

IRISH FEST

GETTYSBURG



STARTERS

IRISH NACHO \$15.50

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

EVERYTHING PRETZEL & LOX \$10

WARM BAVARIAN PRETZEL LOG TOPPED WITH EVERYTHING BAGEL SEASONING, SMOKED SALMON PATE, PICKLED RED ONION AND CAPERS

POTATO PANCAKES \$10

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

BEER LIST





ENTREES

BREWHOUSE BOXTY \$20

POTATO PANCAKES LAYERED WITH BRAISED CORNED BEEF AND SAUTEED CABBAGE. TOPPED WITH APPALACHIAN BOURBON DEMI-GLACE.

BREUBEN \$16

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.

TRUFFLE TUX STEAK \$29

BLACK TRUFFLE MARINATED, CENTER CUT RANCH STEAK, TOPPED WITH SAUTEED SHRIMP AND AN IRISH WHISKY CREAM SAUCE. SERVED WITH CREAMY CHAMP STYLE MASHED POTATOES AND GRILLED ASPARAGUS

SHEPPHARDS PIE \$16

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

DESSERT

APPLE-ATION WHISKY CHEESECAKE \$10

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

