

# BAPS

## GUINNESS BRISKET

Guinness braised beef brisket with spinach, braised red cabbage and house made apple butter on sourdough - \$9.5

## REUBEN

Corned beef, Swiss, sauerkraut and 1000 Island dressing on rye bread - \$8.7

\* also available as a turkey reuben

## VEGGIE REUBEN

Organic tempeh, Swiss, sauerkraut and 1000 Island dressing on rye bread - \$8.3

## SMOKED TURKEY WRAP

House smoked turkey breast with roasted tomatoes, balsamic red onions, avocado, romaine and pesto aioli in a spinach tortilla - \$8.9

## PUB CHICKEN

Grilled chicken breast, crispy bacon, white cheddar, roasted tomatoes, lettuce and honey mustard on a toasted baguette - \$8.5

## RALEIGH CHEESESTEAK

Braised BBQ pork with pepper jack cheese sauce, sautéed green peppers and onions on a toasted baguette - \$8.7

- Sandwiches served with your choice of side -

(\$1.5 upcharge for soup, mac + cheese, onion rings or side salad)

## OUR EXECUTIVE CHEF

Executive Chef Aaron Vaughn uses his culinary training to bridge the gap between traditional Irish cuisines with modern and classic cooking styles. His food is farm fresh, using as many local resources as possible.

# IRISH FAVORITES

## FISH + CHIPS Add \$1 for GF

Wild caught Alaskan cod, ale battered and served with house cut Irish wedges, apple slaw and tartar sauce - \$10.5

## STEAK + CHIPS GF

8oz sirloin with house cut fries, mushy peas, topped with curry butter - \$13.8

## COTTAGE PIE GF

House ground beef and vegetables topped with a roasted potato crust and stout onion gravy - \$9.9

## BANGERS + MASH

Grilled Irish bangers served with roasted tomatoes, mashed potatoes and caramelized onion gravy - \$9.9

## CORNED BEEF + CABBAGE

Corned beef served with buttered cabbage, onions, Irish wedges and Dijon mustard sauce - \$9.9

## FULL IRISH BREAKFAST

Eggs, banger, black + white pudding, rashers, sautéed mushrooms, roasted tomato, baked beans and toast - \$12.5

# BURGERS

## PUB BURGER

Rashers, porter infused Irish cheddar, Irish wedges + onion jelly - \$10.5 / 12

## BLOUNT ST BURGER

Pimento cheese, beer battered onion rings + pickled kale - \$8.7 / 9.9

## CHICKEN BURGER

Smoked chicken burger, pepper jack cheese + charred jalapeño relish - \$8.7

## VEGGIE BURGER

House made veggie burger with tomato + onion jam - \$8.3

### - WE GRIND ALL BURGERS IN HOUSE -

- All burgers served with lettuce, tomato and your choice of side - (\$1.5 upcharge for soup, mac + cheese, onion rings or side salad)

## BUILD A BURGER

HOUSE GROUND BEEF - 5oz \$7.2 / 8oz \$8.5

SMOKED GROUND CHICKEN - \$7.7

VEGGIE - \$7.7

## BURGER

Smoked Ground Chicken  
House Ground Beef  
House Made Veggie

## MEAT + VEG

Rashers - \$1  
Chili - \$1  
Avocado - \$1.5  
Bacon - \$1.5

## CHEESE - \$1

Swiss  
Danish Bleu  
White Cheddar  
Pepper Jack  
Pimento - \$1.5  
Pimento - \$1.5  
Irish Porter Cheddar - \$2.5

## EXTRAS

Jalapeños  
Fried Egg  
Balsamic Braised Onions  
Dill Pickles  
Mushrooms

GF Make any burger Gluten Free by removing bun

## LEGEND OF TÍR NA NÓG

The direct translation of Tír na nÓg is "Land of Eternal Youth." It refers to a mystical land in Gaelic mythology where trees are always in bloom, there is always a bard to sing for you, the food is always bountiful and the drink is always flowing. The best thing about Tír na nÓg is that you will never grow a day older and may live for blissful eternity in this enchanted land.

## PRIVATE PARTIES

Looking for a location to host your next party? We host parties up to 200 people. We also have a private dining area that seats up to 50 people for holiday parties, office meetings, rehearsals dinners and much more.

GF Gluten Free Dish

GF Gluten Free Option Dish

- Consuming undercooked or raw foods may increase your chance for foodborne illness -

- 20% gratuity added to parties of 8 or more -