

SALADS / SOUPS

Add Chicken (\$8) or Salmon (\$13)

LIMERICK COBB 18

Grilled Chicken, Bacon, Monterey Jack, Mesclun Greens, Egg, Tomato, Cucumbers and Dijon Vinaigrette

CAESAR SALAD 7 / 11

Chopped Romaine with Shaved Parmesan, Croutons and Caesar Dressing

HOUSE SALAD (V) 7 / 11

Mixed Greens with Tomatoes, Onions, Cucumber and Shredded Carrots

WARM GOAT CHEESE SALAD (V) 15

Mixed Greens, Spinach, Roasted and Pickled Beets, Cucumber, Tomatoes, Onions with Pan Fried Goat Cheese

POTATO LEEK (V) 5 / 8

Leeks, Potatoes, Garlic, Heavy Cream and Milk

CREAMY SEAFOOD CHOWDER 5 / 8

Our special recipe since 2011

STARTERS

CRISPY BUTTERMILK CALAMARI 12

Sriracha Remoulade, Pickled Peppers, Lemon

WARM CHESAPEAKE STYLE CRAB DIP 13

Cream Cheese, Cheddar, Old Bay and lightly Grilled French Bread

WARM PRETZEL 8

Pretzel Braid with house made Guinness Onion Cheese Dip

CHICKEN TENDERS 12

Basket of Fries with Chicken Tenders on top and Honey Mustard to dip

SHEPHERD'S PIE POTATO SKINS 11

Skins stuffed with Ground Beef, Peas and Melted Cheese

FRIED MUSHROOMS 9

with Honey Mustard

CHICKEN WINGS 13

8 Wings tossed in Buffalo, BBQ, Sweet Thai Chili, Old Bay, Lemon Pepper or Naked
(extra Bleu Cheese or Ranch is .50)

MOZZARELLA STICKS 8

With house made Marinara Sauce

IRISH POTATO CROQUETTES 11

A mixture of mashed, two types of bacon, swiss and cheddar cheese fried to golden brown

GARLIC SHRIMP 11

Sauteed shrimp with fresh garlic and lemon juice

hAnDhELoS

Lettuce, Tomato, Onion and Pickle Spear available upon request

THE LIMERICK CHEESEBURGER 13

Half pound grilled to order with melted Cheddar Cheese

HOUSE MADE VEGGIE BURGER (V) 13

House made Mixed Beans and Greens Patty with Whole Grain Mustard

SALMON BLT 16

Grilled Salmon with Bacon, Lettuce, Tomato and Mayo on Sourdough

MEATBALL SUB 14

Meatballs, Provolone and Marinara on a Sub Roll

CAJUN CHICKEN SAMMY 14

Cajun Spiced Chicken Breast grilled with Swiss Cheese and Strip Bacon

IRISH REUBEN 14

Beer Braised Corned Beef, Stewed Cabbage, Swiss Cheese, 1000 Island dressing on Marbled Rye

TOM'S TOASTIE 14

Crispy Strip Bacon, Irish Bacon, Tomatoes, Cheddar and Swiss on Sourdough

PACO'S SEXY CHICKEN 14

Fried chicken breast with Lettuce, Tomato and Spicy Mayo

COD SAMMY 14

Cod with Lettuce, Tomato, Tartar Sauce and Lemon Wedge

SHRIMP PO BOY 15

Crispy Shrimp with Chopped Lettuce, Tomato and Sriracha Mayo on Sub Roll

IRISH DIP 15

Thinly Sliced Slow Roasted Prime Rib of Beef Dipped in au jus Topped w/ Swiss Cheese Serve on a Toasted Brioche Roll

PUB CLASSICS

FISH & CHIPS 20

Fresh, never frozen, Beer Battered Cod, House Made Chips, and Tartar Sauce

VEGGIE CURRY (V) 16

Japanese style mild curry that has a hint of sweet with Carrots, Potatoes, Onions and Jasmine Rice

