

Appetizers

***New Smoked Salmon on Dill Pancake...10**

Norwegian Smoked Salmon on a mini Dill Potato Pancakes with Cream Cheese

Blarney Rolls... 7

Our signature Corned Beef Hash with Swiss Cheese and Braised Cabbage; Fried in a crispy Eggroll Wrapper. Served with Dijon Mustard

***New Buffalo Wings... 9**

1pound of Jumbo Chicken Wings in your choice: Mild Buffalo Sauce, Guinness BBQ, Teriyaki, Bacon Bleu Cheese, Garlic Parmesan or Spicy Blackthorn Sauce

***New Shrimp Tempura... 10**

Golden fried Harp battered Jumbo Shrimp served with Chipotle Mayonnaise

***New Mac & Cheese... 10**

A small portion of Rigatoni pasta tossed in a homemade cheese sauce with sharp Gruyere & creamy Goat Cheese, topped with Bread Crumbs & crumbled Bacon

Blackthorn Nachos... 10

Tortilla Chips smothered in Nacho Cheese, melted Jack Cheddar, fresh Pico de Gallo and Sour Cream. Topped with a choice of Beef Chili or Chicken Tenga or Pulled Pork

Crab Cakes... 11

Drizzled with a Roasted Red Pepper Aioli and served atop a Corn & Pineapple Salsa

Chicken Fingers... 8

Served golden brown with Honey Mustard

Blackthorn Fries... 7

Crispy Fries smothered with melted Jack Cheddar Cheese, Bacon and Scallions. Served with a side of Ranch dressing

Spinach & Artichoke Dip... 10

Baby Spinach, Artichoke Hearts slow simmered in Monterey Jack & Cheddar Cheese and served with warm Tortilla Chips

Mozzarella Sticks... 8

With Marinara Sauce

Soups

Soup of the Day... 5

Potato Leek... 5

Guinness Onion Crock... 5

Caramelized Onions, fresh Garlic, and a hint of Guinness Stout baked with seasoned Croutons and melted Provolone Cheese

Salads

New Chef Salad... 10

Iceberg Lettuce with Ham, Turkey, Provolone Cheese, Red Onion, Tomato and Hard Boiled Eggs with Thousand Island

Blackthorn Apple Salad... 10*

Mixed Greens with Sliced Granny Smith Apples, Candied Walnuts and Crumbled Goat Cheese. Served with Raspberry Vinaigrette Dressing

New Wedge Salad ... 8

¼ Head of Iceberg Lettuce topped with Bacon Bits, diced Tomato, Bleu Cheese crumbles, & Bleu Cheese dressing

Caesar Salad... 8*

Crisp Romaine with House-made Croutons, Parmesan and creamy Caesar dressing

***Add Shrimp...\$4 or Add Grilled Chicken...\$3**

Bar Pies

Plain Cheese... 9

All pizzas are created with home-made dough; hand stretched to 12", and served crispy thin crust style with our marinara sauce and mozzarella cheese

(Additional Toppings Available..\$.50 ea)

***New Clam Pizza... 11**

Crisp thin crust pizza w/ ricotta cheese, fresh garlic, mozzarella, & baby clams

***New Taco Pizza... 11**

Certified Angus Chopped Beef, shredded Cheddar

Hand Crafted Sliders & Burgers

(All **Sliders** are served on steamed Potato Buns with French Fries...Coleslaw and Pickle upon request.)

Blackthorn Sliders... 8
Hand-Crafted miniature Angus Beef Patties seared over a bed of onions

Cheeseburger Sliders... 9
Hand-Crafted miniature Angus Beef Patties seared over a bed of onions, topped with American Cheese

Pulled Pork Sliders... 9
Beer Braised Pulled Pork in a home-style BBQ

Buffalo Chicken Sliders... 9
Crispy Chicken Tender Bites tossed in our own Buffalo Sauce and topped with Blue Cheese Dressing,

Hand Crafted Burgers

(All **Burgers** are served on toasted Brioche Buns with French Fries...Coleslaw and Pickle upon request.)

Build A Burger... 9
Hand-Crafted Certified Angus Butchers Grind grilled to your liking with Lettuce, Tomato, & Red Onion
***Additional Toppings .50 Each**

***New Stuffed Sausage Burger...** 11
Ground sweet Italian Sausage stuffed with Mozzarella & Cherry Peppers topped with melted Provolone Cheese & Red Pepper Relish

***New California Veggie Burger...** 10
Grilled vegetable patty w/ Carrots, Onions, String Beans, Soybeans, Zucchini, Peas, Broccoli, Corn, Spinach, Red Peppers, & Garlic

Celtic Burger... 10
Angus Burger topped with Irish Cheddar Cheese, Rashers & Guinness BBQ Sauce

