



The Vineyard's Only Authentic Irish Pub™

Starters

Buffalo Wings \$8 / \$11
[10 small, 18 large]

Crispy Pig Sliders \$13
Braised Pork Shoulder, Dijon and Crispy skin

Mango Quesadilla \$9
Mango, Mozzarella, Jalapeno, Red Onion, & Cilantro

PEI Mussels \$12
White Wine & Baguette Crostini

Fried Calamari \$11
With homemade Marinara

***Tuna Tartare** \$16
Olive Oil, Citrus, Ginger, Chives and Cucumbers

Grilled Bruschetta \$9
Roasted Red Peppers, Grilled Onions, Portabello
Mushrooms, Raisins, & Parmigiano

***Smoked Salmon** \$14
With Toast & Crème Fraîche

Soups & Salads

Bibb Lettuce Salad \$8
Beets, Shaved Fennel, Toasted Almonds,
& Lemon Yogurt Vinaigrette

Mixed Green Salad \$9
Granny Smith Apples, Avocado & Lardons

Chilled Potato Leek Soup \$8

Lobster Bisque \$9

Danny Quinn has been a performer of Irish & American folk music for over three decades. He has entertained throughout the U.S., Canada, Ireland and England at concerts, coffee houses, festivals, corporate events and pubs. Since 1979 he has shared the stage with or opened for renowned artists such as the Clancy Brothers, John Prine, David Mallett, Walt Michael, Eileen Ivers, The Chieftains and many others. For over 20 years Danny toured nationally with the legendary Tommy Makem. Danny's style of music & performance is tailored to his audience, from an entire session of Irish folk music to an evening of originals, folk & Celtic tunes.

In addition to being an engaging entertainer, Danny is also an accomplished songwriter, with over 40 published songs to his credit. If you're looking for a lively entertainer delivering authentic Irish & American folk music from the heart - look no further than Danny Quinn!

* The consumption of raw or undercooked meat, shellfish or eggs may increase the risk of food-borne illnesses.

Sandwiches & Burgers

***Burgers** \$10

Served with Fries; *Swiss, Cheddar or American cheese, Grilled Onions, or Bacon available for a \$1 more*

***Burger Au Poivre** \$12 *Our burgers are cooked medium unless otherwise specified*

Lobster Roll \$20

Made with Mayonnaise or Drawn Butter, Fried Celery, Granny Smith Apples, and Boston Lettuce, served with Fries

***Salmon Burger** \$18

Brioche Bun with Cucumber Cream

Main Dishes

***The Irish "All Day" Breakfast** \$14

Scrambled Eggs, Sautéed Mushrooms, Grilled Tomato, and Irish Bacon

Fish & Chips \$18

Tempura Battered & Served with French Fries

Shepherd's Pie \$17

Baked Yukon Gold Potatoes & Spiced Ground beef

Vegetarian Shepherd's Pie \$15

Onions, Peas, Celery, Carrots

Roasted Chicken \$19

Lentils, Fingerling Potatoes, & Frisee Salad "Mom's Dressing"

***Grilled Marinated Pork Chop** \$25

Potato Pancake, Roasted Asparagus & Roasted Cherry Tomatoes

Guinness Braised Short Ribs \$26

Baby Vegetables & Irish Brown Bread

***Black Angus Sirloin Steak** \$29

Roasted Garlic & French Fries or Roast Fingerlings

Atlantic Cod \$20

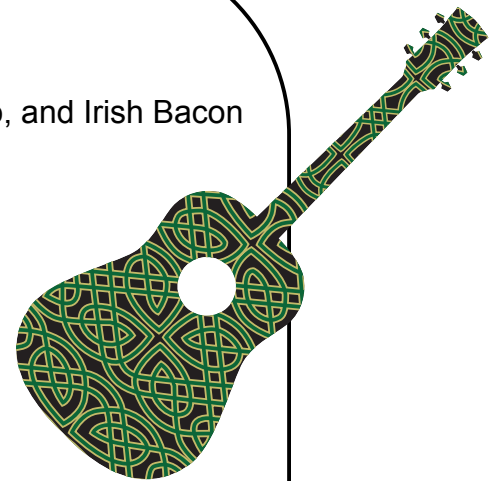
Cranberry Bean Ragu & Fried Oregano

***Sea Scallops** \$23

Pea Puree, Glazed Turnips, Pancetta, Mint & Basil

Whole Lobster \$29

Steamed or Baked



Children's Menu

\$8, including soda or juice

✧ Chicken Tenders & Fries

✧ Fish & Chips

✧ Hamburger & Fries