GRILLED SALMON 24

Sauteed Spinach, Jasmine Rice and Garlic Butter

CHICKEN ALFREDO 21

Cajun Spiced Chicken over fettucine with Alfredo Sauce, Spinach and Shaved Parmesan Cheese

CHICKEN TIKKA MASALA 20

Marinated with Spices and Yogurt then Cooked in a Tomato Coriander Curry with Jasmine Rice

GUINNESS BEEF STEW 20

Slow Cooked Beef, Carrots, Celery and Potatoes in a Guinness Stout Broth with a slice of Irish Brown Bread

SHEPHERD'S PIE 20

Ground Beef Mixed with Gravy, Peas, Celery, Onion & Carrots, topped w/ Mashed Potatoes & Shredded Cheese

10 OZ RIBEYE 26

Hand cut rubbed TLP spices and grilled to your liking with Mashed Potatoes and veggie of the day

BANGERS & MASH 20

Grilled Pork Sausage set in Mashed Potatoes topped w/ Green Peas

TWINS OF IRELAND 21

Mini Shepherd's Pie and Guinness beef stew, served w/ Toasted Irish Brown Bread

SIDES - 4.5

Irish Brown Bread Loaf Sauteed Mushrooms Mashed Potatoes Baked Potato House Cut Chips
Potato Chips Tater Tots Onion Rings Garlic Spinach Vegetable of the Day

KIDS MENU - 9

Age 12 and under, Includes Limerick Chips, Tots or Rings and Fountain Drink

Chicken Tenders, Fish and Chips, Grilled Cheese Sandwich, Cheeseburger, Cheese Quesadilla, Shepherd's pie

