

# stanhopegrille

R E S T A U R A N T

## Lunch

### a p p e t i z e r s

- Lobster Bisque with Cognac Cream** 8.  
Stanhope Grille Signature Item
- Soup of the Day** 7.
- \*House Cured Whiskey Salmon** 10.  
K.E. Farms maple syrup-mustard drizzle,  
black bread crouton, pickled red onion
- Roasted Pumpkin Risotto  
"mac&cheese" style** 9.  
Creamy risotto with Irish bacon,  
fresh rosemary, grated Grana Padano
- Blue Maine Mussels** 12.  
Chorizo, fennel, cherry tomatoes,  
Garnacha Tinta broth
- Portuguese Crispy Calamari** 12.  
Fried salt and pepper calamari,  
Portuguese olive-tomato sauce
- \*Charcuterie Plate** 12.  
Locally procured and family produced  
selections, crispy focaccia croutons

### s a l a d s

- Greens Salad** 8.  
Meyer lemon dressing, savory baguette frites
- Roasted Beets** 10.  
Arugula, radicchio, balsamic dressing,  
toasted pumpkin seeds
- Charred Radicchio** 10.  
Glazed pears, Twig Farm's Goat Tomme,  
balsamic dressing, carrot greens oil
- Romaine Hearts Caesar Salad** 9.  
House made dressing, shaved Reggiano,  
aged black garlic, crispy focaccia crouton

### m a i n d i s h e s

- 13. Misty Knoll Tuscan Style Chicken Sandwich**  
Grilled chicken breast, Tuscan bread, prosciutto,  
roasted red pepper, Manchego-basil pesto,  
fresh farmers cheese, crispy fries
- 14. Iron Pan Burger\***  
Eight ounce house recipe beef burger,  
red wine glaze, leaf lettuce, beefsteak tomato,  
house made sweet mustard relish,  
Tribeca Oven Challah roll, crispy fries
- 15. Sage Cheddar Burger\***  
Iron pan burger, sage cheddar cheese,  
caramelized onions, crispy fries
- 15. Lamb Burger\***  
Eight ounce lamb burger "iron pan style", arugula,  
house relish, goat cheese, Tribeca Oven Challah roll,  
crispy fries
- 15. Double Portobello Manchego Burger**  
Two extra large Portobello mushrooms,  
Manchego cheese, house made relish,  
Tribeca Oven Challah roll, crispy fries
- 16. Roasted Chanterelle and Ricotta Ravioli**  
Brown butter sauce, crisp fried spinach leaves
- 18. PT Farms Grilled Lunch Chop\***  
Vermont pork chop, apple and sour cherry compote,  
roasted parsnips, mulled cider mayonnaise
- 18. Roasted Colorado Lamb Chop\***  
Red wine pan sauce, wilted kale and Swiss chard,  
lemony mashed fingerlings, cherry tomato confit
- 18. Olive Oil Poached Chatham "Day Boat" Cod\***  
Plum tomato and caperberry stew
- 16. Boneless Short Ribs**  
Red wine braised, mashed yellow turnips,  
broccoli rabe

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

18% gratuity added to 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 you have.

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](http://www.chefscollaborative.org)

Executive Chef  
Raymond Southern

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