

TIR NA NOG



IRISH BAR & GRILL

STARTERS

- Warm Guinness Blonde Bread 8**
With Whipped Sriracha Honey Butter
- Bavarian Pretzel Sticks 8**
Guinness Mustard Cheese Sauce &
Spicy Guinness Grain Mustard
- Popcorn Shrimp 13**
Served With Creole Remoulade
and Cocktail Sauce
- Irish Nachos 13**
Potatoes, Corned Beef, Cabbage,
Guinness and Grain Mustard Cheese Sauce
- House Made Hummus 10**
Roasted & Fresh Red Bell Pepper, Garlic
- Blackened Tuna 15**
Chilled Soba Noodle Salad, Cucumber, Scallion,
Carrot, Toasted Sesame Seeds
- Mediterranean Lamb Meatballs 12 ****
Harissa Spiced Tomato Sauce,
Feta Cheese & Arugula
- Maryland Crab Dip 15**
Traditional Maryland Crab Dip
with Artichokes & Warm Naan Bread
- Cape Cod Jumbo Mussels 15**
Ask Your Server For Today's Recipe

SIGNATURE PUBWICHES

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

- Reuben 15**
Corned Beef, Sauerkraut, Swiss Cheese,
Russian Dressing, Marble Rye
- Guinness BBQ Pulled Pork 13**
Coleslaw, Kaiser Roll, Sweet Potato Fries
- Shrimp Po Boy 17**
Lettuce, Tomato, Creole Remoulade,
Fresh Baguette
- Brie & Apple 15**
Arugula, Cranberry Marmalade,
Toasted Pretzel Roll - Add Roasted Turkey 3
- Roast Turkey 13**
Dry Rubbed Roast Turkey Breast,
Applewood Smoked Bacon, Lettuce, Tomato,
Dijonnaise, Whole Wheat Bread
- Crab Cake Sandwich 18**
Pan Fried Blue Crab Cake, Lettuce,
Tomato, Tartar Sauce, Kaiser Roll
- Classic Pub Burger 15**
Lettuce, Tomato, Red Onion, American Cheese
Sautéed Onion 1 Bacon 2 BBQ Pork 2
- Short Rib Grilled Cheese 16**
American and Havarti Cheeses
with Hand Pulled Short Rib

SOUPS & SALADS

- Add: Grilled Chicken Breast 5
Grilled Shrimp or Salmon 7**
- Maryland Crab Soup 6/8 ****
Blue Crab, Old Bay Spiced Vegetable Broth
- Soup of The Day 4/6**
- Panzanella Salad 7/13**
Tomato, Red Onion, Cucumber,
Dubliner Irish Cheddar, Brioche Croutons
Shanagarry Cream Dressing
- Caesar Salad 6/10**
Romaine, Brioche Croutons, Shaved Parmesan,
Egg Free Caesar Dressing
- Beet & Apple Salad 7/13 ****
Beets, Gala Apples, Goat's Cheese,
Toasted Walnuts, Mixed Greens,
Light Lemon Dressing
- Smoked Salmon Salad 9/17 ****
Mixed Greens, Tomato, Red Onion, Cucumber,
Hard Boiled Egg, Lemon Cream Dressing

ENTREES

- Maryland Blue Crab Cakes 29**
Jumbo Lump and Lump Crab, Bacon, Sweet Corn &
Potato Hash with Old Bay Beurre Blanc
- Free Range Roast Chicken 19**
Au Gratin Potatoes, Green Beans with Sage Gravy
- Butternut Squash Risotto 18 ****
Roasted Wild Mushrooms and Leeks
with Walnut, Sage and Orange
Add Braised Short Rib, Grilled Shrimp or Salmon 7
- Guinness Beef Stew 19**
Onion, Carrot, Celery
and Roasted Garlic Mashed Potatoes
- Atlantic Salmon 23**
Cannellini Bean Stew, Guinness Grain Mustard ,
Crispy Leeks
- Irish Ale Battered Fish & Chips 19**
Crisp Fries, House Tartar Sauce, Cole Slaw
- Tender Braised Lamb Shank 28**
Burgundy Wine & Guinness Braised,
Roasted Garlic Mashed Potatoes, Green Beans
- Corned Beef & Cabbage 19 ****
Boiled Red Potatoes, Carrots
with a Parsley and Grain Mustard Cream
- Mary's Shepherd's Pie 19**
Stout Braised Lamb and Beef, Peas, Carrots,
Roasted Garlic Mashed Potatoes
- Marinated Flank Steak 27**
Roasted Red Potatoes, Wild Mushrooms, Leeks,
Guinness Gravy
- Kay's Crispy Blue Crab 24 ****
Old Bay & Lemon Basmati Rice, Onion & Bacon
Sofrito, Blue Crab Meat, Old Bay Beurre Blanc

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