

# IRISH FEST

## GETTYSBURG



### STARTERS

#### IRISH NACHO \$15

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

#### 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.

#### POTATO PANCAKE \$10

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

### BEER LIST

SCAN





# 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.

## **BREWHOUSE BOXTY \$17**

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

## **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.

## **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.



# DESSERT

## **APPLE-ATION WHISKEY CHEESECAKE \$10**

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