

# BAPS

## GUINNESS BRISKET

Guinness braised beef brisket with spinach, braised red cabbage and house made apple butter on sourdough - \$10

## REUBEN

Corned beef, Swiss, sauerkraut and 1000 Island dressing on rye bread - \$9.5

\* also available as a turkey reuben

## VEGGIE REUBEN

Organic tempeh, Swiss, sauerkraut and 1000 Island dressing on rye bread - \$8.7

## SMOKED TURKEY WRAP

House smoked turkey breast with roasted tomatoes, balsamic red onions, avocado, romaine and pesto aioli in a spinach tortilla - \$9.5

## PUB CHICKEN

Grilled chicken breast, crispy bacon, white cheddar, roasted tomatoes, lettuce and honey mustard on a toasted baguette - \$9.3

## RALEIGH CHEESESTEAK

Braised BBQ pork with pepper jack cheese sauce and 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)

## LEGEND OF TIR NA NOG

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.

# IRISH FAVORITES

## FISH + CHIPS Add \$1 for GFo

Wild caught Alaskan cod, ale battered and served with house cut Irish wedges, apple slaw and tartar sauce - \$13.9

## BEEF + GUINNESS PASTY

Puff pastry stuffed with Guinness braised beef, carrots, onions, celery and stout onion gravy served with mushy peas and Irish wedges - \$13.8

## COTTAGE PIE GFo

House ground beef and vegetables topped with a roasted potato crust and stout onion gravy - \$12.5

## BANGERS + MASH

Grilled Irish bangers served with roasted tomatoes, mashed potatoes and caramelized onion gravy - \$13

## CORNED BEEF + CABBAGE GF

Corned beef served with buttered cabbage, onions, Irish wedges and Dijon mustard sauce - \$13.5

## FULL IRISH BREAKFAST

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

**GF** Gluten Free Dish

**GFo** Gluten Free Option Dish

# BURGERS

**GF** Make any burger Gluten Free by removing bun

## 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 / 10.2

## 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

**CHEESE** - \$1

Swiss

Danish Bleu

White Cheddar

Pepper Jack

Pimento - \$1.5

Irish Porter Cheddar - \$2.5

**MEAT + VEG**

Rashers - \$1

Avocado - \$1.5

Bacon - \$1.5

Chili - \$1

**EXTRAS**

Jalapeños

Fried Egg

Balsamic Braised Onions

Dill Pickles

Mushrooms

# HOUSE SPECIALTIES

## BEEF WELLINGTON

Beef tenderloin wrapped in puff pastry, stuffed with mushroom duxelle, served with mashed potatoes, buttered peas & carrots and stout onion gravy - \$21

## WILD CAUGHT SALMON

Pan seared wild caught salmon with a rustic potato cake, garlic green beans and brown butter caper sauce - \$16

## STEAK + CHIPS GF

8oz / 12oz sirloin with house cut fries, mushy peas, topped with curry butter - \$13.8 / 16.8

## FREE RANGE BEER CAN CHICKEN

Roasted free range half chicken with mac + cheese and garlic green beans - \$15.7

## 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.

## 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, rehearsal dinners and much more.