



Fact Sheet

- CONCEPT:** Back Deck offers professional backyard grilling in a laid-back city setting seven days a week. Friends and family meet for charcoal-grilled favorites inspired by the food served at casual cookouts along with porch-perfect cocktails, beer and wine.
- AMBIANCE:** Evocative of a warm weather cookout on the ultimate Boston roof deck, Back Deck serves as an oasis among the skyscrapers and suits of busy Downtown Crossing. Back Deck brings the outdoors inside with details like exterior carriage lighting and glazed brick in the dining room and an open kitchen that invites guests to watch the flame-licked fun.
- DESIGN:** Back Deck draws inspiration from a leafy roof deck—the ultimate urban retreat—to create a street-level getaway that is within reach of anyone in any weather. Backyard design elements set the scene for a sunny escape from the moment guests arrive at the verdant West Street entryway.

The Kitchen & Bar

Back Deck's design puts the back of the house front and center for a cookout experience that begins as soon as you enter the dining room. An open kitchen sits behind the snaking granite bar where guests enjoy refreshing drinks and front row seats to the hot and smoky action unfolding just a few feet away at three large grills. Above the kitchen, a mural by Mark Grundig depicts a grill-centric gathering on a rooftop surrounded by Boston icons like the Citgo sign, the gold-domed State House and Narragansett beer cans.

The Dining Room

Throughout the dining room, sturdy teak and shorea patio furniture accommodates groups of all kinds, from couples enjoying a casual date night to coworkers kicking back with burgers and beers after a long day at the office. Lush green plantings and a canopied soffit inspired by the porch of a classic Boston triple-decker divide the dining room into three distinct decks:

1. *The Upper Deck:* Just past a leafy white birch tree bordering the bar, the raised Upper Deck has a green thumb's touch. Lining the trellis-inspired woven metal back wall, a row of Pyramid Pothos plants calls to mind staked tomatoes in a backyard garden. In the far corner, red metal patio chairs and hand-made wooden birds' nest lamps give the space an intimate, home-grown feel.
2. *The West Street Deck:* Down a few steps beyond the porch-like soffit, the West Street Deck's wood-plank finished floor stretches out along a 100-foot wall of windows that open wide onto the bustling street in warm weather. Porch accents like wrought iron railing, round carriage lanterns and corner planters filled with peace lilies create the casual feel of an impromptu block party on a neighbor's city stoop.
3. *The Washington Street Deck:* Nestled in a sunny corner at the far end of the restaurant, this deck overlooks the intersection of West and Washington. A rustic wooden trellis hangs overhead as guests relax at navy-cushioned banquettes and cobalt blue metal patio chairs. Surrounded by sliding 16-foot windows and fern-like Philodendrons, The Washington Street Deck offers a close-up view of the busy scene outside in an atmosphere of airy escape.

Two custom-made umbrella chandeliers come on as night falls, illuminating a lofty evening sky-blue ceiling. Outside, Back Deck's two stainless steel spatulas shimmer, perfectly quirky calling cards for a restaurant that refuses to take itself too seriously.

GRILLS:

Back Deck is Boston's only restaurant with three unique top-of-the-line grills standing side by side.

- "Big Red," a Woodshow Broiler from Texas' J&R Manufacturing, is Back Deck's biggest grill and the kitchen's workhorse. A wheel on the side of the grill raises and lowers the heavy cast-iron grate over the fire, allowing for nuanced control of cooking temperatures.
- "Monty" is a Charcoal Broiler from Montague, a California company that's been making top-quality grills for more than 150 years. A French-style grill featuring an enclosed cooking area and a roll-top hood, the Montague works like a charcoal-fueled oven—perfect for "low and slow" cooked items like the signature *Narragansett Beer Can Chicken*.
- "Nelly" is a Mount St. Helens Shallow-Box Charbroiler from Washington State's Woodstone. Named after one of owner Brad Fredericks' daughters, this is the professional version of

the charcoal grill found on patios everywhere with an additional shallow firebox for coal or wood-fired cooking.

MENU:

Back Deck serves polished takes on cookout classics as well as dishes cooked over an open flame at homes across the globe. 90 percent of the menu is grilled on three hardwood charcoal grills hand-picked by Chef Paul Sussman to accommodate everything from *Grilled Vegetables à la Provence* to *Espresso S'mores*.

