



30460 Blossom Rd, Damascus, VA

(276) 475 7480

STARTERS

Soup Du Jour	\$7
Homemade soup served with Irish brown soda bread.	
Cottage Salad	\$7
Chopped mixed greens with tomato, cucumber, red onion, carrot, shredded cheddar, seasoned croutons and bacon. Ranch Bleu Cheese 1000 Island Balsamic	
Caesar Salad	\$7
Romaine lettuce, parmesan, and seasoned croutons tossed in a creamy Caesar dressing. Topped with Bacon Bits	
Cottage Deviled Eggs	\$6
Served with Irish Bacon Aioli over Butter Lettuce	
Sausage Rolls	\$7
3 Mini Sausage Meat Rolls wrapped in flaky Puff Pastry served with Horseradish Mustard	
Soda Bread Scones	\$7
Traditional Irish Soda Bread Scones with Strawberry Preserve. Plain or with Raisins.	

DESSERTS

Slice Of Pie	\$7
Key-Lime Pecan Whipped Cheesecake Served with Homemade Whipped Cream	
Affogato	\$7
Vanilla Ice Cream with a hot Espresso shot poured over and topped with Biscotti Cookie Crumbles.	
Sticky Toffee Pudding	\$7
Classic British dessert consisting of a moist sponge cake baked with finely chopped dates and drenched in a warm butterscotch sauce topped with Vanilla Ice Cream.	

BEVERAGES

Soft Drinks	\$2.50
Coke Diet Coke Sprite Ginger Ale Barq's Root Beer Lemonade	
Iced Tea Sweet or Unsweet	\$2.50
Hot Tea Barry's Yorkshire Herbal	\$2.50
Wolf's Hills Coffee Regular & Decaf	\$2.50
Spring Bottled Water	\$2.00

For credit card use, we charge an additional **2.5% fee** to help offset processing costs. This is not more than we pay in fees.

SAVORY PIES & PLATES

Steak & Guinness Pot Pie	\$14
A hearty savory dish featuring tender beef chunks, slow cooked with potato, onion, carrot, peas, celery, garlic in a rich Guinness gravy.	
Chicken Pot Pie	\$13
Tender chicken, carrots, peas, corn, celery and onion in a rich creamy sauce, encased in a flaky pastry crust.	
Guinness Cottage Pie	\$14
Savory ground Beef with carrots, celery, onion, peas, Guinness and crowned with creamy mashed potato	
Tomato Pie w/ Parmesan Chips	\$14
Locally sourced tomatoes, fresh basil, onion garlic and a creamy mixture of mayonnaise and cheeses, all baked in a flaky pie crust	
Butter Chicken Curry Pie	\$14
Creamy, mildly spiced flavors of Indian butter chicken curry in a flaky golden pie crust served with garlic Naan bread.	
Bangers & Mash	\$13
Traditional Irish sausages smothered in caramelized onion gravy on a bed of creamy mashed potato (GF Option Available)	
Crustless Quiche	\$10
Individual pie with hash brown base, peppers, onion, tomato & cheese served with a side salad	

SIDES

Homemade Mash & Gravy	\$3.50
Waffle Fries	\$3.50
Steamed Vegetables	\$3.50
Broccoli Green Beans	
Lays Potato Chips	\$1.50
Original BBQ	
Snyder's Pretzels / Trail Mix	\$2.00

OUR PIES ARE HANDMADE FRESH DAILY AND THEREFORE ARE SUBJECT TO AVAILABILITY. SUBSTITUTIONS MAY BE OFFERED SUCH AS MASHED POTATO OR PUFF PASTRY TOP WE APPRECIATE YOUR UNDERSTANDING & PATIENCE AS WE STRIVE TO KEEP UP WITH DEMAND

Automatic Gratuity of 20% will be added to Groups of 6 or more



DRAFT BEER

Guinness	\$8
Irish Stout 4.2%ABV Dublin, Ireland	
Wicked Weed Pernicious	\$8
India Pale Ale 7.3%ABV Asheville, NC	
Hoegaarden	\$7
Wheat Beer 4.9%ABV Hoegaarden, Belgium	
Smithwicks	\$7
Irish Red Ale 4.5%ABV Kilkenny, Ireland	
Michelob Ultra	\$5
Lager 4.2%ABV St. Louis, Missouri	
Tennessee Hills Pils	\$5
German Style Pils 4.2%ABV	
Half Pint	\$4
Enjoy a ½ pour of any draft	

