March 14th Thru March 17th, 2011 (open March 17th until 6pm for Pick-ups)
Extended Special St. Patrick’s Day Lunch & Take-Home Dinner Menu
***PRE-ORDER FOR TAKE-OUT or EAT-IN **CALL TODAY TO RESERVE YOUR MEAL!!!

All Items $10.95

**ENRÉES**

Traditional Corned Beef & Cabbage
* Braised in Beer, served with Kale Ulster Champ (Irish Mashed Potatoes) & Buttered Carrots
  Topped with a Light Guinness Mustard & Braising Broth

Derry Apple Pork Loin & Colcannon
* Pan seared Center Cut Pork Loin with Apples and Onions in a Rosemary Apple Cider sauce with a touch of Orange essence, served with Irish Colcannon Potatoes and Baked Beans

“Chippies” with Salt & Malt
* Better known as ‘Fish & Chips’, Fresh Fillets Battered in Guinness served with Fried Potato Wedges, all Salted and served in Newspaper, side of Malt Vinegar

Beer Braised Irish Stew & Colcannon
* St. Patrick’s Day dinner doesn’t have to feature corned beef. An Irish beef stew, richly flavored with dark beer, braises to tenderness with carrots and onions. The stew is served with potato and cabbage colcannon

**SALADS & SANDWICHES**

Open Faced Rueben & Chips
* On Marble Rye with Corned Beef, Sauerkraut, Russian dressing & Alpine Lace Swiss Cheese, served with Salted Fried Potato Wedges

Vegetarian Portobello Rueben & Chips
* With Grilled Eggplant & Portobello Mushrooms on Marble Rye with Sauerkraut, Russian dressing & Alpine Lace Swiss cheese, served with Salted Fried Potato Wedges

Irish Pub Salad
* Mixed Greens & Shredded Cabbage topped with Cashel (Tangy Irish Cheddar), Irish Blue Cheese, Cucumber, Pickled Beets, Diced Tomatoes, Celery, Sliced Onion & Hard Cooked Egg, served with a Slice of Irish Soda Bread & Dijonaisse Dressing

See Following Page: ***MARCH 19th & 20th Saturday & Sunday
Join us for Our Special St. Patrick’s WEEKEND BRUNCH SPECIALS
TRY OUR FAMOUS
Large, Fresh, House Baked & Authentic
IRISH SODA BREAD
$9.95 large loaf – Available March 14th thru March 20th

Please Pre-Order Our Irish Soda Bread to insure Availability
They Sell Out FAST!!!
Top of the Mornin’ to Ya

WEEDEND BRUNCH MENU

AVAILABLE March 19th - 20th, 2011 – Saturday & Sunday

☘️ Irish Soda Bread French Toast

Our Famous Irish Soda Bread, Cinnamon Egg dipped, Served Golden Brown topped with Raisins, and Fresh Bananas, Vermont Maple Syrup $9.95

☘️ Full Irish Breakfast (almost)

Two Eggs Any Style served with Two Irish Bangers, Pork Belly Streaky Bacon ‘Rashers’, Seared Tomato, Breakfast Baked Beans, Potato Pancake & Toasted Irish Soda Bread… Everything BUT the Black Pudding $10.95

☘️ Bubble & Squeak Scrambler

(Bubble & Squeak is an 18th Century Dish)

Two Scrambled Eggs over Bubble & Squeak (Smashed Potatoes with Cabbage & Vegetables) topped with Parsley sauce, served with Irish Bangers Sausage & Breakfast Baked Beans $9.95

☘️ Corned Beef Hash & Eggs

Two Eggs Any Style served with Our Slow Stewed Creamy Corned Beef Hash, Potato Pancakes & Toasted Irish Soda Bread $9.95

☘️ Apple Butter Scone Pancakes

A Unique Thin Pancake that has a Scone taste with Two Raisins, topped with a House-made Irish Apple Butter & Lemon Zest, Dusted with Confectionery Sugar, served with Warm Maple Syrup and Irish Pork Belly Streaky Bacon ‘Rashers’. $9.95

**BREAKFAST SIDE ORDERS**

- Fresh made Corned Beef & Hash $4.50
- Irish Bangers Sausage $3.95
- Bubble & Squeak (Smashed Potatoes with Cabbage & Vegetables) $3.50
- Pork Belly Bacon ‘Rashers’ $2.95
- Breakfast Baked Beans $1.95
- Irish Soda Bread ‘Toast’ add $1.25 to Substitute Toast (or) $1.95 side order

JOIN US MONDAY thru THURSDAY

March 14th Thru March 17th for Our (Open Late on March 17th)
A Little Irish History for you…

**Kale ‘Ulster Champ’**

Champ has been in Ireland for a long time. It is a popular meal among Irish families in Ireland and it is a tradition many people have continued to cook for many years. Typically Mixed with Spring & Green Onion & Butter instead of Gravy

**IRISH SODA BREAD**

Soda bread dates back to approximately 1840, when bicarbonate of soda was introduced to Ireland. Because the climate of Ireland hinders the growth of hard wheat (which creates a flour that rises easily with the assistance of yeast), bicarbonate of soda replaced yeast as the leavening agent. There are several theories as to the significance of the cross in soda bread. Some believe that the cross was placed in the bread to ward off evil. It is more likely that the cross is used to help with the cooking of the bread or to serve as a guideline for even slices. Soda bread eventually became a staple of the Irish diet. It was, and still is, used as an accompaniment to a meal.

**The History and Irish Tradition of Corned Beef**

There are few things better than simmering corned beef with carrots, onions, potatoes and spices.

According to the US department of Agriculture Originally "Corned Beef and Cabbage" was a traditional dish served for Easter Sunday dinner in rural Ireland. The beef, because there was no refrigeration at that time was salted or brined during the winter to preserve it. It was then eaten after the long, meatless Lenten fast.

However other Irish people feel that Corned Beef and cabbage is about as Irish as Spaghetti and meatballs. That beef was a real delicacy usually served only to the kings.

According to Bridgett Haggerty of the website Irish Cultures and Customs she says that their research shows that most likely a "bacon joint" or a piece of salted pork boiled with cabbage and potatoes would more likely have shown up for an Easter Sunday feast in the rural parts of Ireland.

Since the advent of refrigeration, the trend in Ireland is to eat fresh meats. Today this peasant dish is more popular in the United States than in Ireland. Irish-Americans and lots of other people eat it on St. Patrick's Day, Ireland's principal feast day, as a nostalgic reminder of their Irish heritage.

Corning is a form of curing; it has nothing to do with corn. The name comes from Anglo-Saxon times before refrigeration. In those days, the meat was dry-cured in coarse "corns" of salt. Pellets of salt, some the size of kernels of corn, were rubbed into the beef to keep it from spoiling and to preserve it.

Today brining -- the use of salt water -- has replaced the dry salt cure, but the name "corned beef" is still used, rather than "brined" or "pickled" beef. Commonly used spices that give corned beef its distinctive flavor are peppercorns and bay leaf. Of course, these spices may vary regionally.