream. Yam, dasheen, dumplings, beef shank, pig tail. Scotch bonnet oil slick. Served in deep bowls.

■ Sides to Stack

Fried Plantains – \$7

Callaloo w/ Garlic Butter – \$8

Rice & Peas Mountain – \$9

Festival (3 pieces) – \$7

■ Sweet Backs

Rum Cream Tiramisu – \$15

Blue Mountain coffee & Jamaican rum cream soaked sponge, cocoa dust.

Sorrel Cheesecake Bars – \$12

Hibiscus jam swirl, cream cheese base, coconut crust.

Plantain Sticky Toffee Pudding – \$14

Warm, dripping with coconut rum sauce, served with a scoop of vanilla bean.

■ Signature Drinks

Scotchie Mule

Ginger beer, lime, scotch bonnet vodka kick.

Sorrel Rum Spritz

Sparkling hibiscus & dark rum.

Guava Cream Punch

Creamy, sweet, nutmeg-kissed guava base.