***New Quesadilla Burger...** 10
½ Pound Angus Burger in between 2 fried Flour Tortillas w/ Pico de Gallo, shredded Lettuce, & melted Cheddar Jack Cheese

Salmon Burger... 10
Minced Atlantic Salmon bound with Panko Bread Crumbs, fresh Dill and Scallions, perfectly seared & drizzled with a Horseradish Dill Sauce

***New Turkey & Chorizo Burger...** 10
Hand-Crafted fresh ground Turkey and Iberian Chorizo topped with Apple Cider Guacamole

***New Peanut Butter Bacon Burger...** 10
Half Pound Angus Burger topped with creamy Peanut Butter, Crisp Bacon, Lettuce, & Tomato

Sandwiches

(All **Sandwiches** are served with French Fries...Coleslaw and Pickle upon request.)

***New The Gobbler...** 9
Thin sliced roasted Turkey Breast piled between toasted Country White Bread with Cranberry & Stuffing

***New Mixed Vegetable Panini...** 8
Grilled Portabella Mushroom, Fresh Mozzarella, Roasted Red Peppers and Baby Spinach with Balsamic Glaze on toasted Panella

Corned Beef Sandwich 9

***New Grilled Cheese & Tomato Bisque...** 10
Gruyere, Swiss, & Provolone Cheeses melted on toasted Panella w/ crisp Bacon; served with a cup of Tomato Bisque w/ Pesto Croutons

***New Smoked Salmon Club...** 11
A triple decker with a combination of Smoked Salmon, creamy Avocado, and spicy Mayo on a toasted White Bread with Lettuce and Tomato

Buffalo Chicken Wrap 9

Irish Fare

Traditional Irish Breakfast...	11
An Irish favorite, with 2 Eggs, Bangers, Rashers, White and Black Puddings, Toast and Bachelor Beans	
Corned Beef & Cabbage...	14
Slow braised sliced Corned Beef served w/ buttered Green Cabbage & Red Bliss Potatoes	
Harp Battered Fish & Chips...	15
Fresh hand-cut Cod dipped in our own Harp Beer Batter and deep fried until it has a golden crisp Crust. Served with our French Fries and Tartar Sauce	
Belmullet Bangers & Mash...	14
Imported straight from Ireland we offer you the classic; 4 Jumbo Irish Banger Sausages with Mashed Potatoes, Buttered Cabbage and Brown Gravy	
"Mayo County" Chicken Pot Pie...	14
A creamy blend of Chicken, Onions, Peas and Carrots served in a large casserole dish which has been topped with a Puff Pastry Pie Crust and baked until golden brown	
Shepherd's Pie...	14
A mixture of our exclusive Certified Angus Butchers Grind, Carrots, Peas, Onions, Brown Gravy, and a hint of Cream. Topped with Mashed Potatoes and baked to perfection	
Guinness Beef Stew...	14
A rich and hearty Stew comprised of Guinness Braised Beef, Turnips, Parsnips, Carrots and Potatoes	

Dinner Entrees

Sizzling NY Strip	20
Simplicity at its best, our classic 12oz NY Strip Steak is grilled to your liking, topped with Garlic Herb Butter, served with our thick House-Cut Steak Fries, Sautéed Spinach & Shoe String Onions	
*New Tuscany Salmon ...	18
Grilled fillet of Atlantic Salmon served over a White Bean Pesto Ragu & sautéed Spinach	
*New Boston Scrod Mediterranean Style...	17
Broiled fresh fillet of Boston Scrod, topped with Mediterranean Salsa & served with Aromatic Rice, seasonal Vegetables and Saffron Toasted Points	
*New Maryland Crab Cakes ...	17
Pan Seared Maryland Crab Cakes served with Shoe String Potatoes and mixed Field Greens drizzled with Honey Maple Syrup	
*New Gaelic Chicken...	16
A tender Chicken Breast, sautéed in a smooth Shallots, Mushrooms and Irish Whiskey Cream Sauce,	



The Blackthorn is named after an important symbol that is deep rooted in Irish history. The shillelagh otherwise known as an Irish walking stick is made from blackthorn wood. Every walking stick is made in Ireland and is unique because of the nature of the wood and the craftsmanship. The use of this genuine Blackthorn root knobbed walking stick goes back to early Irish heritages. Blackthorn (draighneach) is also the traditional wood to make fighting sticks, because it is tough and hard. The traditional Irish shillelagh, bata in Gaelic - which means fighting stick, is one example of a weapon made with this wood.



Folklorists say the shillelagh should be considered a symbol of Ireland as well as badge of honor for those who carried it. When they were very young, Irish boys were exposed to the traditions of the shillelagh, and when they came of age, to carry a stick was viewed as a passage into manhood. A young man was taught by his father to hold the shillelagh tightly and use it for self defense while the fathers themselves took their shillelagh everywhere they went (the pub especially).



H! An Irishman's heart is as stout as shillelagh,

