

TIR NA NOG

IRISH BAR & GRILL



Irish Bar and Grill

STARTERS

Burrata 13 **

Fresh Mozzarella Burrata, Tomatoes, Basil, Balsamic Glaze, Sea Salt

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

Grilled Octopus 15

Fingerling Potato Salad, Chorizo Vinaigrette

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

Classic Pub Burger 15

American Cheese, Lettuce, Tomato, Red Onion
Add Sautéed Onion 1 Bacon 2 BBQ Pork 2

Nog Veggie Burger 14

Pinto Beans, Roasted Mushrooms, Onion, Lettuce, Tomato, Red Onion
Add Cheese 2

Short Rib Grilled Cheese 16

American and Havarti Cheeses with Hand Pulled Short Rib

Crab Cake Sandwich 18

Pan-Fried Blue Crab Cake, Lettuce, Tomato, Tartar Sauce, Kaiser Roll

Smoked Salmon Tea Sandwich 16

Cucumber, Lettuce, Tomato
Lemon & Herb Cream Cheese on Rye

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

Blue Crab Salad 15

Old Bay Blue Crab Salad, Fried Green Tomatoes, Lemon & Roasted Poblano Aioli

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, Asparagus Topped with Lump Crab and Old Bay Beurre Blanc

Spring Garden Risotto 18 **

Asparagus, Peas, Cippolini Onion, Roasted Wild Mushrooms
Add Braised Short Rib or Grilled Shrimp 7

Seared Scallops 28 **

Creamy Polenta, Chorizo, Tomato, Spinach, Garlic

Rockfish 25 **

Tomato, Avocado & Grilled Corn Salad, Vegetable Basmati Rice, Old Bay Beurre Blanc

Grilled Branzino 23

Smoked Romesco, Duck Fat Fried Fingerling Potatoes, Asparagus, Cippolini Onion, Spinach, Tomato

Irish Ale Battered Fish & Chips 19

Crisp Fries, House Tartar Sauce, Cole Slaw

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

Tender Braised Lamb Shank 28

Burgundy Wine & Guinness Braised, Roasted Garlic Mashed Potatoes, Asparagus

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