



There are far better things ahead than any we leave behind..." C.S. Lewis

DINNER MENU

Thank you for choosing **The Celtic Fringe** for your dining experience today. We are excited to introduce our new rotating and seasonal menu. We hope that you will find many of your old favorites as well as exciting new items. Please allow us to assist you with your selections and to offer wine pairings for your selection. As always, your feedback is welcome and appreciated

SMALL PLATES

Mixed Nuts ^{(V)(GF)}

Brazil nuts, cashews, almonds, filberts and pecans, roasted in peanut oil and salted
5

Olivos A La Parilla ^{(V)(GF)}

Fresh red and green Cerignola and green Castelvetrano olives lightly blistered, served chilled with a dressing of extra-virgin olive, garlic and lemon zest
7

Scotch Eggs* ^(GF)

Deep fried soft-boiled egg* encased in spicy sausage, Dijon mustard sauce, basil oil
5 each

Cheese Fries ^{(V)(GF)}

Three aged cheddars, bacon ##, green onions and Balsamic glaze.
9.5

Soup of the Day

Featured Chef made soup, Cup or Bowl. **Market Price**

House Greens ^(GF)

Garden Veggie 4.5 / 9 Caesar 5.5 / 10

A LA CARTE SIDE DISHES

Protein ^(GF)

Grilled Chicken Breast* 6.5
Grilled Salmon Filet 3oz* 7.5
Grilled Salmon Filet 6oz* 12.75
Applewood Bacon* 4.5
Sautéed Shrimp 4oz* 7.25
2 Fried Eggs* 3.25
Anchovies* 3.5

Veggie — 3.5 ^{(V)(GF)}

Seasonal Vegetables
Seasoned Hand-Cut Fries
Sautéed Cremini Mushrooms
Sautéed Carrots
Candied Red Cabbage
Grilled Asparagus — 4.25 ^{(V)(GF)}

Starches — 3.5 ^{(V)(GF)}

Featured Potato
Parmesan Grits
Seasonal Rice

Beverages — 2.5 ^{(V)(GF)}

Iced Tea / Coffee
Coke Products
Club Soda
San Pellegrino — 3.25

Dressings & Sauces

All of our dressings and sauces are made fresh in-house. The following are vegetarian and gluten-free: ^{(V)(GF)} House made Ranch, Blue-cheese, Spicy Thousand Island, Seasonal Vinaigrette, Guinness BBQ, Honey BBQ, Citrus Sauce, Mornay Sauce, Tartar Sauce, Remoulade Sauce, Cocktail Sauce, Mint Sauce, Spicy Dijon-Mustard Sauce. Caesar dressing is gluten free, but not vegetarian.

The following are neither vegetarian nor gluten-free: Guinness Gravy, Bordelaise Sauce,

We add a service charge of 20% to parties of 7 or more.

* Denotes menu items that are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

^(V) - Vegetarian ^(GF) - Gluten-Free ++ Eliminate for Gluten-Free ## Eliminate for Vegetarian

If you have special dietary restrictions, please tell your server.
Our culinary team will do our very best to accommodate your dietary needs.

Our Seasonal Dinner menu highlights small harvest ingredients from regional farmers and producers. Our goal is to source product as local as possible, whenever possible, in order to offer you the freshest farm to fork experience in the Triad

**Octoberfest Featured Menu
September 23 - October 31**

SEASONAL FEATURES

Featured Small Plate

Louisiana Shrimp* ^{GF}

½ pound sautéed cajun spiced shrimp, remoulade sauce, cocktail sauce, lemon wedge
14

Featured Entree

Steak Bordelaise

8 oz Certified Angus Beef, thick cut sirloin steak, grilled to order and sliced, topped with a Bordeaux red wine reduction on a bed of creamy polenta and seasonal vegetables
21

Pesto Chicken ^{GF}

Fresh boneless, skinless chicken breast pan-seared and dressed with fresh-made basil-toasted pecan pesto sauce. Served with creamy Parmesan polenta and seasonal vegetables
One breast filet 12 Two breast filets: 16

Featured Sandwich

Backstreet Burger 2.0 ^{GF}

A rebooted version of a Celtic Fringe favorite. 8 oz Certified Angus Beef burger, pepper-jack cheese, red cabbage slaw, tomato, mayonnaise, brioche-bun++. Served with seasoned hand-cut fries
12

Featured Dessert

Cinnamon Berry Bread Pudding

Housemade bread pudding, Goldschlager Cinnamon Liqueur, mixed berries, creme anglaise, autumn spices
7.50

Featured A La Carte

Red Cabbage Slaw - 3.5 ^V^{GF}

Creamy Parmesan Polenta - 3.5 ^V^{GF}

Bordelaise Sauce (2 oz) - 3

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LARGE PLATES

The Celtic Fringe is proud to serve only locally sourced, Certified Angus Beef® brand Steaks. There are many brands of beef, but only this Angus brand exceeds expectations. We invite you to taste the difference.

Fish & Chips^{GF}

Beer-battered, Atlantic Cod filets, seasoned fries, tartar sauce, malt vinegar **16**

Shepherd's Pie

Lamb stew, green peas, mashed potatoes, caramelized onions, garlic, aged cheddar, mint sauce **16**

North-Atlantic Salmon Filet*^{GF}

Wild caught Canadian salmon, cherry tomato, mango-habanero chutney, sautéed carrots, seasonal rice **21**

Citrus Chicken*^{GF}

Seared chicken breast filet, lemon-butter sauce, candied red-cabbage, seasonal rice
One breast filet **12** Two breast filets: **16**

Low-Country Shrimp & Grits*^{GF}

Gulf Coast shrimp, Parmesan cheese grits, mornay, roasted red-peppers, caramelized onions, Major Grey mango chutney **17**

Honey-BBQ Glazed Pork Ribeye*^{GF}

Prime cut pork ribeye, honey-bbq glaze, seasonal vegetable, featured potato **18**

Filet Mignon*^{GF}

Tenderloin filet, seasonal vegetable, daily featured potato 4 oz: **20** 8 oz: **35**
Stuff or top your filet with Gorgonzola Blue Cheese **+3**

SANDWICHES

Welsh Dragon Burger*^{GF}

8 oz beef patty, **Welsh Dragon Sauce******, pepper jack cheese, candied red cabbage, lettuce, tomato, mayo, brioche bun++
14

****USE EXTREME CAUTION! Contains Carolina Reaper Peppers which may cause great discomfort in sensitive individuals

Classic Deli-Style Reuben

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

Fringe Burger*^{GF}

8 oz beef patty, Guinness bbq sauce, aged cheddar, bacon, mayo, lettuce & tomato, brioche bun++
12

Additional Burger & Sandwich Toppings

8 oz burger patty*	7	Lettuce	Mayonnaise	Caramelized Onions.	1
Brioche Bun	2.5	Pickle	Yellow Mustard	Roasted Red Peppers	1
Gluten-Free Bun	4.5	Red Onion	Dijon Mustard	Sautéed Mushrooms	1
Aged Cheddar.	1.5	Tomato	Guinness BBQ Sauce	Candied Red Cabbage	1.5
Blue Cheese	1			Fried Egg*	1.5
Swiss Cheese	1			Smoked Bacon	2.25
				Welsh Dragon Sauce****	4

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