

Downtown Stamford  Restaurant Weeks

LUNCH \$12.17 PER PERSON (SELECT ONE LUNCH PLATE OR TWO SMALL PLATES)

LUNCH PLATES

Kale Salad w/ Chicken

peppadew peppers, garbanzos, spiced pecans, parmesan, bacon, creamy ginger vinaigrette

Shrimp Stuffed Avocado

Baluga lentil, half of an avocado, baby shrimp, olive oil, celery, basil sauce

CR Cobb Salad

grilled chicken, avocado, grape tomatoes, hard boiled egg, smokey blue cheese dressing, foccacia croûtons

House Made Lamb Pastrami

house cured and roasted lamb, caramelized onions, white cheddar, thousand island dressing, seasoned hand cut fries

Turkey Burger

organic lean ground turkey infused with red peppers, red onions & jalapeños, cilantro crema, fresh avocado, seasoned hand cut fries

Chicken Salad Sandwich

certified humane chicken breast, red onion, celery, tarragon, dijon mustard, seasoned hand cut fries

Cask Republic Restaurant Week Burger

5oz house blend of short rib, brisket & sirloin, maple wood cheddar cheese, smoked bacon & onion jam, fried egg, crispy bacon, seasoned hand cut fries

SMALL PLATES

Mixed Green Salad

grape tomatoes, cucumber, foccacia croutons, sherry vinaigrette

Bavarian Soft Pretzel

cave-aged Amish cheddar & grain mustard ale sauce

Gorgonzola Fondue

truffle oil & house made potato chips

CR Mac & Cheese

cave-aged Amish cheddar with a crispy bread crumb topping

Crispy Zucchini Fries

with a spicy aioli

Grilled Broccolini

with lemon & chili flakes

SIGNATURE COCKTAIL "CR OLD FASHIONED"

Four Roses Bourbon, fresh orange, Luxardo maraschino cherries, simple syrup, bitters | 6

Downtown Stamford  Restaurant Weeks

DINNER \$25.17 PER PERSON

FIRST (SELECT ONE)

Mixed Green Salad

grape tomatoes, cucumber, foccacia croutons, sherry vinaigrette

Smoked Short Rib Meatballs

IPA BBQ glaze & crumbled Maytag blue cheese

Bavarian Soft Pretzel

cave-aged Amish cheddar & grain mustard ale sauce

Gorgonzola Fondue

truffle oil & house made potato chips

CR Mac & Cheese

cave-aged Amish cheddar with a crispy bread crumb topping

Crispy Zucchini Fries

with a spicy aioli

Grilled Broccolini

with lemon & chili flakes

SECOND (SELECT ONE)

Fish & Chips

ale battered Icelandic Cod, hand cut fries, house made cole slaw

Moule Frites

Chorizo, shallots, red peppers, white wine-butter sauce, seasoned hand cut fries

Kale Salad w/ Shrimp

peppadew peppers, garbanzos, spiced pecans, parmesan, bacon, creamy ginger vinaigrette

Cask Republic Restaurant Week Burger

8oz house blend of short rib, brisket & sirloin, maple wood cheddar cheese, smoked bacon & onion jam, fried egg, crispy bacon, seasoned hand cut fries

Steak Frites

flat iron steak, seasoned hand cut fries, Guinness demi glaze

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Four Roses Bourbon, fresh orange, Luxardo maraschino cherries, simple syrup, bitters | 6
