



# INISHMORE

A TASTE OF OLD IRELAND IN THE NEW SOUTH

## Small Plates

Southern Fried NC Oysters  
crispy shallots, sweet onion rémoulade 13

Crab Salad Crostini  
garlic aioli, radish, parsley salad 14

Cajun BBQ Prawns  
cajun butter, cauliflower grits, lemon 12

Buttermilk Fried Cauliflower <sup>(V)</sup>  
sweet peppers, balsamic glaze, irish curry 7

Naked Oysters Rockefeller  
creamed kale, parmesan, citrus gremolata 12

Pan Seared Crab Cake\*  
sunny egg, asparagus, applewood bacon, lemon  
vinaigrette 15

Reuben Egg Rolls  
1000 island dressing 9

House Pickled Vegetables <sup>(V)</sup> 6

## Sharing

Truffle Fries <sup>(V)</sup>  
parmesan, parsley, garlic aioli 9

Honey Baked Brie <sup>(V)</sup>  
seasonal berries, crostini 10

Fried Chicken Sliders  
mike's hot honey, quick pickles 11

Grilled Lamb Lollipops  
mint chimichurri 18

Meat & Cheese Board  
chef's selection with accoutrements 18

Smoked & Cured Board\*  
chef's selection with accoutrements 18

P.E.I. Mussels  
béarnaise butter, white wine, grilled country bread 13

## Sides

Fries, Whipped Potatoes, Kimchi Slaw, Grilled  
Asparagus, Roasted Farm Vegetables 4

Truffle Fries 5

## Soups & Salads

Cream of Vegetable Soup <sup>(V)</sup>  
puree of seasoned vegetables, dollop of cream  
4 (cup)/8 (bowl)

Oyster Stew  
applewood bacon, celery, onions, cream 13

Kale Caesar Salad  
blistered tomatoes, pickled onions, egg, baked  
parmesan 5 (small)/10 (large) add chicken 5 /salmon 7

Butter Lettuce Salad <sup>(V)</sup>  
lemon vinaigrette, shaved carrots & beets, marcona  
almonds 5 (small)/10 (large) add chicken 5 /salmon 7

## Mains

Salmon Avocado Toast\*  
pastrami-style salmon, herb cream cheese, radish,  
mustard caviar, local greens 14

Truffle Mac & Cheese  
white cheddar, truffle zest 12

Shepherds Pie  
beef and lamb, peas, carrots, whipped potatoes 14

Irish Stew  
roasted sirloin, chef potatoes, farm vegetables 14

Inishmore Burger\*  
kimchi slaw, chili, white cheddar & fries 12

Fish & Chips  
alaskan cod, house slaw & tartar 16

Catch of the Day\*  
seasonal sides mkt price

Coq Au Vin  
whipped potatoes, grilled asparagus, mushroom demi  
15

Pub Steak & Frites\*  
marinated pub steak, béarnaise butter, garlic aioli 20

## Desserts

Chocolate Chess Pie  
whipped cream 6

Irish Crème Brûlée  
seasonal berries, tuile 6

(V - Vegetarian)

\*Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions