

CELTIC DINNÉAR

SERVED NIGHTLY BEGINNING AT 3PM AND ALL DAY SATURDAY AND SUNDAY

small plates

potato leek soup

Creamy potato leek bisque,
floral herbs, Irish cheddar,
fresh green onions, bacon
6

scotch eggs*

Soft-boiled eggs encased in
spicy sausage and deep fried, with
Dijon mustard sauce
10

faerie wings

Full pound (8-10) of fresh chicken wings*
served with celery, carrots, ranch or blue cheese.
Choose mild or hot: Classic Buffalo, Guinness BBQ
Honey-Mustard, Old Bay, Cajun, or
Welsh Dragon** (+ 3)**

****Contains Indian Ghost Peppers which may
cause great discomfort in sensitive individuals

10

cheese fries

Three aged Irish cheddars, bacon, green
onions and Jameson whiskey sauce
Half 6 / Full 11

pimento cheese

Hot or cold Southern-style 6 cheese
pimento cheese blend served
with warm baguette
9

salad

fringe garden salad

Iceberg, romaine, arcadia, cucumber,
red onion, red bell pepper,
cherry tomato, Irish cheddar,
homemade croutons
8

blue cheese wedge

Crispy iceberg wedge, blue cheese
dressing, crumbled blue cheese,
bacon, cherry tomatoes
8

spring mix & herb

Mixed spring greens, fresh basil,
cilantro, oregano, red onions,
cranberries, pecans, roasted red
peppers, tossed in balsamic
vinaigrette, balsamic reduction
8

classic caesar

Chopped hearts of romaine tossed in a
house made Caesar dressing,
parmesan cheese,
homemade croutons
9

house salads

Smaller portioned garden or Caesar
4

an rí mairteola (the king's beef)



Abundantly flavorful. Incredibly tender. Naturally juicy. The Certified Angus Beef® brand is the best Angus beef available. It has passed scrupulous evaluations for quality and is regarded as the best beef money can buy.

The brand's storied history began in 1978, when it was launched by Angus cattlemen from the American Angus Association®. Their focus: to ensure guests like you can enjoy great-tasting beef at America's finest restaurants.

Through this brand's relationships from ranch to table, our chef sources premium beef with genuine, reliable quality. Ten quality standards ensure it's a cut above USDA Prime, Choice and Select.

There are many brands of beef, but only this Angus brand exceeds expectations. We invite you to taste the difference.

Angus beef at its best

16-ounce ribeye*

Succulent, marbled and tender.
The king of steaks...
34

sirloin strip steak*

Thick and flavorful sirloin strip.
Lean and hearty...
10 oz: 25
5 oz: 16

tenderloin filet*

Melt in your mouth tenderness. Once you've had the filet,
you'll want nothing else...
8 oz :31
4 oz: 18

Try your 8 oz filet stuffed with pungent Gorgonzola bleu cheese
and basted in a compound garlic herb butter
(+3)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

OUR FOOD IS MADE TO ORDER, AND OUR KITCHEN IS SMALL.
SO WE THANK YOU IN ADVANCE FOR YOUR PATIENCE DURING BUSY TIMES.

BIA ÉIREANNACH TRADISIÚNTA (TRADITIONAL IRISH FARE)

Swap out any vegetable side (+1) or substitute house or caesar salad (+2)

BANGERS* & MASH

A traditional Irish meal from the potato staple. Grilled Irish sausages* served over a heaping helping of fresh-made mashed potatoes with rich Guinness Stout gravy. Served with your choice of House Garden or Caesar Salad

14

SHEPHERD'S PIE

Quintessential Celtic cuisine. Rich and hearty stewed lamb* and vegetables topped with green peas and crowned with fresh-made mashed potatoes. Garnished with caramelized onions, garlic, Irish cheddar, mint sauce and baked until piping hot. Loosen your belt...

15

CAJUN SHRIMP* & PARMESAN POLENTA

Parmesan polenta cake topped with cheesy mornay sauce, cajun spiced Gulf Coast shrimp*, Andouille sausage*, roasted red peppers, caramelized onions and a fiery, mango-habañero chutney...

19

NORTH ATLANTIC SALMON FILET*

Six-ounce filet of North Atlantic salmon* poached in white wine and pomegranate, garnished with cherry tomatoes and a spicy, mango-habañero chutney. Served with organic wild rice and sautéed carrots...

19

FISH* & CHIPS

An English tradition. Beer-battered, deep-fried cod filets* and home-cut, seasoned fries. Served with tartar sauce and malt vinegar...

14

HONEY BBQ GLAZED PRIME PORK RIBEYE*

Super-tender grilled prime pork ribeye* glazed with homemade honey barbecue sauce, served with crisp haricot verts and mashed potatoes with Guinness gravy...

