

# menu

## appetizers

### Irish Potato Skins

Crispy potato skins loaded with cheddar cheese, bacon, and scallions, served with a side of sour cream. A satisfying start to your Irish culinary journey.

### Boxty Bites

Mini Irish potato pancakes topped with smoked salmon, crème fraîche, and fresh dill. A bite-sized taste of traditional Irish flavors.

### Black & White Pudding Fritters

Slices of savory black and white pudding, battered and deep-fried to perfection. Served with a tangy mustard dipping sauce.

### Guinness Beer Cheese Dip

A creamy dip made with Guinness stout and Irish cheddar, served warm with soft pretzel bites for dipping. A pub classic with an Irish twist.

### Dublin Bay Shrimp Cocktail

Chilled shrimp served atop a bed of crisp lettuce, drizzled with zesty cocktail sauce, and garnished with lemon wedges. A refreshing start to your meal.

### Irish Whiskey Wings

Chicken wings marinated in a whiskey-infused sauce, grilled to perfection, and served with a side of Irish whiskey glaze for dipping. A sweet and smoky delight.

### Scotch Eggs

Hard-boiled eggs wrapped in seasoned sausage meat, then breaded and deep-fried until golden brown. Served with a side of spicy mustard.

## mains

### Traditional Beef & Guinness Stew

Tender chunks of beef simmered to perfection in a rich Guinness stout broth with carrots, onions, and potatoes. Served with crusty Irish soda bread for dunking. A classic comfort dish that warms the soul.

### Irish Bangers & Mash

Juicy pork sausages served on a bed of creamy mashed potatoes, accompanied by caramelized onion gravy and a side of buttered peas. A hearty favorite that's pure comfort on a plate.

### Dublin Coddle

Savor the flavors of Dublin with this comforting stew of sausages, bacon, onions, and potatoes, slow-cooked to perfection. Served with a sprinkle of fresh parsley and a slice of Irish brown bread.

### Fisherman's Pie

A seafood twist on the classic Shepherd's Pie. Flaky white fish, shrimp, and mussels in a creamy sauce, topped with mashed potatoes and baked until golden brown. Served with seasonal vegetables.

### Chicken Boxty

Tender chicken breast strips sautéed with mushrooms and onions, then wrapped in a delicate Boxty (Irish potato pancake). Drizzled with a creamy whiskey sauce and served with a side of fresh greens.

### Guinness & Beef Pie

Chunks of tender beef slow-cooked in a savory Guinness gravy, encased in a flaky pastry crust, and baked to perfection. Served with a side of colcannon (mashed po-

## extras

### Colcannon

Creamy mashed potatoes blended with finely chopped cabbage, scallions, and a generous knob of Irish butter. A classic Irish side that's both hearty and comforting.

### Champ

Smooth and velvety mashed potatoes enriched with scallions, butter, and a touch of cream. A traditional Irish side that pairs perfectly with any main course.

### Pickled Beets

Sweet and tangy pickled beets served in a zesty vinegar marinade. A vibrant and flavorful accompaniment that adds a pop of color to your plate.

### Soda Bread & Whipped Butter

Slices of freshly baked Irish soda bread served warm with a generous dollop of whipped Irish butter. A rustic and irresistible side that's perfect for sharing.

### Boxty Fries

Thick-cut potato fries with a twist - they're made from grated potato and fried to crispy perfection. Served with a side of house-made dipping sauce.

### Cabbage & Bacon

Slices of tender cabbage sautéed with smoky bacon bits and seasoned to perfection. A flavorful and savory side that pairs wonderfully with traditional



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