

Downtown Stamford  Restaurant Weeks

LUNCH \$14.18 PER PERSON (SELECT ONE APPETIZER AND SMALL ENTREE OR ONE LARGE ENTREE)

APPETIZERS

Shrimp Gumbo cornbread, gumbo gravy

Beef Empanadas roasted tomato salsa, caramelized onion vinaigrette

Korean BBQ Wings Gochujang BBQ sauce, smokey blue cheese

CR Mac & Cheese cheddar & mozzarella with a crispy bread crumb topping

BBQ Ribs baby back ribs, house slaw w/ walnuts and cranberries

SMALL ENTREES

Chopped Salad patty pan squash, runner beans, apricots, pistachios, crumbled goat cheese, baby arugula & frisee, citrus vinaigrette

Summer Salad baby spinach, baby arugula, baby kale, rosemary candied walnuts, fresh strawberries, whipped yogurt, white balsamic vinaigrette

Chicken Salad Wrap certified humane chicken breast, red onion, celery, tarragon & Dijon mustard

BLAT bacon, lettuce, avocado, tomato, mayo

Bacon & Tomato Grilled Cheese cave aged cheddar

LARGE ENTREES

Lamb Pastrami Reuben house cured & roasted lamb, caramelized onions, white cheddar, thousand island, seasoned hand cut fries

CR Burger 8oz house blend of short rib, brisket & sirloin, sharp cheddar cheese, onion-bacon jam, lettuce, tomato, bacon

Ricotta Gnudi spinach & ricotta dumplings w/ spinach & arugula pesto

Kale Salad w/ Chicken peppadew peppers, garbanzos, spiced pecans, Parmesan, bacon, creamy ginger vinaigrette, grilled chicken breast

Seared Tuna Tartine open faced sourdough bread, avocado, lettuce, heirloom tomato salad

SIGNATURE COCKTAIL "CR OLD FASHIONED"

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

Downtown Stamford  Restaurant Weeks

DINNER \$28.18 PER PERSON (SELECT ONE APPETIZER AND ONE ENTREE)

APPETIZER

Shrimp Gumbo

cornbread, gumbo gravy

Smoked Short Rib Meatballs

IPA BBQ glaze & crumbled Maytag blue cheese

Kimchi Quesadilla

Korean BBQ pork, kimchi, scallions, jack cheese, sriracha buffalo sauce

Beef Empanadas

roasted tomato salsa, caramelized onion vinaigrette

CR Mac & Cheese

cave-aged Amish cheddar with a crispy bread crumb topping

Baked Oysters

bechamel, arugula, bacon & Parmesan

Summer Salad

baby spinach, baby arugula, baby kale, rosemary candied walnuts, fresh strawberries, whipped yogurt, white balsamic vinaigrette

ENTREE

Steak Frites

hand cut fries, truffle butter sauce

CR Burger

8oz house blend of short rib, brisket & sirloin, sharp cheddar cheese, onion-bacon jam, lettuce, tomato, bacon

Kale Salad w/ Salmon

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

Ricotta Gnudi

spinach & ricotta dumplings w/ spinach & arugula pesto

Roast Chicken Breast

medley of summer squash, runner beans, cornbread, pan gravy

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