



MARCH
15-17

ST. PATRICK'S DAY MENU

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IRISH PUB &
RESTAURANT

BREAKFAST

SERVED 6AM-10AM ST. PATRICK'S DAY ONLY

IRISH BREAKFAST* - 23

Two sunny eggs, bangers, rashers, baked beans, grilled tomatoes, mushrooms, black pudding

AMERICAN BREAKFAST - 14

Two eggs, bacon, home fries, toast

TO SHARE

SERVED 10AM-10PM

WINGS - 17

House spiced jumbo wings, your choice of Mild GF, Guinness BBQ, Carolina Gold BBQ GF, Jameson Ginger Glaze GF or Sweet Chili, celery & carrot sticks, house made ranch or bleu cheese dip

CHICKEN BITES - 16

Buttermilk brined, gluten free breading, white meat chicken, celery & carrot sticks, house made ranch or bleu cheese dip, tossed in Mild GF, Guinness BBQ, Jameson Ginger Glaze GF, Carolina Gold BBQ GF or Sweet Chili

POTATO CAKES - 14

Miniature cheddar and scallion potato cakes. Served with curry ketchup V, GF

SPINACH ARTICHOKE DIP - 17

Hot parmesan and cream cheese, baby spinach, artichoke hearts, fresh cut veggies, toasted baguette V

SAUSAGE ROLLS - 14

local Irish sausages, puff pastry, curry ketchup

PUB GRUB

SERVED 10AM-10PM

SEAFOOD CHOWDER - CUP 8 / BOWL 16

Haddock, clam, shrimp, lobster, crab, potatoes, herbs, cream

PUB BURGER - 19

Smashed prime beef patty, cooked through, American cheese, lettuce, tomato, red onion, pickles on a butter toasted brioche bun
Smoked bacon or fried egg* +3

VEGGIE BURGER - 19

Beet and quinoa burger, with sriracha mayo and baby arugula on a butter toasted brioche bun V
Fried egg* +3

CLASSIC CHICKEN SANDO - 19

Grilled or buttermilk fried chicken, gluten free breading, Duke's mayo, shredded iceberg, pickles on a butter toasted brioche bun GF

PUBLICAN REUBEN - 22

Beer braised corned beef, thick sliced, local Swiss, Morse's sauerkraut, Marie Rose, on marble rye

HADDOCK SANDWICH - 19

Gluten free beer-battered or broiled Icelandic haddock, lettuce, tomato, side of tartar on a butter toasted brioche bun

GARDEN SALAD - 15

Spring mix, tomatoes, carrots, cucumbers, red onion, choice of dressing GF, V, VG

CLASSIC CAESAR - 15

Romaine hearts, shaved parmesan, black pepper and anchovy croutons, classic dressing

IRISH CLASSICS

SERVED 10AM-10PM

FISH & CHIPS - 25

Gluten free beer batter, Icelandic haddock, hand cut fries, tartar sauce, lemon wedge GF

SHEPHERD'S PIE - 27

Ground lamb, mushrooms, onions, peas, carrots, Harp lager gravy, pub mashed potato, served with house soda bread

BEEF AND GUINNESS STEW - 25

Guinness braised short rib served with root vegetables and potatoes in beef and tomato sauce, served with house soda bread

IRISH CHICKEN CURRY - 23

Sauteed chicken breast, peppers, onions, carrots, basmati rice, house curry sauce GF

DESSERTS

IZZY'S GUINNESS CHEESECAKE - 8

IZZY'S BAILEYS CHEESECAKE - 8

4 LAYER CHOCOLATE CAKE - 8

CARROT CAKE - 8

TRADITIONAL BOILED DINNER - 25

House-cooked corned beef, new potatoes, carrots and braised cabbage, served with house soda bread

IRISH BREAKFAST* - 23

Two sunny eggs, bangers, rashers, baked beans, grilled tomatoes, mushrooms, black pudding

IRISH CHICKEN CURRY - 23

Sauteed chicken breast, peppers, onions, carrots, basmati rice, house curry sauce GF

SIDES

HAND CUT CHIPS GF - 8

SIDE GARDEN SALAD GF - 8

SIDE CAESAR - 8

MASHED POTATOES GF - 8

COLESLAW GF - 8

*Please note: The FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions.

20% gratuity will be added for groups of 6 or more guests.
V- Vegetarian | VG- Vegan | GF- Gluten Free