

stanhopegrille

R E S T A U R A N T



Lunch

Appetizers

- Lobster Bisque with Cognac Cream** 8.
Stanhope Grille Signature Item
- Winter 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** 9.
"mac&cheese" style
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

Salads

- Winter Greens Salad** 8.
Meyer lemon dressing, savory baguette frites
- Winter Greens and Roasted Beets** 10.
Arugula, radicchio, balsamic dressing,
toasted pumpkin seeds
- Winter Greens and 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

Our winter 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.



Main Dishes

- 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
- 13. 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

Executive Chef Raymond Southern

* 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.