LUNCH MENU

SOUP & SALADS

Soup du Jour 4/6

Potato Roasted Leek Bisque 4/6

Crock of French Onion 8

Traditional Style with Seasoned Crouton, Topped with Swiss, Provolone, & Gruyere

Soup & Half Sandwich 10

Cup of du Jour or Potato Soup & Half Turkey Sandwich

Wedge Salad 8

Iceberg Lettuce, Bacon Crumble, Buttermilk Blue Cheese Dressing, Cherry Tomato and Pickled Red Onions

Caesar Salad 10

Romaine, Parmesan-Peppercorn Dressing, Shaved Parmesan and Brioche Crouton

Tortellini Pasta Salad 13

Pesto Vinaigrette, Cucumber, Tomato, Red Onion, Shaved Parmesan

BBQ Chicken Salad 13

Chargrilled BBQ Chicken, Cumin Beans, Chipotle Ranch Dressing, Roasted Corn, Bell Peppers, Avocado, Crisp Romaine, Tortilla Crumble

Goat Cheese Fritter Salad 12

Lemon Vinaigrette, Strawberries, Grape Tomato, Cucumber, Red Onion

Grilled Watermelon Salad 12

Olive Oil Dresses Arugula, Feta Cheese, Grape Tomato, Balsamic Reduction

Tuna Nicose 16

Ginger-Carrot Vinaigrette, Marble Potatoes, Edamame Beans, Hard Cooked Egg, Grape Tomatoes

Salad Additions

Grilled Chicken 6 Roasted Salmon Filet 8 Grilled Shrimp 8 Tuna 8

APPETIZERS

Bavarian Pretzel Sticks 9

Horseradish Cream Cheese, Grained Mustard and Smoky Cheddar Beer Cheese

Hummus Platter 11

Roasted Beet Hummus, Garlic Hummus, Grilled Pita, Cucumbers and Tomatoes

Chicken & Waffles 10

Peanut Crusted Tenders, Red Hot Honey, Citrus Buttermilk Emulsion

Short Rib Poutine 10

Crispy Tatar Tots, Smoky Cheddar Beer Cheese, Mozzarella Curds and Herb Gravy

Crab and Avocado Flat-bread 12

Citrus Lump Crab Meat, Pickled Jalapenos and Queso Fresco and Pico

Pumpernickel Fried Calamari 11

Citrus Caper Aioli, Pickled Red Onion

Chicken Quesadilla 10

Chipotle Lime Chicken, Fajita Onions & Peppers, Cheddar Cheese, Guacamole and Salsa

Beef Sliders 9

Angus Beef, Tomato Jam, Irish Cheddar, Bread & Butter Pickles

Nachos 12

Pepper Jack & Cheddar Cheese, Black Beans, Guacamole & Salsa, Lime Crema ADD: Chipotle Chicken 3.50

Wings

Housemade Red Hot Sauce or Jameson Honey BBQ with Bleu Cheese Celery Slaw 1lb 10.... 2lb 18

Chicken Fingers 10

Housemade Honey Mustard Sauce, Fries

Mezze Platter 11

Toasted Pita, Marinated Olives, Roasted Red Peppers, Artichokes, Herbed Greek Yogurt, Cucumbers, Everything Crusted Flatbread

Crab, Spinach and Artichoke Dip 11

Served With Crispy Pita Bread

BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES OR SMALL MIXED GREENS SALAD

Cheeseburger 13

8oz Chuck, Brisket, Short Rib Angus Blend, Irish Cheddar, Bread and Butter Pickles, Crisp Iceberg Lettuce, Tomato on an Onion Bun ADD: Smoked Bacon 1, Fried Egg 1, Caramelized Onion 1

Turkey Burger 13

Thigh and Breast Blend Patty, Herb Mayo, Caramelized Onion Jam, Lettuce and Tomato

Veggie Burger 13

Roasted Seasonal Vegetables, Lettuce, Tomato, Basil Mayo on a Brioche Roll

Blackened Cod Tacos 14

Pico de Gallo, Guacamole, Fresh Slaw & Sriracha Aioli in Soft Tortilla Shells

Short Rib French Dip 14

Pulled Guinness Braised Short Rib, Aged Gruyere, Horseradish Crema, Roasted Onions on a Ciabatta Roll

Maryland Crab Cake Sandwich 14

Pan Seared Lump Crab Cake on a Sesame Roll with Lettuce, Tomato and Old Bay Tartar Sauce

Grilled Chicken Club 12

Avocado Ranch, Swiss Cheese, Applewood Bacon on Toasted Sourdough

Tir na nOg Cheesesteak 14

Freshly Sliced Rib Eye, Guinness Braised Onions, Smoky Cheddar Beer Cheese on a Fresh Roll

BBQ Pork Sandwich 13

Slow Roasted Pork, Coleslaw, Jameson BBQ Sauce on Brioche Bun

Quinoa, Chick Pea and Cauliflower Wrap 12

Herbed Greek Yogurt, Roasted Red Peppers, Lettuce, Tomato

Turkey BLT 12

Herb Roasted Turkey Breast, Bacon Aioli, Applewood Bacon on Toasted Sourdough

Grouper Po' Boy 15

Cajun Seared Grouper, Jalapeño Slaw, Tomato, on Fresh Roll

Pastrami Sandwich 14

Grain Mustard Spread, Swiss Cheese, Pickle Kraut on Marble Rye

Maine Lobster Roll 16

Citrus Aioli Dressed Lobster Meat, Brown Butter Seared New England Roll, Shaved Celery

Corned Turkey Sandwich 13

1000 Island Slaw, Swiss, Toasted Rye

ENTREES

Fish and Chips 16

10oz Alaskan Cod, Ale Tempura Batter, Fries, Malt Vinegar Aioli

Shepherd's Pie 17

Slow Guinness Braised Lamb, Peas, Carrots, and Roasted Garlic Mashed Potatoes

Herb Crusted Salmon 18

Purple Potato Sauce, Garlic Green Beans and Roasted Tomato Jam

Citrus Brined Half Chicken 18

Sweet Pea Risotto, Butter Roasted Baby Carrots and Natural Jus

Pub Steak 19

Char Grilled Teres Major, Whiskey Steak Sauce, Seasonal Vegetables and Roasted Garlic Mash

DESSERT

Vanilla Ice Cream 6

Two Scoops topped with Candied Walnuts & Chocolate Sauce

Salted Caramel Cake 6

Chocolate Sauce and Whipped Chantilly

Apple Cobbler 6

Fresh Baked Apples, Oatmeal Crust and Vanilla Ice Cream

Apple Raisin Bread Pudding 7

Vanilla Ice Cream

Fried Banana Cheesecake 8

Strawberry Jam