

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

Irish Nachos 13
Potatoes, Corned Beef, Cabbage,
Guinness and Grain Mustard Cheese Sauce

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

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

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 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

ENTREES

Maryland Blue Crab Cakes 29
Jumbo Lump and Lump Crab, Bacon, Sweet Corn &
Potato Hash with Old Bay Beurre Blanc

Chicken Chesapeake 23
Roasted Red Potatoes, Green Beans Topped with
Old Bay Beurre Blanc

Butternut Squash Risotto 18 **
Roasted Wild Mushrooms and Leeks
with Walnut, Sage and Orange
Add Braised Short Rib or Grilled Shrimp 7

Guinness Beef Stew 19
Onion, Carrot, Celery
and Roasted Garlic Mashed Potatoes

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

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