

DINNER TABLES

Option to be served as a plated meal. Custom quote available upon request.

THE SOUTHERN DINNER TABLE

\$50 PER PERSON

CHOICE OF 1 SALAD

SALAD OPTIONS

Caesar Salad (baby gem, brown bread crumble, shaved Parmesan)

OGB Pub Salad (mixed greens & frisee, bacon lardons, hard-boiled egg, tomato, cucumber, green bean, Dubliner Cheddar, Guinness Draught Stout dressing)

Irish Flag Salad (baby spinach, shaved carrot, shaved fennel, feta cheese, curried orange-ginger dressing)

CORNBREAD

PIMENTO CHEESE BOARD

Lavash, crudites, pickles

LOW COUNTRY BOIL

Shrimp, andouille, corn, petite Yukon potato

BUTTERMILK FRIED CHICKEN

Honey chipotle drizzle, chili thread

AGED CHEDDAR MAC & CHEESE

SEASONAL COBBLER



DINNER TABLES

Option to be served as a plated meal. Custom quote available upon request.

DUBLINER DINNER TABLE

\$55 PER PERSON

CHOICE OF 1 SALAD

SALAD OPTIONS

Caesar Salad (baby gem, brown bread crumble, shaved Parmesan)

OGB Pub Salad (mixed greens & frisee, bacon lardons, hard-boiled egg, tomato, cucumber, green bean, Dubliner Cheddar, Guinness Draught Stout dressing)

Irish Flag Salad (baby spinach, shaved carrot, shaved fennel, feta cheese, curried orange-ginger dressing)

BROWN BREAD & BUTTER

ANGELS ON HALF-SHELL

Assorted vegetables

IRISH ROASTED CHICKEN

Semi-boneless chicken breast, pearl barley, bacon lardon, wild mushroom, Draught Stout sauce

CORNERED BEEF

Tender corned beef, petite Yukon potatoes, braised cabbage, carrots

CRISPY BRUSSELS SPROUTS

Sherry-mustard vinaigrette, bacon

INDIVIDUAL STICKY TOFFEE PUDDING

THE LOCAL'S DINNER TABLE

\$85 PER PERSON

CHOICE OF 1 SALAD

SALAD OPTIONS

Caesar Salad (baby gem, brown bread crumble, shaved Parmesan)

OGB Pub Salad (mixed greens & frisee, bacon lardons, hard-boiled egg, tomato, cucumber, green bean, Dubliner Cheddar, Guinness Draught Stout dressing)

Irish Flag Salad (baby spinach, shaved carrot, shaved fennel, feta cheese, curried orange-ginger dressing)

KAISER ROLLS

BALTIMORE CODDIES

CRAB CAKES

Jumbo lump crab cakes, grilled summer succotash, remoulade

"PIT BEEF"

Smoked ribeye roast, cipollini onion

GRILLED ASPARAGUS

Beurre monte, lemon

SLICED SMITH ISLAND CAKE