

# CUFFS

an Irish Bar

## APPETIZERS

<b>SOUP OF THE DAY</b> ask your server	7.00
<b>LOBSTER BISQUE WITH COGNAC CREAM</b> stanhope grille's signature item	8.00
<b>PT FARMS PULLED PORK SLIDERS</b> House smoked pork, black pepper brioche, tangy bbq sauce, cuffs' house made slaw	4.00 EACH
<b>POTATO FRITES</b> truffle ketchup	5.00
<b>SWEET POTATO FRITES</b> Smoked paprika, chipotle and roasted pimento aioli	5.00
<b>PORTUGUESE CRISPY CALAMARI</b> fried salt and pepper calamari with Portuguese olive-tomato sauce	8.00
<b>CRISPY HOME MADE PORK RINDS</b> sour cherry and apple compote	6.00
<b>ROASTED CRIMINI MUSHROOMS</b> manchego fondue	8.00
<b>CONFIT AND FRITES</b> duck leg, crispy frites in duck fat, fig jam, truffle ketchup	10.00
<b>ROASTED RED PEPPER HUMMUS</b> grilled pita and crispy cold veggies	6.00
<b>CORNMEAL FRIED SHRIMP</b> spicy orange marmalade dipping sauce	8.00
<b>HOUSE SMOKED BBQ WINGS</b> smoky bbq sauce	8.00

\* May contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

18% gratuity added to parties of 6 or more

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## BAR PLATES

<b>ROMAINE HEARTS CAESAR SALAD</b>	8.00
house made dressing, shaved reggiano, aged black garlic, crispy focaccia crouton	
<b>CHOPPED MAINE LOBSTER SALAD</b>	12.00
romaine, peppers, tomatoes, red onion, celery, yellow beets, creamy buttermilk ranch dressing	
<b>*GRILLED FLAT IRON STEAK SALAD</b>	10.00
chopped iceberg lettuce, plum tomatoes, cucumbers, Cashel Irish blue cheese dressing, crispy fried spanish onion	
<b>CHARCUTERIE SAMPLER</b>	12.00
locally procured and family produced selection, crispy focaccia croutons	
<b>BLUE MAINE MUSSELS</b>	10.00
chorizo, fennel, cherry tomatoes in garnacha tinta broth	
<b>BONELESS SHORT RIB</b>	10.00
red wine braised with mashed yellow turnips, focaccia bread pudding	
<b>"DAY BOAT" COD AND CHIPS</b>	10.00
old school with house made slaw and tartar sauce	
<b>MISTY KNOLL CHICKEN POT PIE</b>	10.00
buttery pie crust	
<b>RIGATONI LISCE</b>	10.00
slow cooked beef and plum tomato ragout, grana padano, tuscan bread slice	
<b>ROASTED PUMPKIN RISOTTO "MAC&amp;CHEESE" STYLE</b>	9.00
creamy risotto with irish bacon, fresh rosemary, grated grana padano	

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## PIZZA & SANDWICHES

<b>PIZZA OF THE DAY</b> ask your server	12.00
<b>BOSTON HOT DOG</b> simmered all natural dog, house made relish, baked beans on the side	9.00
<b>FENWAY STYLE ITALIAN SAUSAGE</b> Stewed onion and peppers, house made slaw	10.00
<b>LOBSTER ROLL</b> Lobster salad, toasted bun, house made slaw	14.00
<b>SANDWICH OF THE DAY</b> ask your server	10.00
<b>MISTY KNOLL TUSCAN STYLE CHICKEN BURGER</b> grilled chicken breast, tuscan bread, prosciutto, roasted red pepper, manchego-basil pesto, fresh farmers cheese	9.00
<b>IRON PAN BURGER</b> Eight ounce house recipe beef burger, red wine glaze, leaf lettuce, beefsteak tomato, house made relish, tribecca oven challah roll	9.00
<b>SAGE CHEDDAR BURGER</b> Iron pan burger topped with sage cheddar and caramelized onion	10.00
<b>LAMB BURGER</b> Eight ounce lamb burger iron pan style, arugula, house made relish, goat cheese, tribecca oven challah roll	10.00
<b>DOUBLE PORTOBELLO MANCHEGO BURGER</b> Two extra large Portobello mushrooms layered with Manchego cheese, sweet tomato relish, tribecca oven challah roll	10.00

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