17

SICÍN CIOTRAIS (CITRUS CHICKEN) *

Two lemon-braised chicken breast* filets glazed in a sweet and sour citrus sauce. Served with organic wild rice and candied red cabbage...

15

SHRIMP* & GRITS

Low country favorite! Creamy parmesan cheese grits topped with cheesy mornay sauce, Gulf Coast shrimp, roasted red peppers, caramelized onions and a fiery, mango-habañero chutney...

16

Try it deep-south style with Andouille sausage* and cajun-spiced shrimp...

(+3)

SIDES

PROTEIN

Grilled Chicken Breast*	6
Grilled Salmon Filet 3oz*	7
Grilled Salmon Filet 6oz*	12
Banger Sausage*	4
Applewood Bacon*	4
Tail On Shrimp 4oz*	9
2 Fried Eggs*	3
Andouille Sausage*	6

VEGGIE — 3

Red Cabbage Slaw
Mashed Potatoes / Gravy
Grilled Asparagus
Haricot Verts (French Green Beans)
Seasonal Vegetables
Sautéed Mushrooms
Candied Red Cabbage

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BURGERS

We serve only **Certified Angus Beef®**. Our half-pound burgers are hand-pressed and seared on a smoking hot flattop grill. Burgers are cooked medium unless requested otherwise and served on a Brioche bun

All burgers served with hand-cut fries or substitute house or caesar salad (+2), veggie side (+1) or Cheese Fries (+3)

the fringe*

Guinness BBQ Sauce, Irish Cheddar, Bacon, Mayo, Lettuce & Tomato
10

mushroom bacon & swiss*

Sautéed Mushrooms, Smoked Bacon, Swiss, LT, Horseradish Mayo, Balsamic Reduction
11

all american*

Cheddar Cheese, Mayo, Mustard, Lettuce, Tomato
10

the welsh dragon*

8 oz CAB Burger, **Welsh Dragon Wing Sauce******, Pepper Jack Cheese, Candied Red Cabbage, LT, Mayo
13

the krampus*

Blackened Burger, Pimento Cheese, Over-easy egg, Pepper-Jack, Jalepenos, Horseradish Mayo, LT
12

****USE EXTREME CAUTION! Contains Indian Ghost Peppers which may cause great discomfort in sensitive individuals

BYOB - BUILD YOUR OWN BURGER — 9 with seasoned hand-cut fries, or sub a house garden or caesar salad (\$2)

Choice of Certified Angus Beef or Grilled Chicken served on a Brioche Bun

Freebies	.75¢ Each	\$1.00 Each
Lettuce Tomato Red Onion Pickle Mayonnaise Guinness BBQ Horseradish-Mayo Yellow Mustard Dijon Mustard Buffalo Wing Sauce	Red-Cabbage Slaw Jalepenos Roasted Red Peppers Caramelized Onions Sautéed Mushrooms	Cheddar Provolone Swiss Blue Cheese Pepper-Jack Monterrey Jack Triple Irish Cheddar Feta Cheese Pimento-Cheese Smoked Bacon Fried Egg

sandwiches

All sandwiches served with hand-cut fries or substitute house or caesar salad (+2.00), veggie side (+1.00) or Cheese Fries (+2.95)

pimento cheese blt

Southern Style Pimento Cheese, Smoked Bacon, Lettuce, Tomato, Mayonnaise on toasted sourdough
9

REUBEN

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

philly cheesesteak

Roasted red peppers, caramelized onions, provolone, horseradish mayo on a toasted hoagie roll
11

BEVERAGES — 2

coffee Regular or decaf... **tea** Sweetened or unsweetened, iced tea or hot tea...

fountain drinks Coke, Coke Zero, Ginger Ale, Minute Maid Lemonade, Mr. Pibb, Sprite, Club Soda, or Tonic...

our food is homemade, and our kitchen is small, so we thank you in advance for your patience during busy times.

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small plates

cheese fries

Three aged Irish cheddars, bacon, green onions and Jameson whiskey sauce
Half 6 / Full 11

pimento cheese

Southern-style 6 cheese pimento cheese blend prepared hot or cold with a warm baguette
8

faerie wings*

Full pound (8-10) of fresh-never-frozen chicken wings served with celery, carrots, and ranch or blue cheese. Choose mild or hot: Classic Buffalo, Guinness BBQ, Honey-Mustard, Old Bay, Cajun, **Welsh Dragon****** (+ 3.00)
10