HOUSE MADE DESSERTS - 7.5

BANOFEE

Bananas, Caramel and Fresh Whipped Cream on a Graham Cracker crust

APPLE CRUMB

Served warm with a Cinnamon Anglaise

WARM BREAD PUDDING

Topped with Vanilla Anglaise Rum Raisin Sauce

CHOCOLATE POT de CREME

With Strawberries and Whipped Cream

BOWL ICE CREAM - 7.5

SCOOP ICE CREAM - 2.5

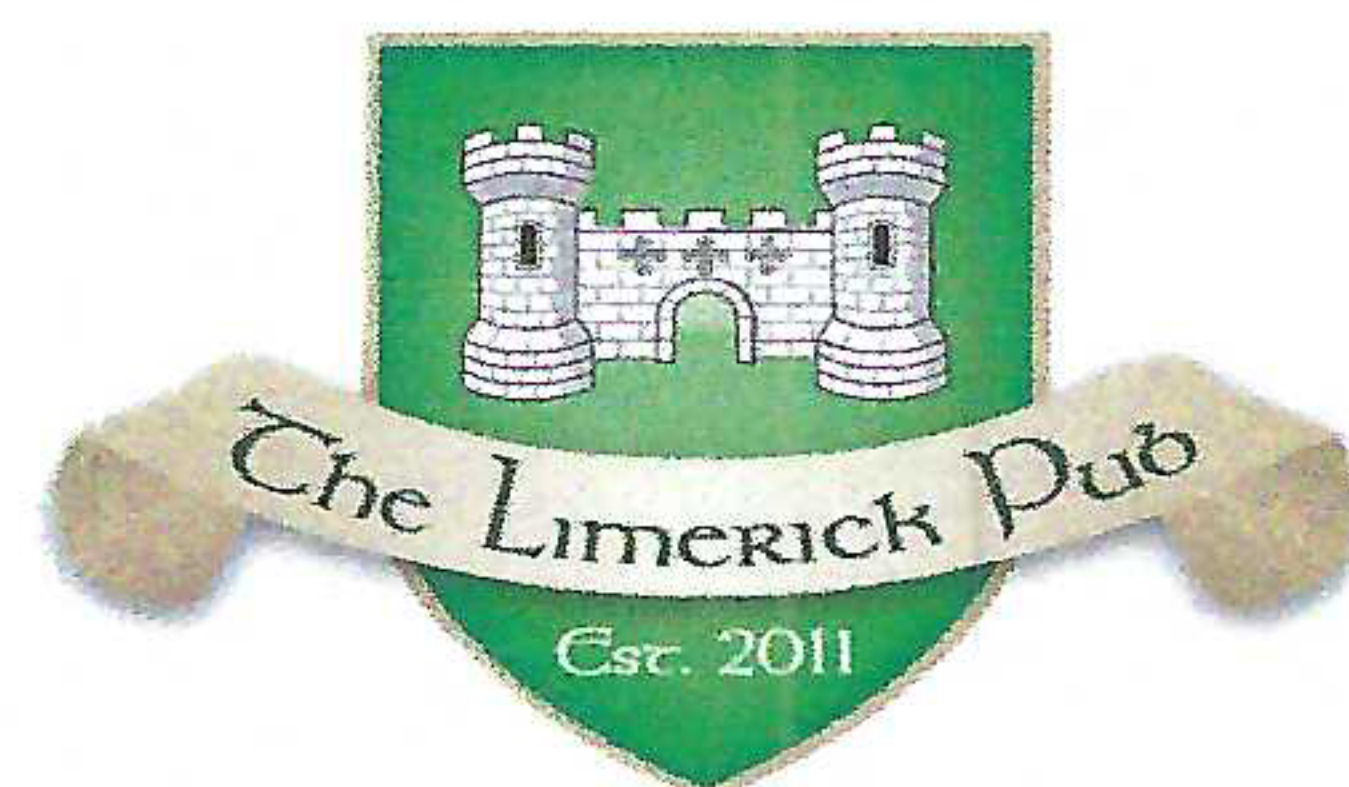
DRINKS - 3

Coffee, Iced Tea or Fountain Sodas (Coke Products)

OTHER DRINKS - 4

Hot Tea, Hot Chocolate, IBC Root Beer

San Pellegrino Sparkling Natural, San Pellegrino Sparkling Orange, San Pellegrino Sparkling Lemon



Weekly Happenings

Monday Burger Night - Half priced burgers all night long! Dine In Only

Prime Rib Wednesday

Petite Cut (8 oz) 20

Queen Cut (12 oz) 27

King Cut (16 oz) 32

Includes your choice of Potato and Vegetable OR Side Salad.

Trad Session - First and Third Wednesdays at 8pm, Open session for intermediate and advanced players

Folksong Sign-in/Third Thursdays at 8pm

Consuming raw or undercooked animal foods may increase your risk of contracting a food-borne illness, especially if you have certain medical problems

BRUNCH

**** Saturday and Sunday from 11am until 3pm****

FRENCH TOAST - 15

with your choice of Bacon, Sausage or Ham

SAUSAGE AND BISCUITS - 14

the name says it all

BREAKFAST SAMMY - 13

Scrambled Eggs with your choice Bacon, Sausage Patty or Ham on your bread choice with Home Fries

PANCAKES - 14

with your choice of Bacon, Sausage or Ham

CROQUE MADAME - 15

Grilled Ham, White Cheddar cheese and Roux in Sourdough topped with a Sunny Side Egg

OMELETTE YOUR WAY - 17

3 eggs with Home Fries and your choice of up to four fillings:

Bacon, Sausage, Ham, Tomato, Onion, Bell Pepper, Jalapenos, Spinach, Mushroom, Swiss, Provolone or Cheddar cheese

