

# CELTIC DINNÉAR

SERVED NIGHTLY BEGINNING AT 3PM AND ALL DAY SATURDAY AND SUNDAY

## small plates

### potato leek soup

Creamy potato leek bisque,  
floral herbs, Irish cheddar,  
fresh green onions, bacon

6

### scotch eggs\*

Soft-boiled eggs encased in  
spicy sausage and deep fried, with  
Dijon mustard sauce

10

### cheese fries

Three aged Irish cheddars, bacon,  
green onions and Balsamic glaze

9

### pimento cheese

Hot or cold Southern-style 6 cheese pimento  
cheese blend, served with a warm baguette

9

## salad

### fringe garden salad

Iceberg, romaine, arcadia, cucumber, red onion,  
red bell pepper, cherry tomato, Irish cheddar,  
homemade croutons

8

### house salads

Garden or Spring Mix 4  
Caesar 5

### blue cheese wedge

Crispy iceberg wedge, blue cheese dressing,  
crumbled blue cheese, bacon,  
cherry tomatoes

8

### spring mix & herb

Mixed spring greens, fresh basil, cilantro, oregano, red onions,  
cranberries, pecans, roasted red peppers, tossed in balsamic  
vinaigrette, balsamic reduction

8

### classic caesar

Chopped hearts of romaine tossed in a house made Caesar  
dressing, parmesan cheese,  
homemade croutons

9

## an rí mairteola (the king's beef)

All steaks served with mashed potatoes and haricot vert. Swap out any vegetable side (+1) or substitute house or caesar salad (+2)



*Abundantly flavorful. Incredibly tender. Naturally juicy. The Certified Angus Beef® brand is the best Angus beef available. It has passed scrupulous evaluations for quality and is regarded as the best beef money can buy.*

*The brand's storied history began in 1978, when it was launched by Angus cattlemen from the American Angus Association®. Their focus: to ensure guests like you can enjoy great-tasting beef at America's finest restaurants.*

*Through this brand's relationships from ranch to table, our chef sources premium beef with genuine, reliable quality. Ten quality standards ensure it's a cut above USDA Prime, Choice and Select.*

*There are many brands of beef, but only this Angus brand exceeds expectations. We invite you to taste the difference. There's Angus. Then there's the Certified Angus Beef® brand.*

*Angus beef at its best*

### 16-ounce ribeye\*

Succulent, marbled and tender.

The king of steaks...

35

### 8-ounce sirloin strip steak\*

Thick and flavorful sirloin strip.

Lean and hearty...

20

### tenderloin filet\*

Melt in your mouth tenderness. Once you've had the filet,  
you'll want nothing else...

8 oz :34

4 oz : 20

Try your 8 oz filet stuffed with pungent Gorgonzola bleu cheese  
and basted in a compound garlic herb butter  
(+3)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

OUR FOOD IS MADE TO ORDER, AND OUR KITCHEN IS SMALL.  
SO WE THANK YOU IN ADVANCE FOR YOUR PATIENCE DURING BUSY TIMES.

# BIA ÉIREANNACH TRÁIDISIÚNTA (TRADITIONAL IRISH FARE)

Swap out any vegetable side (+1) or substitute house or caesar salad (+2)

## BANGERS\* & mash

A traditional Irish meal from the potato staple. Grilled Irish sausages\* served over a heaping helping of fresh-made mashed potatoes with rich Guinness Stout gravy. Served with your choice of House Garden or Caesar Salad

14

## shepherd's pie

Quintessential Celtic cuisine. Rich and hearty stewed lamb\* and vegetables topped with green peas and crowned with fresh-made mashed potatoes. Garnished with caramelized onions, garlic, Irish cheddar, mint sauce and baked until piping hot. Loosen your belt...

15

## cajun shrimp\* & parmesan polenta

Parmesan polenta cake topped with cheesy mornay sauce, cajun spiced Gulf Coast shrimp\*, Andouille sausage\*, roasted red peppers, caramelized onions and a fiery, mango-habañero chutney...

19.5

## north atlantic salmon filet\*

Six-ounce filet of North Atlantic salmon\* pan seared to your temperature preference, garnished with cherry tomatoes and a spicy, mango-habañero chutney. Served with organic wild rice and sautéed carrots...

19

## fish\* & chips

An English tradition. Beer-battered, deep-fried cod filets\* and home-cut, seasoned fries. Served with tartar sauce and malt vinegar...

14

## honey BBQ glazed prime pork ribeye\*

Super-tender grilled prime pork ribeye\* glazed with homemade honey barbecue sauce, served with crisp haricot verts and mashed potatoes with Guinness gravy...

