

GARRYOWEN IRISH PUB

717.337.2719

GETTYSBURG, PA

garryowenirishpub.net

THE GARRYOWEN IRISH PUB is owned operated by Kevin & Joanne McCready, originally from Co. Armagh, Ireland. We offer authentic Irish food paired with traditional pub fair & stock over 200 whiskies & counting, we have live music at the weekends and a Traditional Irish Seisiun the 1st & 3rd Sunday of each month. We pour the perfect pint of Guinness & along with 'The Shebeen' our beautiful outside area, Kevin, Joanne & their staff hope to bring you a little taste of a real Irish Pub. 'ceol, cainte agus craic' - music, talk & fun

PICKINGS

STEAMED MUSSELS

Garlic, white wine mussels (1lb) 16-
Red Thai curry broth mussels (1lb) 16-

STEAMED CLAMS

Garlic, bay leaf, white wine clams (1lb) 20-

BAKED BRIE

Baked brie drizzled with a honey maple syrup. Served with house made garlic & rosemary crostini, apple wedges & walnuts 19-

SALMON BRUSCHETTA

Toasted crostini, house-made sundried tomato & basil tapenade, thinly sliced smoked salmon, pickled onion, capers with a balsamic glaze 14-

SCOTCH EGG

Hard-boiled egg, house seasoned pork sausage, breaded & deep fried, house made dijonnaise
ONE EGG 7- / TWO EGGS 13-

IRISH NACHOS

Crispy potato slices, melted cheddar cheese, bacon bits, jalapeño, tomato, scallion, sour cream 15-
ADD CHICKEN 5- BURGER 5-
STEAK 6- BBQ PULLED PORK 5-

IRISH SODA BREAD

House-made soda bread, & butter 7-

GUINNESS POUTINE

Fries, Claddagh Bó Irish Porter cheese, cheddar cheese, house-made gravy 11-

CHICKEN STRIPS

Chicken strips, fries, choice of hot, mild, combo, Prig BBQ, ranch, honey mustard, Thai chili 14-

HOUSE WINGS

8 house seasoned jumbo wings, Hot, Mild, Combo, Prig BBQ, Old Bay, Thai Chili, Mango Habanero, or Jerk Sauce. Celery, choice of bleu cheese or ranch 15-

CHIP SHOP

Fries served with

CURRY SAUCE 7-

GRAVY 7-

MOZZARELLA STICKS 10-

BEER BATTERED ONION RINGS 8-

HOUSE MADE CHIPS ~
GARLIC OR OLD BAY 5-

SWEET POTATO FRIES 7-

FRIES 5-

SOUP & SALAD

Our Soups are all made from scratch in-house.

IRISH ONION SOUP

Just like the French stuff but made with Guinness 6-

CRAB & RED PEPPER BISQUE

Zesty bisque made with roasted red peppers
Cup 5- Bowl 10-

SOUP OF THE DAY

Cup or Bowl Market Price

COUNTRY CHICKEN SALAD

Fresh greens, tomato, red onion, cheddar cheese, hard-boiled egg, crispy chicken strips, honey mustard dressing 15-

CAESAR SALAD

Romaine lettuce, house-made croutons, parmesan cheese
SMALL 5- LARGE 10-

BLUE CHEESE & PECAN SALAD

Fresh greens, tomato, red onion, cucumber, red bell pepper, blue cheese crumbles, pecans 14-

HOUSE SALAD

Fresh greens, tomato, cucumber, red onion, red bell pepper
SMALL 5- LARGE 10-

DRESSINGS:

Blue Cheese, Lite Italian, Thousand Island, Balsamic Vinaigrette, Ranch, Honey Mustard

HOUSE-MADE DRESSINGS

Lemon Poppy Seed Vinaigrette, Whiskey Walnut, Magners Vinaigrette

ADD TO ANY SALAD

*Grilled Chicken 5- Steak 6-
Salmon 9- Grilled Shrimp 8-
Veggie Burger 5- Burger 5-*



PUB GRUB

All Burgers & Sandwiches are served with fries substitute for House Salad 3- Beer-Battered Onion Rings 3- Sweet Potato Fries 3- American Bacon 2- Jalapeno 1-

THE HOUSE BURGER

Black Angus beef, choice of American, cheddar, Swiss, pepper jack, or provolone cheese, Kaiser roll, lettuce, tomato, onion 15-

