

# St. Paddy's Day

**Sat, March 17 \$35pp**  
**Noon-4pm on Apron**

## **THE DRUNKEN IRISHMAN**

Whole Pig Guinness Brined & Slow Roasted till Tender served with Lemon & Garlic Roasted New Potatoes & Charred Brussels Sprouts with Batons of Smoked Bacon



### **STARTERS**

#### **Irish Stew**

Leg of Lamb, New Potatoes, Carrots, & Herbs

#### **Grilled Asparagus Platter**

#### **Mixed Greens Salad**

#### **Orecchiette Pasta With Smoked Salmon**

#### **& Fresh Broccoli Pesto**

#### **Corned Beef Cabbage Rolls**



### **ENTREES**

#### **Shepherd's Pie**

Traditional Irish Classic

#### **Guinness Corned Beef, Cabbage & New Potatoes**

in house brined brisket slow poached with Guinness stout served with cabbage & new potatoes

#### **Irish Braised Chicken**

Guinness Braised with Bacon, Cabbage & Heirloom Carrots

### **SIDES**

#### **Dublin Potato Salad • Colcannon Potatoes**

#### **Beer Braised Cabbage • Deviled Eggs**

### **DESSERTS**

**Assorted St. Patrick's Day Desserts & Cookies**