



NED'S  
IRISH GASTRO PUB



céad míle fáilte

# CHEF'S FEATURES

## **SUN-DRIED TOMATO MARGHERITA FLATBREAD 15**

*Sourdough Crust, Tomato-Goat Cheese Mousse, Sherry Caramelized Onions, Tomatoes, Marinated Portabella Mushroom, Fresh Mozzarella, Olive Oil, Arugula & Basil w/ Petite House Salad*  
**Add Chicken 5 | Add Shrimp 6**

## **CHICKEN TULLAMORE 18**

*Crispy Seared Airline Chicken Breast, Mashed Potatoes, Seasonal Vegetables w/ Tullamore Dew Whiskey Cream Sauce.*

## **FROMAGE BLANC CHEESECAKE 9**

*Fresh Cheese from Village Cheeseworks (Upperville, VA), Guinness Chocolate Ganache w/ Blueberry-Drambuie Coulis*

# TRADITIONAL FAIRE

## **GUINNESS BEEF STEW 18**

Sirloin Beef and Root Vegetables simmered in a Rich Guinness Stock w/ Mashed Potatoes and Toasted Bread

## **BANGERS & MASH 17**

Seared Banger Sausages, Mashed Potatoes or Colcannon (add \$1) and covered w/Guinness Gravy and Peas

## **SHEPHERD'S PIE 17**

Beef and Lamb with Vegetables simmered w/ Smithwick's Gravy and toasted w/ Mashed Potatoes & Cheese

## **IRISH STYLE FISH & CHIPS 18**

Beer Battered Cod w/ Seasoned "Chips", Coleslaw and your choice of Tartar or Malt Vinegar Aloli



## **IRISH LAMB STEW 18**

Tender Lamb stewed with Pearl Onions, Carrots, Potatoes and Fresh Herbs served w/ Toasted Bread

## **MEAT PIE & CHIPS 18**

Buttery Pastry filled w/ Guinness Beef Stew, served w/ Seasoned "Chips" and Seasonal Vegetables

## **CORNED BEEF & CABBAGE 18 GF**

Auld Country Corned Beef, Mashed Potatoes or Colcannon (add \$1), Braised Cabbage w/ Horseradish Cream Sauce

# SNACKS & SHAREABLES

## TULLYMORE CHICKEN TENDERS 12

Crispy, Hand Breaded, served with your choice of sauce.

**Add Fries \$1**

## QUESADILLA 7 V

Blended Cheeses, Tomatoes & Onions w/ Salsa and Cilantro-Lime Cream

**Adds: Chicken 2 | Steak 4**

## NED'S BEER BATTERED SKINS 8

Hand Battered Sliced Potatoes, Bacon, Blended Cheese, and Green Onions w/ Sour Cream

## COUNTY WESTMEATH SAUSAGE ROLLS 12

Herbed Sausage in Puff Pastry w/ Slane Horseradish Sauce

## FRIED PICKLE "CRISPS" 8 V

w/ House Ranch Dressing

## SPINACH & ARTICHOKE DIP 11 V

Toasted w/ Garlic Parmesan, served w/ Pita Chips

## SMOKED CHEESE DIP 11

Three Cheeses, Bacon, Jalapenos, served w/ Tortilla Chips & Grilled Baguette

## NED'S SEASONED WINGS 15

Naked & Spiced, Irish Whiskey BBQ, or House Buffalo (Mild/Hot/Kickass) w/ Ranch or Blue Cheese Dressing

## SEASONED "CHIPS" 6 V

Seasoned Fries w/ Pommes Sauce

**Poutine Style or Loaded 2**

## BUTTERED PUB PRETZEL 12 V

w/ warm House Beer Cheese

## DEVILED EGGS (4) 7 V/GF

With IPA-Pickled Jalapenos and Candied Bacon

## CHEF'S HUMMUS PLATE 9 V

Housemade, served with Cucumbers and Pita Chips.

## BRUSCHETTA PLATE 9 V

Mozzarella Crostinis w/ Fresh Bruschetta and Basil.

