

# GARRYOWEN IRISH PUB

717-337-2719

GETTYSBURG, PA

[garryowenirishpub.net](http://garryowenirishpub.net)

*THE GARRYOWEN IRISH PUB is owned & operated by Kevin & Joanne McCready, originally from Co. Armagh, Ireland. Kevin, Joanne & their staff hope to bring you a little taste of a real Irish Pub through 'ceol, cainte agus craic' - music, talk & fun.*

**MUSICIANS ALWAYS WELCOME**

## PICKINGS

**STEAMED MUSSELS** - 1lb of steamed mussels.

GARLIC & WHITE WINE 12.95

RED THAI CURRY BROTH 13.95

**NEW** CIDER CREAM 14.95

### SMOKED SALMON BRUSCHETTA

Garlic crostini, smoked Scottish salmon, tomato bruschetta spread. Garnished with pickled onion, capers & fresh dill. 9.95

### SCOTCH EGG

Hard-boiled egg wrapped in house seasoned sausage, breaded & deep-fried. Served with house made dijonnaise.

[ONE EGG 5.95 // TWO EGG 9.95]

### IRISH NACHOS

Crispy potato slices loaded with melted cheddar cheese, bacon bits, jalapeno, tomato, scallion, & sour cream.

[ADD CHICKEN 3- PULLED PORK 4- STEAK 5-]

[FULL PLATE 12.95 // 1/2 PLATE 8.95]

### COUNTRY-FRIED CHICKEN STRIPS

Served with French fries.

Choice of HOT, MILD, BBQ, COMBO, RANCH, HONEY MUSTARD. 8.95

### HOUSE WINGS

1lb of House-seasoned chicken wings. Served with bleu cheese dip & celery.

Choice of HOT, MILD, COMBO, BBQ, OLD BAY. 9.95

### CHEESE PLATE 14.95

GUINNESS (Ireland)- semi-hard cheddar

DUBLINER (Ireland)- nutty and sweet with a bite

MANCHEGO (Spain)- slightly sweet with an earthy tang.

DRUNKEN GOAT (Spain)- creamy goat's milk cheese

MOZZARELLA STICKS 7.95

BEER BATTERED ONION RINGS 4.95

HOMESTYLE CHIPS ~ GARLIC OR OLD BAY 2.95

HOMESTYLE FRIES 2.95

*crispy French Fries served with*

## CHIP SHOP

SMITHWICKS BBQ 3.95

GARLIC MAYO 3.95

CHIPOTLE MAYO 3.95

CURRY SAUCE 4.95

CASHEL BLEU CREAM SAUCE 4.95

BLACK PEPPERCORN SAUCE 4.95

**PARTIES OF 6 OR MORE --**

**ONE CHECK ONLY, AND A GRATUITY OF 20% WILL BE ADDED**

## SALAD

### DRESSINGS

Buttermilk Ranch, Caesar, Lite Italian, Thousand Island, Balsamic Vinaigrette

### HOUSE-MADE DRESSINGS

Cashel Blue Cheese, Raspberry Vinaigrette, Whiskey Walnut, Magners Dill Vinaigrette,

Honey Dill Dijon



ADD TO ANY SALAD

Grilled Chicken 3- Steak 5-

Black Pearl Salmon 9- Grilled Shrimp 6-

### STEAK SALAD

Thin-sliced grilled flank steak, fresh greens, red onion, cherry tomatoes, red peppers. Served with Cashel bleu cheese. 15.95

### CHILLED QUINOA SALAD

Chilled salad of red & white quinoa, red peppers, shallots & cilantro, fresh greens, goat cheese, choice of dressing. 10.95

### IRISH COUNTRY CHICKEN SALAD

Country fried chicken strips, fresh greens, egg, cheddar cheese, cherry tomatoes, red onion. Served with honey mustard. 10.95

### CAESAR SALAD

Fresh romaine & homemade croutons tossed in creamy Caesar dressing. Topped with Parmesan cheese. 7.95

### HOUSE SALAD

Fresh greens, cherry tomatoes, cucumber, red onion, red pepper. SMALL 3.50 LARGE 6.95

## SOUP

*All our Soups are made from scratch, in our kitchen.*

### IRISH ONION SOUP

Just like the French stuff but made with Guinness. 5.95

### CRAB & RED PEPPER BISQUE

Lump crabmeat, roasted red peppers, herbs and spices puréed into a rich bisque. Cup 4.95 Bowl 6.95

### SOUP OF THE DAY

All House made. (Price may Vary) Cup 3.95 Bowl 5.95

*We are committed to supporting our local farmers, fruit growers, and meat producers in and around Gettysburg and Adams County, Pennsylvania.*

*We source meats, eggs, dairy, fruit & produce from local businesses and rely on the quality of their exceptional products to help maintain our Kitchen's excellence.*

## BEVERAGES

PEPSI, DIET PEPSI, SIERRA MIST, UNSWEETENED ICE TEA, LEMONADE, ROOT BEER, GINGER ALE, CRANBERRY JUICE, GRAPEFRUIT JUICE, ORANGE JUICE, OLD GETTYSBURG'S REBEL RED BIRCH BEER

**NO OUTSIDE FOOD OR BEVERAGES PERMITTED.**

## PUB GRUB

*All Burgers & Sandwiches served with fries.*

*Substitute a small house salad or onion rings 1.95*

*Small Caesar Salad 2.45*

### HOUSE BURGER

Stoney Point Farm ground beef, seasoned in-house and served on a French roll with lettuce, tomato & onion. American, Cheddar, Swiss, Pepperjack or Provolone. 10.95

