



INISHMORE

A TASTE OF OLD IRELAND IN THE NEW SOUTH

SMALL PLATES

- Southern Fried NC Oysters / 13**
crispy shallots, sweet onion rémoulade
- Crab Salad Crostini / 14**
garlic aioli, radish, capers, parsley salad
- Cajun BBQ Prawns / 12**
cajun butter, cauliflower grits, lemon
- Buttermilk Fried Cauliflower / 7 V**
sweet peppers, balsamic glaze, irish curry
- Naked Oysters Rockefeller / 12**
creamed kale, parmesan, citrus gremolata
- Pan Seared Crab Cake* / 15**
sunny egg, asparagus, applewood bacon, local greens, lemon vinaigrette
- Reuben Egg Rolls / 9**
1000 island dressing
- House Pickled Vegetables / 6 V Gf**
cauliflower, mushrooms, beets, quick pickles

SHARING

- Truffle Fries / 9 V**
parmesan, parsley, garlic aioli
- Honey Baked Brie / 10 V**
seasonal berries, crostini
- Fried Chicken Sliders / 11**
mike's hot honey, quick pickles
- Grilled Lamb Lollipops* / 18 Gf**
mint chimichurri
- Meat & Cheese Board / 18**
chef's selection with accoutrements
- Smoked & Cured Board* / 18**
an assortment of smoked and cured seafood
- P.E.I. Mussels / 13**
béarnaise butter, white wine, grilled country bread

SOUPS & SALADS

- Chicken 4 · Salmon* 7
- Cream of Vegetable Soup / cup 4 · bowl 8 V Gf**
puree of seasoned vegetables, dollop of cream
- Oyster Stew / 13**
applewood bacon, celery, onions, cream
- Berry Almond Spinach Salad / sm 5 · lg 10 Gf**
seasonal berries, marcona almonds, pickled onions, sweet peppers, blue cheese, balsamic vinaigrette
- Kale Caesar Salad / sm 5 · lg 10 V Gf**
blistered tomatoes, pickled onions, egg, baked parmesan
- Butter Lettuce Salad / sm 4 · lg 8 V Gf**
lemon vinaigrette, shaved carrots & beets, marcona almonds

SAMMIES

- Reuben / 13**
slow cooked corned beef, melted swiss, house made sauerkraut, 1000 island, choice of side
- Inishmore Burger* / 12**
chili, kimchi slaw, white cheddar, side of french fries
- BLT Burger* / 12**
applewood bacon, butter lettuce, roma tomatoes, side of french fries
- Beyond Burger® / 15 V**
butter lettuce, roma tomatoes, side of quinoa salad
- Chef's Grilled Chicken / 13**
broccolini, blistered tomatoes, swiss cheese, balsamic aioli, choice of side
- Salmon Avocado Toast* / 14**
pastrami smoked salmon, herb cream cheese, radish, mustard caviar, local greens

MAINS

- Shepherd's Pie / 14**
beef and lamb, peas, carrots, whipped potatoes
- Truffle Mac & Cheese / 12 V**
white cheddar, truffle zest
- Irish Stew / 14**
roasted sirloin, chef potatoes, farm vegetables
- Fish & Chips / 16**
alaskan cod, house slaw, house tartar sauce
- Catch of the Day* / mkt price**
seasonal sides
- Coq Au Vin / 15 Gf**
whipped potatoes, grilled asparagus, mushroom demi
- Pub Steak & Frites* / 20**
béarnaise butter, garlic aioli

SIDES

- French Fries / 4 V**
- Kimchi Slaw / 4 V Gf**
- Whipped Potatoes / 4 V Gf**
- Roasted Farm Vegetables / 4 V Gf**
- Quinoa Salad / 5 V Gf**
- Grilled Asparagus / 5 V Gf**
- Truffle Fries / 5 V**
- White Cheddar Mac & Cheese / 5 V**

DESSERTS

- Chocolate Chess Pie / 6**
whipped cream
- Irish Crème Brûlée / 6**
seasonal berries, tuile

