

CUFFS

an Irish Bar

Salads

Cuffs Organic Greens selection of organic greens, fresh herbs, house vinaigrette dressing	\$7
Traditional Caesar shaved parmesan, croutons	\$9
Arugula and Frisee Salad manchego cheese, medjool dates, almonds, fig balsamic vinaigrette	\$12
Warm Goats Cheese Salad vermont goat cheese, baby greens, tomato, basil, sea salt, dijon mustard, olive oil dressing	\$12
Asparagus and Fava Bean Salad bresaola, smoked gruyere, upland crest, champagne vinaigrette	\$13
Thai Beef Salad * spicy marinated angus beef, udon noodles, julienne vegetables, peanuts, soy ginger dressing	\$15
add grilled salmon, tuna, tiger shrimp or steak *	\$7
add grilled chicken	\$4

Sandwiches & Entrees

The Original Irish Toastie toasted with ham, cheddar cheese, tomato, onion	\$10
Pesto Grilled Chicken sun-dried tomato pesto, fresh mozzarella, rocket greens	\$12
Roasted Turkey smoked gruyere, horseradish aioli, roasted pears, sprouts	\$12
Sirloin Burger * caramelized onion, mushrooms, choice of cheese	\$13
Traditional Fish and Chips chatham cod, sam adams' beer batter, tartar sauce, lemon	\$16
Steak Frites * choice beef, parmesan frites, arugula, blue cheese butter	\$16
Seared Ahi Tuna * open faced, roasted caper aioli, diced tomato, mango, crispy greens	\$17

All the above served with a choice of house fries or house salad

18% gratuity added to parties of 6 or more
Please inform your server of any food allergies

* 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.

Before placing your order, please inform your server if a person in your party has a food allergy.

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Bar Snacks

Selection of Marinated Olives	\$3
Roasted Almonds paprika, candied orange	\$4
Garden Carrot Strips white bean dip, champagne & horseradish vinaigrette	\$4
Pita Chips with Hummus	\$4
Cuffs Seasoned Shoestring Fries hand cut, piping hot!	\$5
House Nachos black bean salsa, pickled pepper, cheddar cheese, fresh herb sour cream	\$8
Beer Battered Cocktail Sausages mustard mayonnaise	\$9

Soups

Soup of the Day chef's favorite, ask your server	\$6
New England Clam Chowder kept simple, served fresh	\$7

Served with freshly baked Irish soda bread

Freshly Baked Flatbreads

"The Commish" brushed garlic, olive oil, maldon's sea salt	\$5
"The Sarge" tomato, mozzarella, fresh basil	\$11
"The Chief" bresaola, shaved fennel, parmesan	\$12
"The Super" house smoked salmon, horseradish cream, capers	\$12

Platters to Share

Mezze Platter hummus, carrots, baba ganush selection of olives, grilled pita chips	\$12
Charcuterie Platter prosciutto di parma, mortadella, salami, bresaola, cornichon, assorted olives *	\$14
Cheese Platter cashel bleu, irish cheddar, brie, manchego, sliced apple, assorted nuts, grapes	\$14

Appetizers

Cuffs Bacon Cheese Fries hand cut, applewood smoked bacon, cheddar cheese, ranch dressing	\$7
Wild Mushroom and Cashel Blue Toastie white wine cream sauce, fresh herbs, toasted baguette	\$10
Cheeseburger Sliders cashel blue, irish cheddar, manchego *	\$11
Buttermilk Fried Chicken Strips honey mustard dipping sauce	\$12
Tuna Tartar ponzu, sesame tuile *	\$13
Rhode Island Style Calamari chipotle aioli	\$13
Grilled Shrimp lemongrass, jalapeno sambale *	\$14
Bucket of Mussels white wine and parsley sauce, freshly baked flatbreads to dip *	\$14

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