

Downtown Stamford  Restaurant Weeks

LUNCH \$14.18 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

Nicoise Salad

mixed field greens, green beans, hard boiled egg, cherry tomato, black olives, fingerling potatoes, seared Ahi tuna, dijon vinaigrette

Lobster Mac & Cheese

fresh chunk lobster, creamy house made cheese sauce, bread crumb topping

House Made Lamb Pastrami

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

Grilled Chicken Club

Grilled chicken, lettuce, tomato, avocado, bacon, mayo, hand cut fries

Bacon Wrapped Meatloaf

toasted vegetable pearl cous-cous

SMALL PLATES

French Onion Soup

toasted baguette, Gruyère cheese

Bavarian Soft Pretzel

cave-aged Amish cheddar & grain mustard ale sauce

Smoked Short Rib Meatballs

IPA BBQ glaze & crumbled Maytag blue cheese

Guacamole & Corn Tortilla Chips

Pesto Mac & Cheese

cave-aged Amish cheddar with a crispy bread crumb topping

CR Flatbread

tomato sauce, mozzarella & basil

Grilled Asparagus

with lemon & chili flakes

SIGNATURE COCKTAIL "CR OLD FASHIONED"

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

Cask Republic Stamford
191 Summer St.
(203) 348-2275

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DINNER \$28.18 PER PERSON

FIRST (SELECT ONE)

Beef Empanadas

roasted tomato salsa, caramelized onion vinaigrette

Korean BBQ Wings w/ smokey blue cheese

Smokey Chicken Quesadilla

queso fresco, cilantro sour cream

Pesto Mac & Cheese

cheddar & mozzarella with a crispy bread crumb topping

CR Flatbread

tomato sauce, mozzarella & basil

PEI Mussels

chorizo, shallots, red peppers, white wine sauce

SECOND (SELECT ONE)

Stuffed Chicken Breast

wild mushroom-goat cheese stuffing, ratatouille

Grilled Twin Lamb Chops

dijon mustard marinade, endive, radicchio, toasted quinoa

Kale Salad w/ Salmon

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

Lobster Mac & Cheese

fresh chunk lobster, creamy house made cheese sauce, bread crumb topping

Steak Frites

flat iron steak, seasoned hand cut fries, truffle butter sauce

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