

Molly McClintock's Bridie 9.50

Spuds, cabbage & beef slow cooked with marrow peas in a rich beef stock, encased in a pastry pocket that's baked until golden and served with hunter sauce.

Chef's Special Offerings

County Cork 14.50

The Best Corned Beef in South Orange. Lean beef brisket spiced, boiled in Gaslight Pirate Pale Ale & served with cabbage and potatoes. Also accompanied by hot mustard.

County Cork Covered 10.50

The Best Corned Beef in South Orange sliced thin & served on rye bread with spicy mustard, cabbage & boiled spuds.

Mrs Mulligan Railroad Stew 15.50

Tender cubes of lamb, carrots, onions, spuds & herbs slow cooked for hours in Bison Brown Ale until a rich and thick gravy develops. Served with herb and onion dumplings.

Belfast Bangers & Mash 15.50

Traditional Irish pork sausages grilled to perfection & served atop mashed potatoes laced with cabbage and brown gravy with mustard.

Mrs. McGrath's Chicken & Mushroom Pie 16.95

Chicken, Oyster mushrooms, bacon, turnips and Brussels sprouts are simmered in cider with carrots and celery, baked in a flaky pie case and presented on buttered cabbage and potatoes.

Tweed River Salmon Pie 18.95

Both smoked and fresh salmon are used here-baked with garlic, dill, potatoes, white cheddar & black pepper to a creamy tantalizing flavor. Baked with a puff pastry topper & served with buttered cabbage.

Dublin Coddle 17.50

Sausage, bacon, onions and lamb are simmered in chicken stock with parsley, turnips and Brussels sprouts.

Presented on champs(cabbage and potatoes) with a soda bread scone.

Desserts

Bailey's Chocolate Truffle Cake with Irish Cream Sauce,

Key Lime Pie, Irish Soda Bread Scones with Tipsy Orange Marmalade & Clotted Cream, Banana's Foster, Perfect Stout Float, Chocolate Mousse, Apple Strudel, Irish Coffee, Rice Pudding

Libations from Ireland

Jameson, Jameson Black Barrel, Jameson 12 Year Old, Jameson Gold Reserve Bailey's Irish Cream, Tullamore Dew, Michael Collins, Michael Collins Single Malt