

GARRYOWEN IRISH PUB

717-337-2719

GETTYSBURG, PA

garryowenirishpub.net

THE **GARRYOWEN IRISH PUB** is owned & operated by Kevin & Joanne McCreedy, 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

THE ORIGINS OF THE GARRYOWEN

The exact origins of Garryowen are unclear, but it emerged in the late eighteenth century, when it was a drinking song of rich young roisters in Limerick. It obtained immediate popularity in the British Army through the 5th (Royal Irish) Lancers, who were garrisoned in Limerick, and was played throughout the Napoleonic War, becoming the regimental march of the 18th Foot (The Royal Irish Regiment).

Garryowen became the marching tune for the 69th Infantry Regiment, New York Militia, (the famed "Fighting 69th") in the mid-1800s. The "Fighting 69th" adopted Garryowen before the Civil War and recently brought it back to combat in Operation Iraqi Freedom.

It later became the marching tune for the US 7th Cavalry Regiment during the late 1800s. The tune was a favorite of General George Armstrong Custer and became the official air of the Regiment in 1867. According to legend it was the last tune played before the Battle of the Little Bighorn.

The word 'garryowen' is derived from Irish, the proper name Oein and the word for garden garrai - thus "Owen's Garden". The term refers to an area of the town of Limerick, Ireland.

ENTERTAINMENT

LIVE MUSIC WEEKLY

Please check artist line up at the bar.

TRADITIONAL IRISH SEISIÜN

1ST & 3RD Sunday of each month, 2pm-5pm

Gift Certificates Sold Here

MERCANTILE

GARRYOWEN BEER STEIN 20 / MESSENGER BAGS 18

T-SHIRTS 16 / LONG SLEEVED T-SHIRT 20

HOODIES 26 / CAPS 15 / BUMPER STICKERS 1.50

**PARTIES OF 6 OR MORE –
ONE CHECK ONLY, AND A
GRATUITY OF 20% WILL BE ADDED**

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

IRISH BEVERAGES

LUCOZADE, CLUB ORANGE,
CLUB LEMON, FOOTBALL SPECIAL



CHIP SHOP

crispy French Fries with

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

PICKINGS

STEAMED MUSSELS ~ 1lb of steamed mussels.

Garlic & white wine. 10.95

Red Thai Curry broth 12.95

SMOKED SALMON BRUSCHETTA

Scottish smoked salmon on garlic crostini topped with 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.

[FULL PLATE 12.95 / 1/2 PLATE 8.95]

[ADD CHICKEN 3- ADD PULLED PORK 3- ADD STEAK 6-]

COUNTRY FRIED CHICKEN STRIPS

Served with choice of Hot, Mild, BBQ, Combo, Ranch, Honey Mustard. 6.95

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

Served with Guinness Wholegrain Mustard & crackers.

Guinness (IRELAND)– semi-hard cheddar, full-flavored & tangy

Dubliner (IRELAND)– hard and sharp like a cheddar, sweet & nutty like Swiss, with a bite like Parmesan.

Manchego (SPAIN)– slightly sweet with an earthy tang.

Drunken Goat (SPAIN)– creamy goat's milk cheese, sweet & fruity. 14.95

MOZZARELLA STICKS

7.95

BEER BATTERED ONION RINGS

4.95

HOMESTYLE CHIPS GARLIC OR OLD BAY

2.95

HOMESTYLE FRIES

2.95

SOUP

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

IRISH ONION SOUP

Just like the French stuff but made with Guinness.

Homemade and served with provolone-topped baguette.

5.95

CRAB & RED PEPPER BISQUE

Lump crab meat, 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.



SALADS

HOUSE MADE DRESSINGS:

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

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

NEW YORK STRIP STEAK SALAD

All our Beef is sourced directly from Stoney Point Farm, Littlestown, PA. Thinly-sliced strip steak, grilled, and served over fresh greens, red onion, cherry tomatoes, red peppers and topped with Cashel bleu cheese. Served with your choice of Dressing. 16.95

SALMON ROULADE SALAD

Scottish smoked salmon stuffed with a lump crab mixture flavored with Powers whiskey. Served over a bed of fresh greens with cherry tomatoes, red onion, fried tortilla strips and our raspberry vinaigrette. 14.95

IRISH COUNTRY CHICKEN SALAD

Country fried chicken strips served over a bed of fresh greens with egg, cheddar cheese, cherry tomatoes & red onion. Served with honey mustard. 9.95

CAESAR SALAD

Fresh romaine & homemade croutons tossed in a creamy Caesar dressing. Topped with parmesan cheese. 6.95

ADD CHICKEN 3- ADD SHRIMP 6-

HOUSE SALAD

Fresh greens, cherry tomatoes, cucumber, red onion & red pepper. Served with your choice of Dressing.

SMALL 3.50 LARGE 5.95

PUB GRUB

ALL BURGERS & SANDWICHES SERVED WITH FRIES.

