

IRISH KITCHEN

M E N U

ENJOY OUR ONE-DAY-ONLY SPECIALTY MENU
 CURATED JUST FOR ST. PATRICK'S DAY. PLEASE
 INQUIRE WITH STAFF ABOUT ANY DIETARY
 SUBSTITUTIONS WE MAY HAVE AVAILABLE.

TOSAITHÉ / STARTERS

BAVARIAN PRETZEL 12
 BAKED PRETZEL STICKS, COARSE SALT, GROVE
 BEER MUSTARD, WESTCOTT CREAM ALE FONDUE

☘ DUBLIN NACHOS 20
 KETTLE CHIPS, WESTCOTT CREAM ALE FONDUE,
 GROVE BBQ PULLED CHICKEN, DICED TOMATOES
 AND ONIONS, SOUR CREAM, SCALLIONS

CAULIFLOWER DIP 18
 THREE CHEESE BLEND, ROASTED CAULIFLOWER,
 RED PEPPER, BREAD BOWL, TORTILLA CHIPS

☘ PADDY SKINS 14
 POTATO SKINS, CORNED BEEF, BEER BRAISED
 ONIONS, SOUR CREAM

PERCH TACOS 20
 LAKE ERIE PANKO BREADED PERCH, GRILLED
 PINEAPPLE PICO, CHIPOTLE CREME FRAICHE,
 SLAW, PICKLED ONION, MICRO GREENS

CAESAR SALAD 16
 ROMAINE, SOURDOUGH CROUTONS, BACON BITS,
 SHAVED PARMESAN, DRESSING, BALSAMIC
 REDUCTION. SIDE VIENNA GARLIC BREAD

CHICKEN WINGS & FRIES 18^{.50}
 SAUCES: GROVE BBQ, CAROLINA BBQ, CARIBBEAN
 JERK, HONEY GARLIC, BUFFALO
 RUBS: CAJUN, LEMON PEPPER, TAJIN MEXICAN

CEAPAIRE / SANDWICHES

GROVE BURGER 18^{.50}
 1/4 LB TRIMBLE BEEF BURGER,
 SMOKED BACON, CARAMELIZED
 ONIONS, LETTUCE, LOCAL TOMATO,
 AGED WHITE CHEDDAR, GROVE BBQ,
 HOUSE BEER MUSTARD

☘ CELTIC STACK 20
 HOUSE MADE CORNED BEEF, SWISS
 CHEESE, RUSSIAN DRESSING,
 PICKLES, KRAUT, RYE BREAD

☘ MORHER BURGER 20
 1/4 LB TRIMBLE BEEF BURGER,
 CORNED BEEF, POTATO CHIPS,
 RUSSIAN DRESSING, AGED WHITE
 CHEDDAR, BRAISED CABBAGE, POTATO
 BUN

ULTIMATE CHICKEN 20
 PICKLE BRINED FRIED CHICKEN
 BREAST, GROVE SAUCE, LETTUCE,
 TOMATO, AMERICAN CHEESE, SWEET
 AND SPICY PICKLES, POTATO BUN

☘ ROUND FOR THE WOOD 130
 CELEBRATE ST. PADDY'S BY SPREADING
 GOOD CHEER AND GOOD DRINKS!
 BUYER'S CHOICE. 1 DRINK PER PERSON.
 MUST BE SEATED AT THE BAR TO RECEIVE.
 CHOOSE FROM ANY BEER ON TAP OR 10Z
 STRAIGHT SHOTS FROM WELL BOTTLES
 ONLY. INQUIRE WITH BARTENDER FOR MORE
 INFORMATION.

PIOTSA / PIZZA

BUTCHER'S	21
<i>STONE BAKED THIN CRUST</i> FIRE ROASTED TOMATO SAUCE, PROSCIUTTO, BACON, CAPICOLA, CHORIZO, MOZZARELLA.	
MARGHERITA	17
<i>STONE BAKED THIN CRUST</i> FIRE ROASTED TOMATO SAUCE, BUFFALO MOZZARELLA, FRESH BASIL, GARLIC OIL, SEA SALT	
☘ O'MALLY	19
<i>STONE BAKED THIN CRUST</i> ALFREDO, BANGER SAUSAGE, SLICED POTATOES, BEER BRAISED ONIONS, GARLIC OIL, MOZZARELLA	
LAFAYETTE	31
<i>DETROIT-STYLE DEEP DISH</i> BRICK CHEESE, PEPPERONI, RED ONION, RED PEPPER, MUSHROOMS, ITALIAN SAUSAGE, FIRE ROASTED TOMATO SAUCE, PARMESAN	
WOODWARD	27
<i>DETROIT-STYLE DEEP DISH</i> BRICK CHEESE, PEPPERONI, FIRE-ROASTED TOMATO SAUCE, PARMESAN	

DINNER / DINNER

TAR HEEL MAC	21
CREAMY MAC N CHEESE, CRISPY CHICKEN THIGH, BEER BRAISED ONIONS, CAROLINA BBQ DRIZZLE, LOCAL MICRO GREENS, HOUSE SALAD	
☘ POT O' GOLD	22
BOILED CORNED BEEF, BOILED POTATO, BOILED CABBAGE, JAMESON BUTTER.	
☘ EMERALD ISLE	24
SAVOURY IRISH STEW WITH EWE DELL LAMB, TRIMBLE BEEF, POTATOES, MIREPOIX VEGETABLES, CLUBHOUSE STOUT SAUCE, BREAD BOWL, HOUSE SALAD.	
☘ FISH & CHIPS	22
O'DONAVAN'S AMBER LAGER BATTERED LAKE ERIE PICKEREL, FRIES, COLESLAW, MALT DILL AIOLI.	

MILSEOG / DESSERT

CHURROS	8
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GARGLE / DRINKS

ABV

CRAFT BEER

☘ O'DONAVAN'S AMBER LAGER	4.5%
NOTES OF CARAMEL & TOFFEE, DEEP RED COLOUR, SMOOTH & CRISP	
☘ DRY IRISH PORTER	4.2%
DEEP BROWNISH-BLACK COLOUR, CREAMY WITH NOTES OF COFFEE, SLIGHTLY DRY FINISH	
☘ PARADISE GREEN LAGER	4.5%
CLEAN, CRISP, REFRESHING, AND BRIGHT GREEN IN COLOUR	

PRICE

COCKTAILS

☘ SHAMROCK SHAKE	12
10Z CREME DE MENTHE, 10Z CREME DE CACAO, CREAM, CHOCOLATE SHAVINGS	
☘ IRISH MULE	13
MUDDLED MINT AND LIME, 20Z JAMESON, GINGER BEER, LIME & MINT GARNISH	