

Fado Irish Pub Annapolis Restaurant Week 2017

Lunch

\$15.95

(Your choice of two of the following three courses)

Starters

(Choice of one the following. All salads are half portion)

Soup of the day: Changes daily, served with Guinness & cheddar bread

Farmhouse Salad: Mixed Greens, cucumber, red onion, marinated tomatoes, dried cranberries, toasted almonds & asiago cheese with a red wine vinaigrette

Pear & Blue Cheese Salad: Mixed greens, blue cheese crumbles, sliced pear, mandarin oranges, candied pecans & poppy seed vinaigrette

Kale & Barley Salad: Roasted cauliflower, dried cranberries, pickled onions, crumbled feta, tossed in a mint vinaigrette

Salmon Bites: cold oak-smoked salmon on a crisp boxty “blini”, with capers, onions, light horseradish sauce, lemon

Roasted Red Pepper Hummus: feta cheese & mint oil, with your choice of boxty wedges, flatbread, or veggies

Fish Tacos: Spicy red chili aioli, shredded cabbage & pico de gallo

Main Course

(Choice of one of the following)

Lamb Dip: Braised lamb, toasted hoagie roll, served with rich lamb jus for dunking

Irish Breakfast: 2 eggs, Irish sausages, rashers, black & white pudding, mushrooms, tomatoes, Guinness Cheddar bread

Fado Pub Burger: grilled Angus beef, smoked cheddar, whiskey bacon marmalade, fried egg, arugula & tomato, pretzel roll

Lunch Fish & Chips: Wild-caught Cod lightly battered, served with crispy chips, tartar sauce & coleslaw

Chipotle Chicken Tinga: shredded chicken, lettuce, tomato, onion pickled jalapenos, avocado served in a spicy tomato sauce for dunking

Mojo Chicken Bowl: Black beans, corn, brown rice, and a light citrus garlic sauce, topped with an avocado crema

Shepherd’s Pie: Local Angus beef, diced veggies in a rich beef sauce topped with colcannon. Served with Farmhouse salad & Guinness Cheddar bread.

Dessert

(Choice of one of the following)

Bread Pudding w/vanilla ice cream

Brownie w/Guinness ice cream

Baileys Cheesecake