

Stamford 2014 Restaurant Week



**LUNCH \$20.14
PER PERSON**



FIRST

Fire Roasted Tomato Soup
cheese crouton

Chopped Salad
*organic greens, tomatoes, carrots, gorgonzola,
cucumber, red pepper, sherry vinaigrette*

Chicken Liver Mousse
olive bread toast points

SECOND

Cask Republic Burger
grilled red onion, cheddar cheese, fire roasted tomato jam

Wood Fired Flatbread
beer cheese sauce, mushrooms, tarragon, mache & chunky truffles

Smoked Short Rib Meatballs
*IPA BBQ glaze
crumbled Maytag bleu cheese*

Moules Frites
*Prince Edward Island Mussels, roasted garlic
butter, pale ale, tarragon little onions
side of Parmesan herb fries*

Kale Salad
*radicchio, lentils, cranberries,
walnuts, creamy ginger vinaigrette*

Eggplant Caponata Sandwich
*olive & roasted red pepper bread,
celery, onions, fresh mozz, frisee
& house made chips*

THIRD

Chocolate Espresso Creme Brulee

Blueberry Walnut Cheesecake

Signature Cocktail

\$5 per Drink

EL DIABLO SPICY BOURBON SOUR

House Infused Bourbon w/ bell peppers & jalapenos
fresh lemon, simple syrup, smoked paprika salt rim

Stamford 2014 Restaurant Week



**DINNER \$30.14
PER PERSON**



FIRST

Fire Roasted Tomato Soup w/ cheese crouton

Chopped Salad w/ organic greens, tomatoes, carrots, gorgonzola,
cucumber, red pepper, sherry vinaigrette

SECOND

Pan Seared Rainbow Trout w/ red bliss potato hash, grilled broccolini
pepitas, brown butter & balsamic broken vinaigrette

Wood Roasted "Murrays Chicken" w/ pancetta, root vegetables,
pimenton, charred onions (certified humane)

OR CHOOSE ANY TWO SMALL PLATES AS ENTREE

Smoked Short Rib Meatballs
IPA BBQ glaze
crumbled Maytag bleu cheese

Cauliflower Gratinado
double smoked bacon
Manchego cream, herb crust

Chic Pea Fritters
w/ cucumber salad, warm pita and
smoked paprika aioli

Moules Frites
Prince Edward Island Mussels, roasted garlic
butter, pale ale, tarragon little onions
side of Parmesan herb fries

Lamb Confit Empanadas
roasted garlic vinaigrette,
mozzarella, goat cheese, frisee

Pesto Mac & Cheese
cave aged Amish cheddar
crispy bread crumb topping

THIRD

Chocolate Espresso Creme Brulee

Blueberry Walnut Cheesecake

Signature Cocktail

\$5 per Drink

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House Infused Bourbon w/ bell peppers & jalapenos
fresh lemon, simple syrup, smoked paprika salt rim



CASK REPUBLIC
RESTAURANT WEEK

KIDS MENU

\$9.95

[CHOICE OF ONE]

Grilled Chicken Breast

*grilled broccolini & cauliflower hash
red bliss potatoes*

Organic Gobetti Pasta & Red Sauce

side of parmesan cheese

Mac n Cheese

*cage aged Amish cheddar
(low sodium)*

DESSERT

[INCLUDED]

**Chocolate Salted Caramel
Ice Cream**



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DESSERT

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**Chocolate Salted Caramel
Ice Cream**