EGGS IN A HOLE - 15

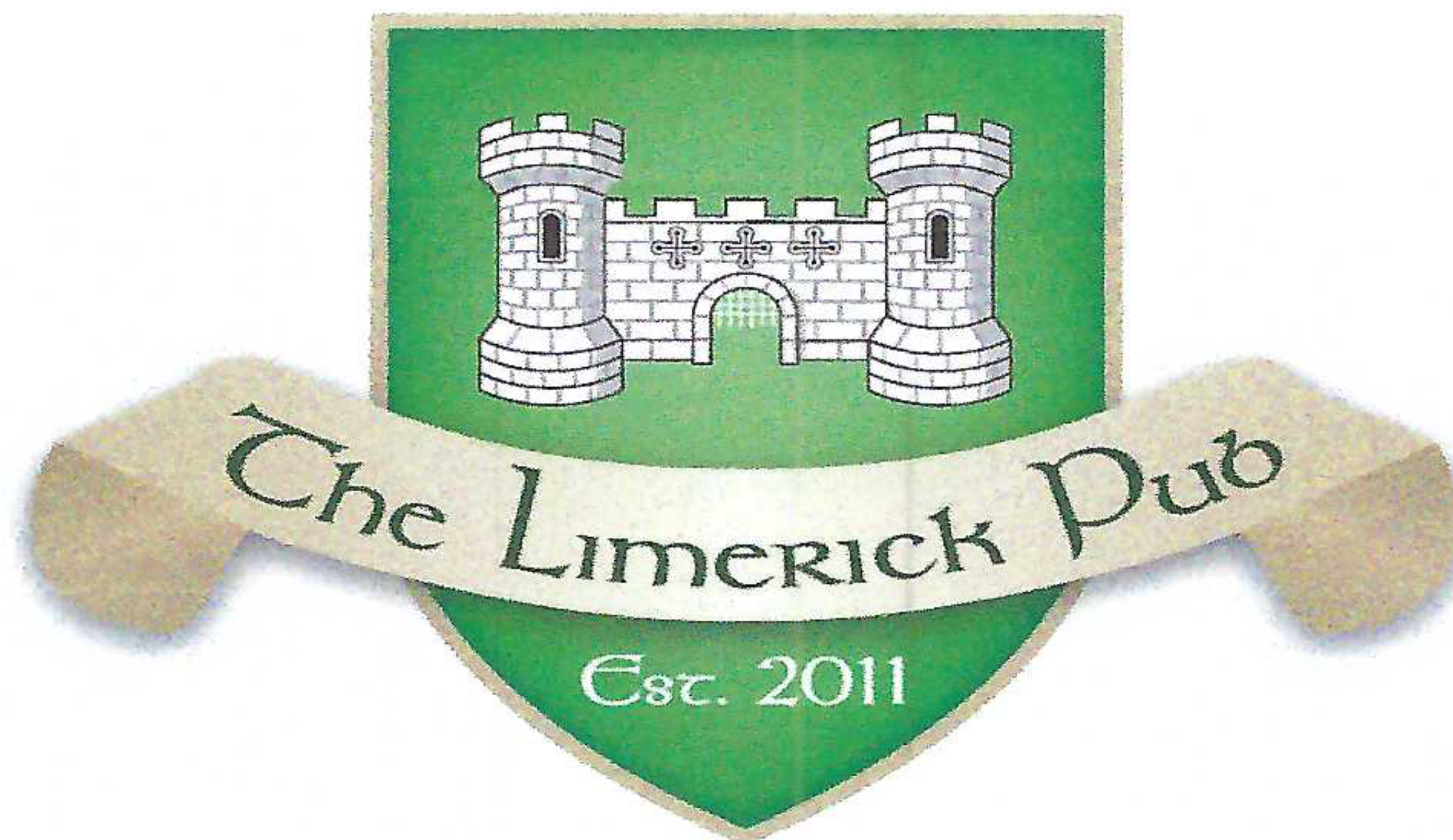
2 eggs on Sourdough bread with Home Fries and your choice of Bacon, Ham, or Sausage Patty

SIDES – 4

Home Fries, 2 eggs (scrambled or fried), Ham (3 pcs), Strip Bacon (3 pcs) / Sausage Patties (2 pcs)

TOAST – 3

Biscuits (2), Wheat (2), Sourdough (2) or Marbled Rye (2)



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