



a p p e t i z e r s

Summer Soup	7
Lobster Bisque	8
Farmer's Cooperative Greens sea salt, balsamic vinegar, extra virgin olive oil	9
Vermont Chicken Liver Terrine frisée and mutsu apple slaw, porto jelly, cooked stone-fruit	14
Cob Bacon and Shrimp Risotto shucked corn, tomato jus, chopped scallions	14
Pan Roasted Sea Scallop vermont blue cheese and cornmeal crust, port glaze, lemony pesto summer greens	16
Big Eye Tuna Crudo tuscan melon, cucumber, toasted sesame, meyer lemon vinegar, onion syrup	16
Fennel Crusted Beef Carpaccio* colored beet chips, shaved reggiano, lemongrass and mustard seed dressing	18
Chopped Romaine Hearts black garlic caesar dressing, quail egg drop	11

Our Summer menu celebrates the very best ingredients of the season. We are proud to support local farmers, foragers, cheese-makers, and fishermen featuring sustainable beef, lamb, pork, poultry and seafood wherever possible. Executive Chef Raymond Southern draws inspiration from the abundance of locally grown produce to create imaginative and seasonally-inspired dishes.

Just a few of the local farmers, and purveyors we support

- South End Fromaggio:** Boston MA
- Taza Stone Ground Chocolate:** Somerville MA
- Don Otto's Natural and Organic Market:** Boston MA
- Red Fire Farm:** Granby MA
- Enterprise Farm:** South Deerfield MA
- PT Farm:** St Johnsbury VT
- Misty Knoll Farm:** New Haven VT
- Twig Farm:** West Cornwall, VT
- Salumeria Biellese:** New York, NY
- Blue Herron Farm:** Lincoln MA

m a i n d i s h e s

26	Crispy Skin Duck Breast "Saltimbocca Style" * grape tomato and garlic jam, stone-fruit pan sauce, white globe turnip mash
28	Grilled Hanger Steak and Braised Short Rib* hardwick grass fed beef, whipped vermont blue cheese potatoes, sautéed tuscan kale and grape tomatoes
26	Pan Roasted Striped Bass * wilted pea shoots, pancetta tomato jus, tarragon mash
25	Vermont Skillet Chicken glazed stone-fruit, sage pan jus, charred scallion mash, braised purple kohlrabi
36	Grill Roasted Dry Aged Rib Eye* russian fingerlings, summer carrot ragout, roasted marrow bone
29	New Hampshire Braised Pork Shank borscht braised, summer beets, cabbage, apple jam
35	Butter Poached Maine Lobster Tail warm baby beet slaw, lobster bolognese, morel butter
19	Artichoke and Ricotta Ravioli lemon pea sauce, crispy fried artichokes

s i d e s

7	Buttery English Peas and Fava Beans cabot creamery butter, spring mint leaves
7	Fire Roasted Crimini Mushrooms manchego fondue
7	Toasted Pearl Barley Hash white truffle ketchup
7	Mashed Fingerling Potatoes cabot creamery clothbound cheddar

The Stanhope Grille at The Back Bay Hotel strongly supports *Chefs Collaborative*, the leading nonprofit network of chefs that fosters a sustainable food system through advocacy, education, and collaboration with the broader food community. www.chefscollaborative.org

* These items are cooked to order or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

18% service charge for parties of 6 or more

As nuts are used in our kitchen, dishes may contain nut traces. Please inform your server of any food allergies.



Executive Chef
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