

SNACKS

TULLYMORE CHICKEN TENDERS 12

Crispy, Hand Breaded, served with your choice of sauce. Add Fries \$1

NED'S BEER BATTERED SKINS 8

Battered Potatoes, Cheese, Bacon, Green Onions w/ Sour Cream

QUESADILLA 7 V

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

Adds: Chicken 2 | Brunch 4

SAUSAGE ROLLS 12

Herbed Sausage in Puff Pastry w/ Slane Horseradish Sauce

FRIED PICKLE "CRISPS" 8 V

w/ House Ranch Dressing

NED'S SEASONED WINGS 15

Naked & Spiced, Irish Whiskey BBQ, or House Buffalo w/ Ranch or Blue Cheese Dressing

SEASONED "CHIPS" 6 V

Seasoned Fries w/ Pommies Sauce

DEVILED EGGS (4) 7 V/GF

With IPA-Pickled Jalapenos and Candied Bacon

CHEF'S HUMMUS PLATE 9 V

House made, served with Cucumbers and Pita Chips.

BRUSCHETTA PLATE 9 V

Mozzarella Crostinis w/ Fresh Bruschetta and Basil.

BRUNCH

*TRADITIONAL IRISH BREAKFAST 18

Banger Sausage, Bacon Rasher, White & Black Pudding, Baked Beans, Roasted Mushrooms, Grilled Tomato, Two Eggs your way and Rosemary Potatoes

*HANGOVER FLATBREAD 16

Sourdough Crust, Sausage Gravy, Rosemary Potatoes, Bacon, Mixed Cheese, topped w/ Scrambled Eggs and Guinness Hollandaise. Served w/ Petite Salad

CRISPY FRENCH TOAST 14 V

Cinnamon & Brown Butter Crust, Irish Creme Anglaise & Maple-Treacle Whipped Butter w/ Rosemary Potatoes

*TOP 'O THE MORNIN BREAKFAST SANDWICH 15

Buttered English Muffins topped with Irish Cheddar, Bacon Rashers, Two Eggs your way and smothered with Sausage Gravy. Served open-face w/ Rosemary Potatoes

DUBLIN BUTCHER'S OMELET 15 GF

Ground Lamb, Bacon Rasher, and Banger Sausage, Sherry Caramelized Onions, Irish Cheddar, Slane Horseradish Sauce w/ Rosemary Potatoes

AULD GARDEN OMELET 15 V/GF

Onions, Peppers, Tomatoes, Spinach, Mushrooms, Pepperjack, Cilantro Cream w/ Rosemary Potatoes

*ST. JAMES GATE BENEDICT 16

English Muffins, Spinach, Harp-Braised Pork Belly, Poached Eggs, Guinness Hollandaise w/ Rosemary Potatoes

*CHICKEN AND BISCUITS BENEDICT 16

Fresh Buttermilk Biscuits, Fried Chicken, Poached Eggs, Sausage Gravy w/ Rosemary Potatoes

"THE DEVINE" CORNED BEEF HASH 16

Auld Country Corned Beef, Rosemary Potatoes, Sherry Caramelized Onions, Poached Eggs, Guinness Hollandaise

*MULLINGAR STEAK & EGGS 30

8 oz Grilled Wagyu Steak, Guinness Hollandaise, Two Eggs your way, and Rosemary Potatoes

BRUNCH SIDES

ROSEMARY POTATOES 5 V

MASHED POTATOES 5 V/GF

BACON 6 GF

BANGER SAUSAGES 6

TWO EGGS, Your way 5 GF

TOAST with Apple Butter 4 V

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.

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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 \$) 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 Aioli

IRISH LAMB STEW 18

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

SOUP & SALAD

AULD GARDEN SALAD Petite 5 | Full 9

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

Adds: Chicken 6 | Shrimp 8 | Steak 10 | Salmon 10

BRUNCH COBB SALAD 16

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

POTATO LEEK | FRENCH ONION | DU'JOUR 7

Served w/ Grilled Baguette

HANDHELDS

CHEF'S PORK BELLY "BAHN MI" 16

Harp Braised Pork Belly, Citrus Slaw, Cucumbers, Pickled Carrots & Onions, Spicy Asian Aioli, Cilantro on Baguette w/ Fries

*NED'S CHEESEBURGER 15

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

*"STUFF IT IN YER GOB" BRUNCH BURGER 17

75/25% Beef/Banger Sausage Patty, Bacon Rasher, Irish Cheddar, Fried Egg, Roasted Garlic Aioli, Guinness Hollandaise on a Potato Roll w/ Fries

MONTE CRISTO SANDWICH 17

Virginia Ham, Smoked Turkey, Swiss Cheese, Berry Compote, Roasted Garlic Dijonnaise on Sourdough, fried in Nutmeg Creme Anglaise w/ Rosemary Potatoes

BACON & BRIE SANDWICH 16

Bacon, Brie Cheese, Honey-Roasted Onions and Apples, Apple Butter on Baguette w/ Rosemary Potatoes

TURKEY CLUB 15

Shaved Smoked Turkey, Lettuce, Tomato, Bacon, Chipotle Ranch, Cheddar & Swiss on Rustic Wheat Bread w/ Fries

SWEETS

FEATURED BREAD PUDDING 8 V

Served with Caramel and Creme Anglaise

TRES LECHES FUDGE BROWNIE 8 V

Served with Grand Marnier Macerated Berries and Vanilla Ice Cream

COOKIE CAR BOMB 8 V

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

VANILLA CRÈME BRULÉE 6 V/GF

Served with Fresh Berries