LUNCH

Back Deck's lunch menu features flavors familiar and exotic with something for every appetite. Guests stopping in for a light lunch can enjoy a taste of the grill in dishes like *Grilled Point Judith Squid* (with sweet pepper vinaigrette & watercress), the *New Age Waldorf* (apple, escarole, Belgian endive, grill-toasted walnuts, Gorgonzola dressing) and the *Vietnamese Grilled Flank Steak Sandwich* (charred jalapeño aioli, cucumber, watercress and grilled scallion on a crispy roll).

Small plates like the *Greek-Style Lamb Kefta Skewer* (yogurt-cucumber sauce, green salad) offer flame-cooked tastes of far-off destinations and Back Deck's signature Backyard Burgers like the *Muffaletta Burger* (provolone, Creole olive salad, garlic mayo) borrow regional flavors found at backyard gatherings from New Orleans to San Diego.

DINNER

Bites like the *Smoky Creamy Eggplant Spread* (with grilled pita) and more substantial dishes like the *Porterhouse Pork Chop* (cranberry-pecan chutney, bourbon mashed sweet potatoes) demonstrate the versatility of charcoal grilling.

In addition to the Small Plates, Salads and Backyard Burgers served at lunch, Back Deck's dinner menu offers a selection of larger entrées like *Beer Can Cornish Game Hen* (basmati rice, sautéed spinach), slow-roasted on a Narragansett tallboy.

BRUNCH

Back Deck's brunch menu offers a flame-licked alternative to standard brunch fare, featuring sweet starters from the grill like the honey-drizzled *Grilled Pink Grapefruit Half* as well as savory charcoal-fired fare like *Eggs Diablo*, a jalapeño-spiked Southwestern take on Eggs Benedict and the *Grilled Vegetable and Goat Cheese Omelet* with grilled toast. Favorites from the lunch and dinner menus are also available.

BAR: Fresh takes on warm weather refreshments include signature *Back Deck Punch* and *Ginger Arnold Palmer*. Craft and classic beers include brews from Boston's own backyard like *Rapscallion Honey*, *Narragansett Lager* and cans of *Whale's Tale Pale Ale* ready to be cracked open for leisurely sipping. A selection of wines ranging from hearty reds to refreshing whites and sparklers like *Westport Rivers Brut Cuvée* from Massachusetts' South Coast complement and enhance the flavor of the hardwood charcoal-grilled food.

PRIVATE EVENTS: With several unique spaces and a wide selection of options for dining and drinking, Back Deck offers an easygoing, fun atmosphere for events ranging from an intimate cocktail party to an office-wide blowout for up to 178 guests. Back Deck is available for partial and full buyouts.

OPENED: June 2012

KEY STAFF: Brad Fredericks, Proprietor
Paul Sussman, Chef
Mark Corcoran, General Manager

SEATS:

Total Capacity	128
Main Dining Room	112
Bar	16

PRICING:

Starters	\$6-\$9
Salads	\$5-\$14
Small Plates	\$8-\$15
Sandwiches & Burgers	\$8-\$13
Large Plates	\$16-\$28

SERVICE:

Lunch
Monday – Friday 11:30 AM – 5:00 PM

Brunch
Saturday & Sunday 11:30 AM – 3:00 PM

Dinner
Monday – Wednesday 5:00 PM – 10:00 PM
Thursday 5:00 PM – 11:00 PM
Friday 5:00 PM – 11:30 PM
Saturday 3:00 PM – 11:30 PM
Sunday 3:00 PM – 10:00 PM

Bar
Sunday – Wednesday 11:30 AM – 11:00 PM

Thursday 11:30 AM – 12:00 AM
Friday & Saturday 11:30 AM – 12:15 AM

RESERVATIONS: Reservations can be made online at www.backdeckboston.com or by calling 617.670.0320.

PARKING: Discounted parking rates are available with validation at the Lafayette Garage 1 Avenue de Lafayette

CREDIT CARDS: All major credit cards accepted.

WEBSITE: www.backdeckboston.com

SOCIAL MEDIA: Facebook facebook.com/backdeckboston
Twitter [@backdeckboston](https://twitter.com/backdeckboston)

CONTACT: 2 West Street
(Corner of Washington)
Boston, MA 02111
617-670-0320

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