# Starters

Soft Pretzel Nuggets Ball Park style pretzel bites served warm with honey dijon mustard. \$5.99 Add Inish Cheese Sauce 75¢

#### Delía's Smoked Wings

Slow hickory smoked wings flash fried to order tossed in one our 31 house made signature sauces served with celery. \$8.99 Extra bleu cheese or ranch 49¢ Wings for carry-out \$9.99

#### **Boneless Wings**

Boneless breaded white meat chicken bites tossed in any one of our signature sauces served with ranch or bleu cheese. \$7.99

#### Baked Boneless Wings

Non-breaded white meat chicken bites tossed in any one of our signature sauces served with ranch or bleu cheese. \$8.99

#### Corned Beef Egg Rolls

Smoked corned beef, sauerkraut and Swiss cheese in a crispy egg roll wrapper with a side of Russian dressing. \$9.99

#### Loaded Curly Wedges

Been battened cunled wedges, smothened in Irish cheese sauce and bacon, served with a side of ranch. \$7.99 Substitute Steak \$2.00 Plain Curly Wedges \$3.99

Fried Pickles Thick cut pickled chips, house breaded and fried, served with sriracha aioli. \$6.99

#### Mozzarella Sticks

Been battened mozzanella sticks served with house made marinara \$6.99



Loaded Baked Potato Soup Creamy potato soup with bacon, Irish cheddar cheese and green onion. \$5.49

Lamb Stew Slow cooked lamb in beef broth with potatoes and mixed vegetables. \$6.99

Delía Choice Chef's choice of fresh made soup du jour. Priced Daily



Four Leaf House Salad



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#### Galway Reuben

Smoked corned beef topped with sauenknaut, Swiss cheese and Russian dressing on grilled rye bread, served with chips. \$9.99 Substitute fries or salad for \$1.50

#### Cod and Curlies

A large portion of crispy cod served with sidewinders fries, tartar sauce and lemon. \$11.99

#### Irish Chicken Roulade

Breaded and baked chicken breast stuffed with thin sliced conned beef and melted Swiss, topped with Dijon cream sauce, served with mashed potatoes and a side salad. \$13.99

Thin sliced cornered beef baked in a skillet with Irish cheddar sauce and thick cut noodles. \$11.99

#### Shepherd's Pie

Braised beef and vegetables cooked in a demi-glace, topped with mashed potatoes and baked in a skillet until golden brown. \$12.99



All of our Mac n' cheeses are baked in a skillet with our Irish cheese sauce and thick cut noodles

#### Classic Mac \$8.99

**Bacon Cheeseburger Mac** Ground beef, bacon, tomato and onion. \$10.99

#### Buffalo Chicken Mac

Chicken tossed with our house made buffalo sauce and bleu cheese crumbles. \$10.99

#### Philly Mac

Chopped steak topped with canamelized onions and provolone cheese. \$10.99



All sandwiches and wraps are served with a side of chips. Substitute curly wedges, side salad or side Caesar \$1.50

#### Foley Bungen\*

Our juicy o oz. burger topped with your choice of cheese, lettuce and tomato on a potato noll with a side of mayo. \$8.99 Add Bacon \$1 | Add an additional patty \$3 Add Fried Pickles \$1.50

#### Chipotle Black Bean Burger

Grilled black bean patty topped with your choice of cheese, red onion, lettuce and tomato on a potato poll. \$8.99

#### Delía's Irísh BLT

Thin sliced corned beef served on toasted rye bread with lettuce, tomato and bacon with a side of skikacha aioli, served with chips \$9.99

Substitute fries or salad for \$1.50

#### The Quiet Man Chicken Sandwich

Grilled Chicken breast topped with your choice of cheese, lettuce and tomato on a potato Roll. \$8.99 Add bacon \$1

> Chicken BLT Wrap Roasted chicken, bacon, lettuce, tomato and ranch dressing in a spinach tortilla. \$8.99

#### Fish & Chips Wrap

Crispy cod, sidewinder fries, tartar sauce, lettuce and tomato in spinach tortilla. \$9.99

#### Charleston Chicken Sandwich

Breaded chicken smothered in Charleston Gold BBQ sauce, topped with bacon, Swiss cheese, lettuce and tomato on a potato roll. \$9.99



All grilled cheeses served on Texas toast on ciabatta bread with a side of chips. Substitute curly wedges, side salad or side Caesar \$1.50

#### Patty Melt

6 oz. Angus Burger with melted smoked Gouda and caramelized onions. \$9.99

### **Buffalo Chicken**

Crispy chicken breast tossed in classic buffalo sauce with melted Irish cheddar and bleu cheese crumbles. \$8.99

#### Chesapeake

Lump crab meat with sliced tomato and melted Swiss. \$10.99

Irísh Mac N' Cheese

Mixed greens and fresh seasonal veggies served with choice of dressing. \$5.99

#### Finnegan's Caesar Salad

Crisp romaine lettuce tossed with house made croutons, parmesan cheese and Caesar dressing. \$5.99

Dressings: Balsamic Vinaigrette · Ranch Bleu Cheese · Russian · Caesar · Honey Mustard

Add on: Grilled or Crispy Chicken \$3.49 Crispy Cod \$4.99 Black Bean Bungen \$3.99

Gratuity may be added to parties of 6 or more. \$10 minium for all credit card tabs. All specials are for Dine In ONLY with the punchase of a drink. Specials are subject to change by the discretion of management. Slainte

#### Fire Roasted Jalapeño Chicken Mac Chicken with spicy jalapeno cream sauce and jalapenos. \$10.99

#### Lump Crab Mac

Lump crab meat in a creamy Old Bay cheese sauce with a finished with a dash of white wine. \$11.99

## BBERI

Inish Cream Cheesecake \$3.99

Delía's Oreo Delíght Whipped cream and smashed Oreo, formed into a cake, served with a fresh whipped topping and chocolate sauce. \$4.99

#### Chicken Parmesan

Breaded chicken topped with house made marínara, provolone and mozzarella cheeses and fresh basil on a parmesan encrusted ciabatta. \$9.99

#### The Classic

American and Irish cheese toasted to perfection \$6.99 Add bacon and tomato \$2.00

#### Philly Grilled Cheese

Chopped steak with canamelized onions and melted provolone cheese. \$8.99

\*Consuming naw on under cooked meats, seafood, poultry or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.