*Contains Indian Ghost Peppers which may cause great discomfort in sensitive individuals

scotch eggs

Soft-boiled eggs encased in spicy sausage and deep fried, with Dijon mustard sauce
10

potato leek soup

Creamy potato leek bisque, floral herbs, Irish cheddar, fresh green onions, bacon
6

salad

fringe garden salad

Iceberg, romaine, arcadia, cucumber, red onion, red bell pepper, cherry tomato, Irish cheddar, homemade croutons
8

blue cheese wedge

Crispy iceberg wedge, blue cheese dressing, crumbled blue cheese, bacon, cherry tomatoes
8

house salad

Smaller portioned fresh Garden or Caesar Salad
4

spring mix & herb

Mixed spring greens, fresh basil, cilantro, oregano, red onions, cranberries, pecans, roasted red peppers, tossed in balsamic vinaigrette, balsamic reduction
8

caesar salad

Chopped hearts of romaine, house made Caesar dressing, parmesan cheese and homemade croutons
9

large plates

bangers & mash

A traditional and simple Irish meal from the potato staple. Grilled Irish banger sausages served over a heaping helping of fresh-made mashed potatoes with rich Guinness Stout gravy. Served with your choice of House Garden or Caesar Salad
1 Sausage 8
2 Sausages 14

grilled salmon*

Grilled Atlantic Salmon, seasoned fries, small house salad
3oz filet: 8
6oz filet: 14

shepherd's pie

Quintessential Celtic cuisine. Rich and hearty stewed lamb and vegetables topped with green peas and crowned with fresh-made mashed potatoes. Garnished with caramelized onions, garlic, Irish cheddar, mint sauce and baked until piping hot. Loosen your belt...
Small 9 / Large 14

fish* & chips

An English tradition. Beer-battered, deep-fried cod filets and home-cut, seasoned fries. Served with tartar sauce and malt vinegar...
½ Order 8
Full Order 14



certified angus beef steaks

16 OZ RIBEYE*

King of Flavor, fully marbled Certified Angus Beef
16 oz Ribeye
34

tenderloin filet*

Certified Angus Beef Tenderloin Filet
4 oz 18
8 oz 31

prime sirloin strip steak*

Certified Angus Beef Sirloin Strip Steak
5 oz 16
10 oz 25

Try your 8 oz filet stuffed with pungent Gorgonzola bleu cheese and basted in a compound garlic herb butter
(+3)

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BURGERS



We serve only **Certified Angus Beef®**. Our 6oz burgers are hand-pressed and seared on a smoking hot flattop grill. Burgers are cooked medium unless requested otherwise and served on a Brioche bun

All burgers served with hand-cut fries or substitute house or caesar salad (+2), veggie side (+1) or Cheese Fries (+3)

the fränge*

Guinness BBQ Sauce, Irish Cheddar, Bacon, Mayo, Lettuce & Tomato

9

mushroom bacon & swiss*

Sautéed Mushrooms, Smoked Bacon, Swiss, LT, Horseradish Mayo, Balsamic Reduction

10

all american*

Cheddar Cheese, Mayo, Mustard, Lettuce, Tomato

9

the welsh dragon*

8 oz CAB Burger, **Welsh Dragon Wing Sauce******, Pepper Jack Cheese, Candied Red Cabbage, LT, Mayo

14

the krampus*

Blackened Burger, Pimento Cheese, Over-easy egg, Pepper-Jack, Jalepenos, Horseradish Mayo, LT

11

BYOB - BUILD YOUR OWN BURGER — 8 with seasoned hand-cut fries, or sub a house garden or caesar salad (\$2)

Choice of Certified Angus Beef or Grilled Chicken served on a Brioche Bun

Freebies	.75¢ Each	\$1.00 Each
Lettuce Tomato Red Onion Pickle Mayonnaise Guinness BBQ Horseradish-Mayo Yellow Mustard Dijon Mustard Buffalo Wing Sauce	Red-Cabbage Slaw Jalapeños Roasted Red Peppers Caramelized Onions Sautéed Mushrooms	Cheddar Provolone Swiss Blue Cheese Pepper-Jack Monterrey Jack Triple Irish Cheddar Feta Cheese Pimento-Cheese Smoked Bacon Fried Egg

sandwiches

All sandwiches served with hand-cut fries or substitute house garden or caesar salad (+2), veggie side (+1) or Cheese Fries (+3)

pimento cheese blt

Southern Style Pimento Cheese, Smoked Bacon, Lettuce, Tomato, Mayonnaise on toasted sourdough

9

rueben

Corned beef, Swiss cheese, sauerkraut, tangy thousand island on grilled marbled rye

11

philly cheesesteak

Roasted red peppers, caramelized onions, provolone, horseradish mayo on a toasted hoagie roll

11

sides

protein

Grilled Chicken Breast*	6
Grilled Salmon Filet 3oz*	7
Grilled Salmon Filet 6oz*	12
Banger Sausage*	4
Applewood Bacon*	4
Tail On Shrimp 4oz*	9
2 Fried Eggs*	3
Andouille Sausage*	6

veggie — 3

Red Cabbage Slaw
Mashed Potatoes / Gravy
Grilled Asparagus
Haricot Verts (French Green Beans)
Seasonal Vegetables
Sautéed Mushrooms
Candied Red Cabbage

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