

LUNCH \$14.19 PER PERSON (SELECT ONE SMALL APPETIZER AND ENTREE OR ONE LARGE ENTREE)

SMALL APPETIZERS

Short Rib Chili diced onion, cilantro, sour cream

Korean BBQ Wings Gochjang BBQ sauce, blue cheese

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

Bavarian Soft Pretzel Ale cheddar-mustard sauce

ENTREES

5oz Burger sharp cheddar cheese, onion-bacon jam, lettuce, tomato, hand cut fries

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

BLAT bacon, lettuce, avocado, tomato, mayo, hand cut fries

Bacon & Tomato Grilled Cheese cave aged cheddar, hand cut fries

LARGE ENTREES

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

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

CR Cobb Salad grilled chicken, bacon, avocado, heirloom tomatoes, hard boiled egg, crumbled blue cheese, sherry vinaigrette

Turkey Burger grilled 8oz turkey burger, topped with pickled veggies and mustard aioli, hand cut fries

SIGNATURE COCKTAIL "CR OLD FASHIONED"

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

Downtown Stamford  Restaurant Weeks

DINNER \$28.19 PER PERSON (SELECT ONE APPETIZER AND ONE ENTREE)

APPETIZER

Smoked Short Rib Meatballs

IPA BBQ glaze & crumbled Maytag blue cheese

Short Rib Chili

diced onion, cilantro, sour cream

Korean BBQ Wings

Gochjang BBQ sauce, blue cheese

Pesto Mac & Cheese

cave-aged Amish cheddar with a crispy bread crumb topping

Winter Salad

baby spinach, baby arugula, baby kale, roasted sunchokes, radish, pomegranate seeds, whipped yogurt, 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

Kale Salad w/ Chicken

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

Cauliflower Gnocchi

cauliflower & ricotta gnocchi, truffled cauliflower cream

Wood Oven Roasted Canadian Salmon

Du Puy lentils, micro basil

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