

McDuff's Pub

salads

House Salad

Local Seasonal Produce with Blue Cheese Crumbles.
Served with a Champagne Vinaigrette. \$5.50

Classic Caesar

Classic Caesar with house made Parmesan dressing.
Appetizer \$6.50 Entree \$10
Grilled Chicken \$3.50

Cobb Salad

Chopped salad greens, tomato, bacon, hard boiled egg,
avocado, chicken breast, blue cheese crumbles, and
lemon poppy seed dressing. \$12

appetizers

Jumbo Wings

House brined Jumbo Wings. Sauces: Mild, Hot,
Jameson Honey Garlic, Guinness BBQ, or Signature
Sauce.
12 Wings \$12 24 Wings \$23

Duck Wontons

Duck confit and mushroom filling, deep fried in a
wonton. Served with a Ginger Hoison Sauce \$8

Crab Stuffed Shrimp

Jumbo Lump Crab Cake stuffed into Jumbo Shrimp
with an Old Bay Remoulade Sauce. \$10

Hand Cut Fries

Generous portion of house made fries \$5.50

Fried Mozzarella Triangles

Made in house and served with marinara. \$6.50

Onion Ring Tower

House battered Onion Rings towered high and served
with Ranch and our Chipolte Dipping Sauce. \$8

Duck Poutine

Duck, Dogfish Head Brown Ale gravy, and local cheese
curd over our house made fries. \$10

Irish Nachos

Freshly fried potato chips covered in cheese with corned
beef, guacamole, sour cream, banana peppers, onions,
black beans and tomato's. \$10

Soup Du Jour

Made in house daily. Ask your server.
Cup \$4 Bowl \$5

entrees

McDuff's Burger

8 oz Local Kilcoyne Farms burger with bacon and aged
cheddar cheese served with hand cut fries. \$13.50

Beef on Weck

House roasted beef served on a kummelweck roll with
horseradish, au jus, and hand cut fries. \$14.50

Open Faced Reuben

Corned Beef, slaw, and Swiss cheese on rye bread
served open face. \$12

Fish and Chips

Harp Ale battered fried Haddock served with hand cut
fries and tartar sauce. \$15

Turkey Pub Club

House roasted turkey breast piled high with bacon,
lettuce, tomato, sage mayonnaise and hand cut fries.
\$12

Grilled Chicken Sandwich

Grilled Chicken with bacon, provolone, mushrooms,
tomato, taragon mayonnaise and hand cut fries. \$10

Shepherds Pie

A classic Irish dish. \$12

Black Bean Burger

Made in house with fresh ingredients. Black beans and
corn perfectly seasoned. Topped with Cheddar cheese
and a mango/avocado chutney. Served with a spring
mix salad. \$10

Roast Beef Focaccia or Wrap

Rare roast beef, bacon, swiss, banana peppers, and
russian dressing. Served with fries. You choose ciabatta
or a wrap. \$12

Turkey Focaccia or Wrap

Roasted Turkey with provolone, tomato, roasted red
peppers, and a sage mayo. Served with fries. You
choose ciabatta or wrap. \$12

The Doddfather Burger

Two half pound burgers stacked on top of each other
with bacon, cheddar cheese, lettuce, tomato and onion.
Served with a side of fries. \$20

grilled cheese offerings

The Aristocrat

Provolone, Aged Cheddar, and Gruyere. Served with
your choice of dipping sauce and Arugula Salad. \$8

French Onion Grilled Cheese

classic grilled cheese with caramelized onions served
with a beer au jus dipping sauce and Arugula Salad. \$9

Nick's Grilled Cheese

Classic grilled cheese stuffed with house made macaroni
and cheese, and a tomato bisque dipping sauce, arugula
salad. \$9

Beer and Bacon Grilled Cheese

Grilled cheese with bacon served with a Guinness
Cheddar dipping sauce and arugula salad. \$10