SUBSTITUTE A SMALL HOUSE SALAD OR BEER BATTERED ONION RINGS FOR 1.95 OR SMALL CAESAR SALAD 2.45

HOUSE BURGER

All our Beef is sourced directly from Stoney Point Farm, Littlestown, PA. Seasoned in-house and served on a French roll with lettuce, tomato & onion and your choice of American, Cheddar, Swiss, Pepperjack or Provolone. 10.95

SUBSTITUTE GUINNESS, WHISKEY, OR DUBLINER CHEESE - 1.00

ADD IRISH BACON - 2.50 AMERICAN BACON - 1.25

ADD JALAPEÑOS - 1.00

THE GARRYOWEN BURGER

All our Beef is sourced directly from Stoney Point Farm, Littlestown, PA. Seasoned in-house and topped with grilled onions, mushroom & Guinness cheese. Served on a French roll with lettuce & tomato. 11.95

IRISH WHISKEY BURGER

All our Beef is sourced directly from Stoney Point Farm, Littlestown, PA. Seasoned in-house and topped with whiskey cheese. Served on a French roll with lettuce, tomato & onion. 11.95

BENBURB BURGER

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

VEGGIE BURGER

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

REUBEN SANDWICH

Corned Beef brisket slow-cooked overnight and pulled by hand in our Kitchen. Topped with sauerkraut, Swiss, Thousand Island dressing, and served on toasted marble Rye 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 served on a French roll with lettuce, tomato and a side of mayo. 9.95

HOT WHISKEY SANDWICH

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

ANTRIM SANDWICH

Grilled chicken breast topped with Dubliner cheese. Served on a ciabatta roll with garlic mayo, lettuce & tomato. 9.95

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 a rich gravy, topped with lightly browned mashed potato. 12.95

A Note on Shepherd's Pie: A common misconception is that the name "Shepherd's Pie" derives from the meat often used in restaurants - lamb. Rather, it is meant to reflect the fact that shepherds ate this dish for lunch while tending to their sheep in the fields of Northern Ireland. Regionally, beef was largely used in the pies as lamb was often an expensive luxury. Our recipe reflects this area and culture of Ireland with pride, as well as the Quinn & McCready family history. Enjoy!

BANGERS & MASH

Guinness & Onion sausages over seasoned redskin mashed potatoes with sautéed onions & rich brown gravy. 12.95

TRADITIONAL ULSTER FRY

Grilled Irish bacon and sausages, black & white pudding, and home-made soda bread. Served with a fried egg & grilled tomato. 11.95

IRISH MIXED GRILL

A TRADITIONAL ULSTER FRY with an 8oz, locally-sourced, flame-grilled pork chop and no egg. 16.95

GUINNESS BEEF STEW

Tender pieces of beef marinated in Guinness with carrots & onions and slow cooked in a rich sauce. Served with fresh baguette. 10.95

DUBLIN FISH & CHIPS

10oz piece of crispy Yuengling-battered haddock served with fries, tartar sauce & lemon. 14.95

A 'WEE-BIT' OF FISH & CHIPS

6oz piece of crispy Yuengling-battered haddock served with fries, tartar sauce, & lemon. 10.95

GAELIC SHRIMP (AVAILABLE AFTER 5PM)

Shrimp sautéed in our own creamy, Gaelic whiskey sauce. Served over garlic crostini and Chef's vegetable. 16.95

CAPE D'OR SALMON (AVAILABLE AFTER 5PM)

6oz Cape D'or Salmon Fillet (Nova Scotia), pan-seared and served with house-made lemon & herb risotto, asparagus, and a balsamic reduction. 19.95

PAN-SEARED SCALLOPS (AVAILABLE AFTER 5PM)

Fresh jumbo scallops pan-seared & topped with red wine vinegar gastrique. Served with herb roasted fingerling potatoes & Chef's vegetable. 26.95

PEPPERCORN PORK (AVAILABLE AFTER 5PM)

Locally-sourced, 8oz pork chop, grilled and topped with our creamy black peppercorn sauce. Served with roasted fingerling potatoes and spinach. 15.95

WHISKEY CHICKEN (AVAILABLE AFTER 5PM)

Grilled chicken breast served with roasted fingerling potatoes and spinach, and topped with our whiskey cream sauce. 14.95

NY STRIP STEAK (AVAILABLE AFTER 5PM)

All our Beef is sourced directly from Stoney Point Farm, Littlestown, PA

12oz New York Strip Steak, fire-grilled and served with roasted fingerling potatoes & spinach. Customer's choice of a home-made sauce: RED WINE VINEGAR GASTRIQUE, BLACK PEPPERCORN, CASHEL CREAM. 28.95

CONSUMING RAW OR UNDERCOOKED MEATS MAY

INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

DESSERT

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

Please ask your Server for our current selection

NO OUTSIDE FOOD OR BEVERAGES PERMITTED.