*GUINNESS, WHISKEY, OR DUBLINER CHEESE - 1.00*

*ADD IRISH BACON - 2.50 AMERICAN BACON - 1.25*

*ADD JALAPENOS - 1.00*

### THE GARRYOWEN BURGER

Stoney Point Farm ground beef, seasoned in-house. Grilled onions, mushroom & Guinness cheese. Served on a French roll with lettuce & tomato. 11.95

### IRISH WHISKEY BURGER

Stoney Point Farm ground beef, seasoned in-house. Whiskey cheese, lettuce, tomato, onion. Served on a French roll. 11.95

### BENBURB BURGER

Ground lamb seasoned with fresh herbs, Dubliner cheese, sun-dried tomato tapenade, lettuce. Served on a French roll. 13.95

### VEGGIE BURGER

Veggie burger with choice of American, Cheddar, Swiss, Pepperjack, or Provolone Cheese, lettuce, tomato, onion. Served on a French roll. 8.95

### REUBEN SANDWICH

Corned Beef brisket slow-cooked overnight and pulled by hand in our Kitchen. Sauerkraut, Swiss, Thousand Island dressing. Served on toasted Rye bread with a side of house-made coleslaw. 10.95

### PULLED PORK SANDWICH

Slow cooked pulled pork topped with our signature Smithwicks BBQ sauce. Served on a French roll with a side of our own coleslaw. 9.95

### BELFAST BLT

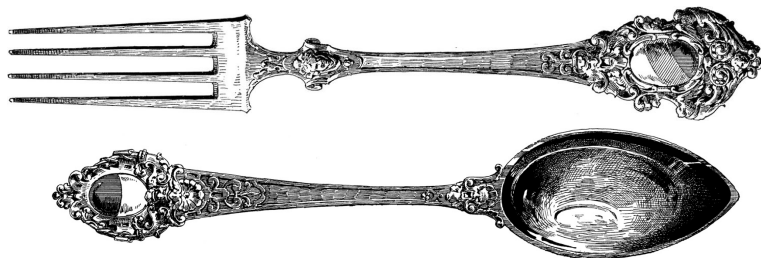
Grilled IRISH bacon, lettuce, tomato. Served on a French roll with a side of mayo. 9.95

### HOT WHISKEY SANDWICH

Grilled hot whiskey sausage, grilled onions, banana peppers, pepperjack cheese, lettuce, tomato. Served on a torta roll with horseradish mayo. 10.95

### ANTRIM SANDWICH

Hormone & antibiotic-free, free-range grilled chicken breast, Dubliner cheese, lettuce, tomato. Served on a torta roll with garlic mayo. 10.95



## DESSERT

ALL OUR DESSERTS ARE MADE FROM  
SCRATCH, IN OUR KITCHEN.

*Please ask your Server for our current selection*

## TRADITIONAL IRISH FARE

*Add a small house salad for 1.95.*

### SHEPHERD'S PIE

*Our own Family recipe from County Armagh, Ireland.*

Ground beef & traditional vegetables in rich gravy, topped with lightly browned mashed potato. 12.95

### BANGERS & MASH

Guinness & Onion sausages, seasoned redskin mashed potatoes, sautéed onions & homemade brown gravy. 13.95

### TRADITIONAL ULSTER FRY

Grilled Irish bacon and sausages, black & white pudding, fried egg, grilled tomato & homemade soda bread. 12.95

### IRISH MIXED GRILL

A TRADITIONAL ULSTER FRY served with an 11oz hand-cut pork-rib chop & no egg. 21.95

### GUINNESS BEEF STEW

Tender beef marinated in Guinness, carrots & onions, slow cooked in a rich sauce, with fresh baguette. 12.95

### FISH & CHIPS

Crispy Yuengling-battered haddock with fries, tartar sauce & lemon.

DUBLIN (10 OZ) - 14.95

WEE BIT (6 OZ) - 10.95

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### GAELIC SHRIMP (AVAILABLE AFTER 5PM)

Shrimp sautéed in creamy whiskey sauce, garlic crostini, & Chef's vegetable. 16.95

### BLACK PEARL SALMON (AVAILABLE AFTER 5PM)

6oz pan-seared organic Scottish Black Pearl salmon fillet, house-made lemon & herb risotto, asparagus, balsamic reduction. 21.95

### NEW PAN-SEARED SCALLOPS (AVAILABLE AFTER 5PM)

3 pan-seared scallops, roasted garlic & rosemary cauliflower puree, sautéed sweet corn & chorizo, red wine vinegar gastrique. 25.95

### PEPPERCORN PORK (AVAILABLE AFTER 5PM)

11 oz hand-cut grilled pork-rib chop, roasted fingerling potatoes, kale, topped with our creamy black peppercorn sauce. 17.95

### WHISKEY CHICKEN (AVAILABLE AFTER 5PM)

Hormone & antibiotic-free, free-range grilled chicken breast, roasted fingerling potatoes & kale, topped with our whiskey cream sauce. 14.95

### NEW BRAISED SHORT RIB (AVAILABLE AFTER 5PM)

16oz braised bone-in beef short rib, confit potato & root vegetable hash, grilled asparagus, homemade gravy. 24.95

*Consuming raw or undercooked meats may increase your risk of food borne illness.*

*Please inform your server of any food allergies.*

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## ENTERTAINMENT

### LIVE MUSIC WEEKLY

Please check artist line up at the bar.

### TRADITIONAL IRISH SEISIŪN

1<sup>ST</sup> & 3<sup>RD</sup> Sunday of each month, 2pm-5pm

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