V Gf = Vegetarian / Gluten Friendly (made without gluten)

* 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

HOUSE SPECIALTY COCKTAILS

Kilronan / 12

Nolet's Gin, muddled grapes, honey syrup, ginger lemon bitters

1.21 Ginawatts / 12

Hendricks Gin, Limoncello, Lime, Thyme Syrup

Latta / 10

Tullamore Dew, Cold Brew Coffee, Bailey's, Frangelico

Inishmaan / 14

Tullamore Dew 12 Yr, Irish Tea, Raspberry Syrup, Lemon Juice

Old Castle / 14

Jameson Caskmates, Honey Syrup, Smoke/Salt Bitters, Lemon

Peppered Rose / 12

GWR Salamander Vodka, Rosemary Syrup, Grapefruit, Lime, Peppercorn Bitters

CRAFT GIN & TONICS

Seven Churches / 16

Gunpowder Irish Gin, Mediterranean Fevertree Tonic

Eighth Ward / 14

Aviation American Gin, Aromatic Fevertree Tonic

The Butler / 14

Plymouth Gin, Lemon Fevertree Tonic

Gentian / 14

Hendricks Gin, Elderflower Fevertree Tonic

Burren / 16

Botanist Gin, Indian Fevertree Tonic

DRAFT BEER

Guinness / 6.5 (20 oz.) • 4.5 (10 oz.) Irish Stout

Harp / 6.5 (20 oz.) Irish Lager

Smithwicks / 6.5 (20 oz.) Irish Red Ale

Legion Brewing Juicy Jay / 5.5 East Coast IPA

Sycamore Mountain Candy / 5.5 American IPA

Sugar Creek Seasonal / 5.5 Rotating Tap

OMB Copper / 5.5 Altbier

Catawba White Zombie / 5.5 White Ale

Bold Rock Carolina Apple / 5.5 Hard Cider

Revelry Seasonal / 5.5 Rotating Tap

Inishmore's Seasonal Selection / 5.5 Rotating Tap

WHITE & ROSÉ WINE

Glass • Bottle

Whispering Angel Rosé / 14 • 50

Provence, France

Archer Roose Prosecco (Draft) / 8

Veneto, Italy

Segura Viudas Sparkling Rosé / 11 • 39

NV, Spain

Sartori Pinot Grigio / 8 • 28

Veneto, Italy

Primarius Pinot Grigio / 11 • 39

Oregon

Terlato Pinot Grigio / 14 • 50

Friuli, Italy

Matua Sauvignon Blanc / 8 • 28

Marlborough, NZ

Hess Shirtail Sauvignon Blanc / 11 • 39

Monterrey, California

Matanzas Creek Sauvignon Blanc / 14 • 50

Napa Valley, California

Rodney Strong Chardonnay / 11 • 39

Sonoma County, California

Acacia Chardonnay / 14 • 50

Carneros, California

BOTTLED BEER

Budweiser • Bud Light / 3.5

Miller Light • Coors Light / 3.5

Michelob Ultra / 3.5

Corona Extra / 4.5

Dale's Pale Ale / 5.5

OMB Captain Jack • OMB Hornet's Nest / 5.5

Magners Irish Cider / 5.5

Stella Artois / 5.5

Suffolk Punch Shovel Flag / 7 (16 oz.) Helles Lager

Catawba CLT IPA / 7 (16 oz.) American IPA

Kaliber / 4.5 Non-Alcoholic

RED WINE

Glass • Bottle

Drumheller Cabernet Sauvignon / 8 • 28

Washington

Sean Minor Cabernet Sauvignon / 11 • 39

Paso Robles, California

Arrowood Cabernet Sauvignon / 14 • 50

Sonoma County, California

Penfolds Shiraz Cabernet / 11 • 39

Australia

Aquinas Pinot Noir / 8 • 28

Sonoma Carneros, California

La Crema Pinot Noir / 11 • 39

Monterrey, California

Erath Pinot Noir / 14 • 50

Oregon

Pessimist Red Blend / 14 • 50

Paso Robles, California