17

## sicín ciotrais (citrus chicken) \*

Two lemon-braised chicken breast\* filets glazed in a sweet and sour citrus sauce. Served with organic wild rice and candied red cabbage...

15

## shrimp\* & grits

Low country favorite! Creamy parmesan cheese grits topped with cheesy mornay sauce, Gulf Coast shrimp, roasted red peppers, caramelized onions and a fiery, mango-habañero chutney...

16

Try it deep-south style with Andouille sausage\* and cajun-spiced shrimp...

(+3.5)

## sides

### protein

Grilled Chicken Breast*	6
Grilled Salmon Filet 3oz*	7
Grilled Salmon Filet 6oz*	12
Banger Sausage*	4
Applewood Bacon*	4.5
Sautéed Shrimp 4oz*	7
2 Fried Eggs*	3
Andouille Sausage*	6
Anchovies	3.5

### veggie — 3

Red Cabbage Slaw
Haricot Verts (French Green Beans)
Seasonal Vegetables
Sautéed Mushrooms
Sautéed Carrots
Candied Red Cabbage
Grilled Asparagus — 4

### starches — 3

Mashed Potatoes / Gravy
Parmesan Grits
Polenta Cake
Long Grain and Wild Herbed Rice

### BREADS — 2

Baguette, Brioche, Rye, Sourdough

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## BURGERS

We serve only **Certified Angus Beef®** Our half-pound burgers are hand-pressed and seared on a smoking hot flattop grill. Burgers are cooked medium unless requested otherwise and served on a Brioche bun

**Burgers served with hand-cut fries or substitute asparagus, garden, spring mix (+2) or Caesar Salad (+3), veggie side (+1) or Cheese Fries (+4.5)**

### the fringe\*

Guinness BBQ Sauce, Irish Cheddar, Bacon, Mayo, Lettuce & Tomato  
11

### mushroom bacon & swiss\*

Sautéed Mushrooms, Smoked Bacon, Swiss, LT, Horseradish Mayo, Balsamic Reduction  
12

### all american\*

American Cheese, Mayo, Mustard, Lettuce, Tomato  
10.5

### the welsh dragon\*

8 oz CAB Burger, **Welsh Dragon Wing Sauce\*\*\*\***, Pepper Jack Cheese, Candied Red Cabbage, LT, Mayo  
14

### the krampus\*

Blackened Burger, Pimento Cheese, Over-easy egg, Pepper-Jack, Jalapenos, Horseradish Mayo, LT  
12

\*\*\*\*USE EXTREME CAUTION! Contains Indian Ghost Peppers which may cause great discomfort in sensitive individuals

## BYOB - BUILD YOUR OWN BURGER — 9

8 oz Certified Angus Beef served on a Brioche Bun

Freebies	€1 Each	€1.5 Each
Buffalo Wing Sauce Dijon Mustard Guinness BBQ Horseradish-Mayo Jalapeños Lettuce Mayonnaise Pickle Red Onion Tomato Yellow Mustard	American Cheese Blue Cheese Feta Cheese Pepper-Jack Cheese Provolone Cheese Swiss Cheese Caramelized Onions Red-Cabbage Slaw Roasted Red Peppers Sautéed Mushrooms	Candied Red Cabbage Fried Egg Pimento Cheese Triple Irish Cheddar Cheese  Smoked Bacon <b>€2.25</b>  Welsh Dragon Sauce <b>€4</b>

## sandwiches

Sandwiches served with hand-cut fries or substitute asparagus, garden, spring mix (+2) or Caesar Salad (+3), veggie side (+1) or Cheese Fries (+4.5)

### pimento cheese blt

Southern Style Pimento Cheese, 4 Slices of Smoked Bacon, Lettuce, Tomato, Mayonnaise on toasted Brioche Bun  
10.75

### RUEBEN

Corned beef, Swiss cheese, sauerkraut, tangy thousand island on grilled marbled rye  
11

### philly cheesesteak

Roasted red peppers, caramelized onions, provolone, horseradish mayo on a toasted hoagie roll  
12

## BEVERAGES — 2.25

**coffee** Regular or decaf... **tea** Sweetened or unsweetened, iced tea or hot tea...

**fountain drinks** Coke, Coke Zero, Ginger Ale, Minute Maid Lemonade, Mr. Pibb, Sprite, Club Soda, or Tonic...

our food is homemade, and our kitchen is small, so we thank you in advance for your patience during busy times.

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