

IRISH FEST

CARLISLE



STARTERS

FRIED OYSTERS \$16

FRESH OYSTER PIECES, FLASH FRIED IN A JOLLY SCOT BREADING.
SERVED WITH A HOUSE MADE TIGER SAUCE.

DRUNKEN WHISKY DIP \$12.50

A DRUNKEN ORIGINAL! APPALACHIAN BOURBON, CHOPPED BACON,
IRISH CHEDDAR, SMOKED GOUDA, CREAM CHEESE AND SPICES.
SERVED WARM WITH BAKED PRETZEL BITES FOR DIPPING.

IRISH TOTS \$12

SHREDDED POTATOES MIXED WITH CORNED BEEF, SAUERKRAUT,
AND SWISS CHEESE, DEEP FRIED AND SERVED WITH THOUSAND
ISLAND DRESSING.

BEER LIST

SCAN



KEGS AND EGGS BRUNCH

MARCH 16TH & 17TH
10 - 2PM



ENTREES

SHEPHERDS PIE \$16

A BLEND OF GROUND LAMB, BLACK ANGUS BEEF, CARROTS, PEAS, AND ONIONS IN A BROWN ALE SAUCE. TOPPED WITH CREAMY CHAMP POTATOES AND IRISH CHEDDAR.

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.

DUBLIN LAWYER \$19

SWEET LOBSTER TAIL, SHRIMP, BABY SCALLOPS, AND RED SKIN POTATOES IN A SAVORY WHISKY CREAM SAUCE. SERVED WITH GRILLED ASPARAGUS.

CORNED BEEF AND CABBAGE \$22

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



DESSERT

APPLE-ATION WHISKEY CHEESECAKE \$10

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