

TIR NA NOG



Irish Bar and Grill

IRISH BAR & GRILL

STARTERS

Warm Guinness Blonde Bread 7
Served With Whipped Sriracha Honey Butter

Tir Na Nog Irish Nachos 12
Potatoes, Corned Beef, Cabbage,
Guinness and Grain Mustard Cheese Sauce

Blackened Tuna 15
Chilled Soba Noodle Salad, Cucumber, Scallion,
Carrot, Toasted Sesame Seeds

Short Rib Ravioli 12
Carrot, Onion, Celery, Demi Glace Gravy,
Fresh Herbs

House Made Hummus 10
Roasted & Fresh Red Bell Pepper, Garlic

Mediterranean Lamb Meatballs 12 **
Harissa Spiced Tomato Sauce,
Feta Cheese, Arugula and Herbs

Maryland Crab Dip 14
Traditional Maryland Crab Dip
with Warm Naan Bread

Cape Cod Jumbo Mussels 13
Ask Your Server for Today's Recipe

SIGNATURE PUBWICHES

All Pubwiches Are Served With Fries.
Substitute Sweet Potato Fries 2

Reuben 13
Tommy Moloney's Corned Beef, Sauerkraut, Swiss
Cheese, Russian Dressing, Marble Rye

Guinness BBQ Pulled Pork 13
Coleslaw, Kaiser Roll, Sweet Potato Fries

Turkey Burger 13
Swiss Cheese, Chipotle Aioli, Lettuce,
Tomato, Onion, Toasted Pretzel Roll

Brie & Apple 13
Arugula, Cranberry Marmalade
Toasted Pretzel Roll - Add Roasted Turkey 3

Roast Turkey 13
Dry Rubbed Roast Turkey Breast, Applewood
Smoked Bacon, Lettuce, Tomato, Avocado, Mayo,
Whole Wheat Bread

Crab Cake Sandwich 18
Pan Fried Blue Crab Cakes, Lettuce,
Tomato, Tartar Sauce, Kaiser Roll

Classic Pub Burger 15
Lettuce, Tomato, Red Onion, American Cheese
Avocado 1 Sautéed Onion 1 Bacon 2 BBQ Pork 2

Short Rib Grilled Cheese 13
American and Havarti Cheeses
with Hand Pulled Short Rib

SOUPS & SALADS

Add: Grilled Chicken 4
Grilled Shrimp or Salmon 6

Maryland Crab Soup 6/8 **
Blue Crab, Old Bay Spiced Vegetable Broth

Soup of The Day 4/6

Panzanella Salad 7/12
Brioche Croutons, Tomato, Red Onion,
Cucumber, Dubliner Irish Cheddar,
Shanagarry Cream Dressing

Caesar Salad 5/9
Romaine, Brioche Croutons, Shaved Parmesan,
Egg Free Caesar Dressing

Beet & Apple Salad 6/10 **
Beets, Gala Apples, Goat's Cheese,
Toasted Walnuts, Mixed Greens,
Light Lemon Dressing

ENTREES

Irish Ale Battered Fish N Chips 18
Crisp Fries, House Tartar Sauce, Coleslaw

Maryland Blue Crab Cakes 28
Jumbo Lump and Lump Crab, Bacon, Sweet Corn &
Potato Hash with Old Bay Beurre Blanc

Free Range Chicken 18
Pan Seared Chicken Breast,
Au Gratin Potatoes, Brussels Sprouts, Bacon,
Cippolini Onion, Wild Mushroom Gravy

Butternut Squash Risotto 15 **
Butternut Squash, Garlic, Cippolini Onions, Kale,
Wild Mushrooms & Green Herb Oil
Add Braised Short Rib, Grilled Shrimp or Salmon 6

Atlantic Salmon 21 **
Crispy Polenta Cake, Grilled Broccolini,
Red Pepper Cream Sauce

Guinness Beef Stew 18
Angus Beef, Carrots, Onion, Celery,
Yukon Gold Mashed Potatoes

Mary's Shepherd's Pie 17
Stout Braised Lamb and Beef, Peas, Carrots,
Roasted Garlic Mashed Potatoes

Tender Braised Lamb Shank 26
Burgundy Wine & Guinness Braised,
Roasted Garlic Mashed Potatoes, Broccolini

**Tommy Moloney's
Corned Beef & Cabbage 18 ****
Boiled Red Potatoes, Carrots
with a Parsley and Grain Mustard Cream

Executive Chef Jeremy Thatcher

** Items that are Gluten Free. Gluten free Udi's bread available \$1
Not all ingredients listed so please alert your server to any dietary requirements
Consuming raw or under cooked proteins may increase your risk of food borne illness