# SALADS

## AULD GARDEN SALAD Petite 5 | Full 9 V/GF

Field Greens w/ Red Wine Vinaigrette, Tomatoes, Cucumbers, Radish, Goat Cheese, and Pickled Onions

## HOUSE CAESAR SALAD Petite 5 | Full 9

Chopped Romaine w/ House Caesar Dressing, Garlic Croutons, and shaved Parmesan, Asiago, Romano

## ROMAINE WEDGE Full 9 V/GF

Charred Romaine Heart, dressed w/ Ranch, Bacon, Tomatoes, Roasted Mushrooms, and Bleu Cheese

**Adds: Chicken 6 | Shrimp 8 | \*Steak 10 |**

**\*Salmon 10**

## COBB SALAD Full 16 GF

Chopped Romaine w/ Celtic Goddess Dressing, Grilled Chicken, Bacon, Hard Boiled Egg, Tomatoes, Cucumbers, Mixed Cheese



# SOUPS

## POTATO LEEK 7

## FRENCH ONION 7

## SOUP DU JOUR 7 (When available)

All Soups served w/ Grilled Baguette

## HOUSE CHILI BOWL W/ CHEESE 8

Served w/ Grilled Baguette



## HANDHELDS

**\*DUBLIN STUFFED BURGER 18**

Irish Cheddar Stuffed 10 oz Custom Blend Patty, Shredded Lettuce, Slane Castle Slaw, Bacon, Mozzarella and Chipotle Ranch on a Potato Roll

**\*RED HOT PEPPER BURGER 16**

8 oz Custom Blend Patty, Sherry Onions & Cajun Peppers, IPA-pickled Jalapenos, Pepperjack Cheese, Arugula and Sriracha Aioli on a Jalapeno Cheddar Roll

**\*NED'S CHEESEBURGER 15**

8 oz Custom Blend Patty, Cheddar Cheese and House Aioli on a Potato Roll - Ask About Add-Ons

**BUFFALO FRIED CHICKEN SANDWICH 16**

Sriracha Fried Chicken w/ Buffalo Sauce, IPA-pickled Jalapenos, Pepperjack Cheese, Arugula and Sriracha Aioli on a Jalapeno Cheddar Roll

**"NOTTA PHILLY" CHEESESTEAK SANDWICH 17**

Hand Sliced, Crusted Ribeye, Sherry Onions & Cajun Peppers, Beer Cheese, Provolone and House Aioli on a Hoagie Roll

**THE DEVINE REUBEN SANDWICH 16**

Auld Country Corned Beef, House Pickled Cabbage, Swiss and Slane Horseradish Sauce on Rustic Pumpernickel Bread

**CHEF'S PORK BELLY "BAHN MI" 16**

Harp Lager Braised Pork Belly, Citrus Red Slaw, Cucumbers, Pickled Carrots & Onions, Cilantro and Spicy Asian Aioli on Baguette

**NED'S TURKEY CLUB 16**

Shaved Boar's Head Smoked Turkey, Lettuce, Tomato, Bacon, Cheddar & Swiss and Chipotle Ranch on Rustic Wheat Bread

All Handhelds served w/ Fries and Pommes Sauce · Ask About Vegetarian Options

## ENTREES

**"THE DON'S" DOUBLE-PEPP FLATBREAD 15**

Sourdough Crust, House Marinara, Mozzarella, Double-Layer Pepperoni, Red Chili Flakes w/ Petite House Salad

**"DIRTY BIRD" FLATBREAD 15**

Sourdough Crust, Pimento Cheese, Blackened Chicken, Tomatoes & Onions, Mozzarella, Honey Sriracha, Green Onions w/ Petite House Salad

**CREAMY CREOLE PASTA 18**

VA Andouille, Blackened Shrimp, Blackened Chicken, Cajun Veggies and Cavatappi in a Creamy Creole Sauce w/ Green Onions and Grilled Focaccia

**Add some "Voodoo Spice" for Extra Heat!**

**"ADULTING" MAC & CHEESE 17**

Banger Sausage, Shrimp, Bacon, Spinach and Cavatappi tossed in Beer Cheese and Toasted with Garlic Breadcrumbs w/ Grilled Focaccia

**\*GARLIC-HERB CRUSTED SALMON 24**

Pan Seared & Toasted with Blistered Tomato-Spinach Risotto and Citrus Beurre Blanc

**\*MULLINGAR STEAK FRIES 30**

Cast Iron Seared 8 oz Wagyu Sirloin, Irish Whiskey-Blue Cheese Butter w/ Rosemary Frites



PLEASE ALERT SERVER TO ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED.

\*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

## SWEETS

**BREAD PUDDING 8**

Chef's Featured, cooked w/ Creme Anglaise and topped w/ Whiskey Caramel.

**TRES LECHE BROWNIE 8**

Cream-Soaked Fudge Brownie Served w/ Vanilla Ice Cream and topped w/ Grand Marnier Macerated Berries

**COOKIE CAR BOMB 8**

Cookie Ice Cream Sandwich, Fried Oreos, Guinness Ganache, Bailey's Whipped Cream, topped w/ Jame-O Caramel

**CRÈME BRULÉE 6 V/GF**

Vanilla, served w/ Fresh Berries