THE BENBURB BURGER

Ground lamb seasoned with herbs, Dubliner cheese, sun dried tomato tapenade, Kaiser roll, lettuce 19-

THE GARRYOWEN BURGER

Black Angus beef, Claddagh Bó Irish Porter cheese, sautéed onion, mushroom, Kaiser roll, lettuce, tomato 17-

THE CASHEL BURGER

Black Angus beef, bleu cheese, sautéed onion, mushroom, Kaiser roll, lettuce, tomato 16-

THE DUBLINER BURGER

Black Angus beef, Dubliner cheese, Kaiser roll, lettuce, tomato, onion 16-

THE VEGGIE BURGER

Veggie burger, choice of American, cheddar, Swiss, pepper jack, provolone cheese, Kaiser roll, lettuce, tomato, onion 15-

THE ANTRIM SANDWICH

Grilled chicken breast, Dubliner cheese, garlic mayo, Kaiser roll, lettuce, tomato 16-

REUBEN SANDWICH

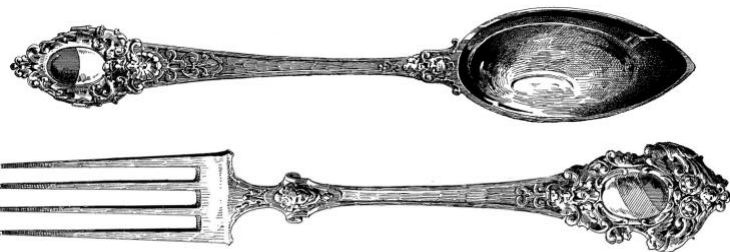
Corned beef brisket, sauerkraut, Swiss cheese, thousand island dressing, toasted rye bread, coleslaw 16-

PULLED PORK SANDWICH

Slow cooked pork, Stubborn Irish Prig BBQ sauce, Kaiser roll, coleslaw 15-

FRIED OYSTER SANDWICH

Panko crumbed fried oysters on a crusty French baguette, romaine lettuce, tomato & a spicy remoulade sauce 20-



TRADITIONAL IRISH FARE

SHEPHERD'S PIE

Our own Family recipe from County Armagh. House seasoned Black Angus beef, traditional vegetables in a rich gravy, topped with lightly browned mashed potato 18-

BANGERS & MASH

Irish bangers from our Irish Butcher, house-made mashed potatoes, gravy, sautéed onions 18-

GARRYOWEN IRISH STEW

Tender beef, potato, parsnip, carrot, celery & onion, in a rich gravy made with our own Coal Porter, house-made soda bread 16-

FISH & CHIPS

Crispy Yuengling-battered haddock, fries, tartar sauce

DUBLIN (10 OZ) - 20- WEE BIT (6 OZ) - 15-

ULSTER FRY

Irish bangers, bacon, sausages, black & white pudding, all from our Irish Butcher, fried egg, grilled tomato, house-made soda bread 16-

AFTER 5PM GAELIC SHRIMP

Sautéed shrimp on crostini, Jameson whiskey cream sauce, choice of herbed rice or house-made mashed potatoes, chef's vegetable 21-

AFTER 5PM SCRUMPY PRIG CIDER & MUSHROOM CHICKEN

Pan seared chicken cutlets, house Scrumpy Prig cider & mushroom sauce, house-made mashed potatoes & chef's vegetable 21-

AFTER 5PM SCOTTISH SALMON

Shetland Island's Scottish salmon fillet, pan seared with choice of citrus butter or teriyaki sauce, herbed rice & chef's vegetable 26-

AFTER 5PM PAN SEARED DIVER SEA SCALLOPS

Pan seared sea scallops, sautéed leek & shallot with bacon & garlic, butternut squash mash & a whiskey mustard beurre blanc sauce 29-

DESSERT MENU

All desserts are made from scratch in-house.

STICKY TOFFEE PUDDING

Moist, spiced sponge cake topped with from-scratch caramel sauce 7-

SKILLET COOKIE

Oversized chocolate chip cookie served warm, topped with vanilla ice-cream, chocolate sauce & whipped cream 10-

SPICED APPLE BREAD PUDDING

Bread pudding with apples & spices, topped with a from-scratch caramel sauce 7-

GUINNESS CHOCOLATE MOUSSE

Guinness chocolate mousse served in a mini pint glass with a whipped cream topping (Must be 21+ to order) 6-

CHEESECAKE

Served with seasonal topping 7-

CONSUMING RAW OR UNDERCOOKED MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

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