



Winter Restaurant Week 2025

“Pick 2” Premium Appetizers Mix & Match \$28.25

Venison Bruchett Kabob:

Venison, tomato, mushroom, sweet pepper, shallot, apple, and balsamic demi- glace.

Adobo Pot Stickers:

Crispy wontons, stuffed with Guinness infused pork. Savory and sweet.

Confetti Shrimp Cocktail: (6)

Shrimp, lettuce, key lime, pepper confetti, and house cocktail sauce.

Irish Italian Honeymoon:

Four cheese “pasta purse,” filled with Romano, Asiago, Parmesan, and Ricotta. Accompanied by fried onions and rose cream sauce.

Ploughman's Platter:

Charcuterie board with 4 assorted Irish cheeses, Irish soda bread crackers, baguette, corned beef, apple, grapes, and strawberry preserves.

Celtic Crab Rangoon:

Wontons, stuffed with cream cheese, vegetable medley, and lump crab.

Dover Cliff Mussels:

Harp beer, onion, pepper, tomato, thyme, basil, lemon, bratwurst, and baguette.

Reservations: 540-373-1313

Emerald Isle Soup and Salad: \$22.25

Red leaf lettuce, spinach, and chard with; red onion, cucumber, tomato, bacon bits, and croutons. Choice of Chicken: Grilled *or* Crispy. Cup of Potato Leek *or* Soup of the Day, and soda bread.

Pub “Pick 2” for \$26.25

- Bangers and Mash
- Shepherd’s Pie
- Corned Beef Cabbage
- Chicken Pot Pie

3 Course Dinner \$60.25:

App: Any style small soup *or* salad.

Main: The “Beach Magic”: A lemon basil baked Unicorn Fish, wrapped crabcake, *or* “The “Shepherd’s Folly”: A whiskey Dijon Lamb Rack. Both accompanied by roasted *or* mashed potatoes, and house vegetable.

Dessert: Choose one; Beignets, Cinnamon Sugar Pretzels, Guinness Brownie or Pumpkin Lava Cake.

Sweet Side: \$14.25

“Irish Caramel Apple Cookie a la mode”

House made, topped with a Jameson & Bailey's infused apple compote.

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