BOTTLES & CANS

Pabst Blue Ribbon 4.7%ABV	\$4
Miller Light 4.2%ABV	\$5
Dos Equis Lager 4.2%ABV	\$5
Heineken 5%ABV	\$5
Modelo Negro 5.4%ABV	\$5
Coors Banquet 5.0%ABV	\$5
Smithwicks Irish Red Ale 4.5%ABV	\$7
Harp Irish Lager 4.5%ABV	\$6
Kolsch German Lager 4.8%ABV	\$6
Gypsy Queen Of Swords	\$6
Hard Cider 6%ABV	
Shock Top Belgian Wheat	\$5
Belgian Wheat 5.2%ABV	
Devil's Backbone Vienna Lager	\$5
Vienna Lager 5.23%ABV	
Sierra Nevada Hazy Lil Thing	\$7
New England IPA 6.7%ABV	
High Noon	\$7
Vodka Seltzer 4.5%ABV	
Black Cherry Watermelon Grapefruit Pineapple	
3 Notch'd Lemon Drop	\$8
Vodka Seltzer 7.5%ABV	
Long Drink	\$8
Gin Seltzer 5.5%ABV	

WHITE WINES

Chloe	\$7 \$21
Pinot Grigio 12.5%ABV	
Relax	\$7 \$21
Riesling 9.5%ABV	
Louis Jadot Macon-Villages	\$12 \$36
Chardonnay 13%ABV	
Francis Coppola	\$10
Prosecco 11%ABV	
Kendall Jackson	\$11 \$33
Chardonnay 13.5%ABV	
Kim Crawford	\$11 \$33
Sauvignon Blanc 13.5%ABV	
St Chateau Michelle	\$9 \$27
Dry Riesling 13.5%ABV	
Fetzer Gewurztraminer	\$9 \$27
Semi-Dry 12%ABV	

RED WINES

Finca Bacara '3015'	\$9 \$27
Spanish Blend 14%ABV	
Josh Cellars	\$11 \$33
Cabernet Sauvignon 13.5%ABV	
Mark West	\$8 \$24
Pinot Noir 13.5%ABV	
Josh Cellars	\$11 \$33
Merlot 13.5%ABV	
DaVinci	\$9 \$27
Chianti 13.5%ABV	
Castello Di Gabbano	\$11 \$33
Chianti 14%ABV	

N/A BEERS

Guinness Zero	\$5
Athletic Run Wild	\$5
Busch N/A	\$4



SPIRITS LIST

IRISH WHISKEY	GIN
Jameson Bushmills Bushmills Black Jameson Black Barrel Jameson Triple Triple Knappogue Castle 12 Year Teeling Small Batch Tullamore Dew 12 Year Green Spot Red Breast 12 Year Yellow Spot	App Distillery Gin Gordon's London Dry Tanqueray Hendrick's Botanist Drumshambo Gunpowder
WHISKEY/BOURBON	TEQUILA
Jim Beam Jack Daniels No.7 Screwball Makers Mark Woodford Reserve Crown Royal Basil Hayden Makers Mark 46 Four Roses Angels Envy App Distillery 4 Year Rye App Distillery 5 Year Bourbon App Distillery Trail Whiskey	Jose Cuervo Silver Lunazul 1800 Milagro Anejo Milagro Reposado Patron Silver
VODKA	SCOTCH
Tito's Skyy Stolichnaya Reyka Grey Goose App Distillery Vodka	Dewars Glenfiddich 12 Year Laphroaig Single Malt
RUM	BRANDY & CORDIALS
Bacardi Silver Captain Morgan 100 Proof Malibu	E&J VS Brandy Courvoiser Campari Peach Schnapps Caravella Limoncello Goldschlager Chambord Cointreau Grand Marnier Disaronno Baileys Amarula Cream Liqueur Amaro Averna