

IRISH FEST

HARRISBURG



STARTERS

IRISH NACHO \$15

SEASONED WAFFLE FRIES TOPPED WITH IRISH CHEDDAR CHEESE SAUCE, SLOW ROASTED CORNED BEEF, AND SCALLIONS.

DUBLIN POUTINE \$14

SEASONED FRIES TOPPED WITH CRAFT WHISKY DEMI-GLACE AND IRISH CHEDDAR CHEESE CRUMBLES.

POTATO PANCAKE \$10

SHREDDED POTATOES AND SPICES, FRIED TO GOLDEN BROWN. SERVED WITH HOUSE MADE DILL SOUR CREAM.

BEER LIST

SCAN



DANCE SCHEDULE

MARCH 7TH - 5PM & 7PM
MARCH 14TH - 5PM & 7PM
MARCH 15TH - 5PM & 7PM
MARCH 17TH - 1PM & 3PM



ENTREES

REUBEN \$15

SLOW ROASTED CORNED BEEF, THOUSAND ISLAND DRESSING, SWISS CHEESE, AND GRILLED SAUERKRAUT ON TOASTED MARBLE RYE. SERVED WITH CHIPS OR SEA SALT FRIES.

CORNED BEEF AND CABBAGE \$22

AN IRISH TRADITION! SLOW ROASTED CORNED BEEF, SERVED WITH CABBAGE, RED SKINNED POTATOES AND BABY CARROTS.

IRISH STEW \$16

TENDER BRAISED BEEF, RED SKIN POTATOES, BABY CARROTS AND CELERY IN A SAVORY "JOLLY SCOT" RED ALE BROWN SAUCE. SERVED IN A TOASTED BREAD BOWL WITH POINTS FOR DIPPING.

BREWERS BANGER \$16

WILD BOAR CHEDDAR JALAPENO BANGER AND IRISH CHAMP STYLE MASHED POTATOES, FINISHED WITH CARAMELIZED ONIONS AND APPALACHIAN WHISKY DEMI-GLACE.

DESSERT

APPLE-ATION WHISKEY CHEESECAKE \$10

HOUSE-MADE APPLE-ATION WHISKEY CHEESECAKE FINISHED WITH APPALACHIAN SIGNATURE BOURBON CARAMEL AND ICE CREAM SCOOP.



KEGS AND EGGS BRUNCH



MARCH 16TH & 17TH

10 - 2PM