### www.dfpub.com 1439 S. Charles St. Federal Hill, MD 21230

## Wing Flavors

- 1. Bourbon St. Cajun- Tull flavored spices give you the taste of "The Big Easy".
- 2. Caribbean Pepper Jelly- Spicy strawberry jam simmered with fresh garlic, ginger and three different types of peppers.
- 3. Charleston Gold Mustard BBQ- Sweet and tangy mustard based BBQ sauce that keeps you coming back for more.
- 4. Chipotle Lime- Spicy, smoky chipotle with a kiss of citrus tang.
- 5. Classic Buffalo- Mild heat with honey and brown sugar with a hint of cider vinegar.
- 6. Fireman Spicy smokey buffalo sauce tossed with Old Bay and honey.
- 7. Firecracker- Strestarter sauce mixed with garlic and parmesan.
- 8. Fine Stanten- Son Son Classic buffalo tunned up a notch with chipotle and habañeno.
- 9. Garlic Parmesan- \*\*\* \* Fresh chopped garlic simmered in our classic buffalo sauce with grated Parmesan cheese.
- 10. General Tso- Tso- Classic Asian sauce that starts out sweet but has a slow burning finish.
- 11. Caps- Smoky BBQ sauce with a dash of skikacha sauce.
- 12. Godfather Texas Rub- Chef's own recipe that compliments the natural flavors of the bird without over powering.
- 13. Honey Dijon- Dijon mustand with white wine and honey are perfect for your refined palate.
- 14. Jamaican Jerk- Spicy flavors of the islands are a favorite of the Caribbean and soon you.
- 15. Jameson Glazed- Reduced to sweet and sticky perfection.
- 16. Leang's Lemon Pepper- Tangy citrus flavor with black pepper spice.
- 17. Mango Habañero- Sweet mango with the heat of the habañero combine to do battle on your taste buds.
- 18. Old Bay- The Baltimore staple not just for crabs.
- 19. Orangemen- 😤 Honey, Old Bay and classic buffalo sauce.
- 20. Oríole- Spícy gold BBQ sauce with blended chipotle and habañero peppers.
- **21.** Raven- A home town favorite with smoked habañero peppers blended with our classic BBQ sauce.
- **22.** Samunaí BBQ- Sweet and spicy Asian BBQ sauce with ginger, garlic and Chinese 5 spice.
- 23. Sea Salt & Malt Vinegar- Not just for fish & chips, tangy and mild flavor.
- 24. Sríracha Garlíc Parmesan- \* \* \* A hybrið blenð of Asian and Italian flavors combineð for a one of a kinð flavor.
- **25.** Strongbow Cider BBQ- Slow simmered BBQ sauce with a healthy dose of strongbow hard cider.
- 26. Sweet Thai Chile- Carlic and chiles combined with a sweet flare of the far east.
- 27. Texps- 💸 Classic buffalo sauce with Caribbean jerk spices.
- 28. Wings of Destiny . The sauce is TOP SECRET but one bite and you'll know why.
- 29. Irish Destiny- Very Spicy! Our classic wings of Destiny sauce with a touch of ghost peppers.

Mílð

**Spíce** 

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**30. Inish Wake-** Call your family and tell them you love them before you take a bite.





The Jameson bottle club is a way to enjoy Ineland's favorite whiskey with your own personal bottle behind the bar. Whether your palate yearns for the original triple distilled Irish whiskey recipe or a snifter of one of the multiple aged batches, we have

the Jameson for you.

| Jameson Orígínal     | \$\$9.99 |
|----------------------|----------|
| Jameson 19 Yean      | \$74.99  |
| Jameson Black Barnel | \$74.99  |
| Jameson Gold         | \$109.99 |
| Jameson 18 Yean      | \$129.99 |
| Redbreast Single     |          |
| Pot Still 12 Year    | \$99.99  |
| Míddleton Very Rare  | \$199.99 |



### Happy Hour

Monday - Satunday, Open - 7 pm \$3 Domestic Bottles \$2 Off Inish Drafts \$4 Jameson \$4 Rail Drinks

#### Monday

\$7 Cod n Curlies
\$3 Inish Amber
\$12 Miller Lite Buckets

#### Тиездау

\$6 Burgers \$2<sup>50</sup> Miller Lite \$3<sup>50</sup> Heavy Seas

#### Wednesday

\$2 Off Mac & Cheese
 \$3 Jameson
 \$2<sup>50</sup> Buð Light

**31. Face Melter** Set a rew level of pain.

\$3 Irish Amber

Thursday \$2 Off Grilled Cheese \$3 New Castle \$2.50 Bud Light

Friday & Saturday, 7pm - Close \$3 Domestic Bottles \$4 New Castle \$4 Fireball \$4 Three Olives \$6 Three Olive Bombs

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Spícy

🞾 Hell Fíre!!!