

Teasers:

Rarebit – Cheddar and Stout dip served with warm grilled bread

Dubliner – Shrimp, green onion and smoked Irish white cheddar au gratin. Served with Rye toast points.

Pork Belly Sliders – Pork belly in our own Guinness BBQ sauce and topped with fried onions.

Cheese Curds – Cheddar cheese curds, breaded and fried golden brown. Served with garlic dill sauce.

Chicken Tenders – Hand breaded chicken breast tenders served with sweet N smoky BBQ sauce.

WINGS: Choose 6, 10 OR 20 wings tossed in any house sauce

Sauces: Hot, Mild, Irish whiskey BBQ, Guinness stout BBQ, Sweet N Smoky, Carolina BBQ, Dill Mustard

House Salad: Iceberg and Romaine lettuce, tomato, red onion, shredded Irish White cheddar and grilled bread.

Dinner

Side

BBQ Salad: Chopped Iceberg and romaine, tomato, onion and BBQ pulled pork OR chicken. Dinner size

Dressings: Irish Ranch, Sweet vinaigrette, Green Goddess, thousand Island

House Made Soup:

Beer Cheese – Smoked Irish white cheddar and Irish Ale

Irish Onion – Sweet onions and leeks in a rich beef and lamb jus

House Cut Loaded Fries:

BBQ pork OR chicken – pulled pork OR pulled chicken loaded with house brined pickles, red onion and our own cheddar cheeses sauce.

Loaded Rueben – corned beef brisket, house sauerkraut, thousand island and smoked Irish white cheddar

Loaded Veggie – Shredded Napa cabbage, fresh spinach, tomato and green goddess sauce

Rarebit and pork belly – Loaded with shredded pork belly, rarebit and fried leeks

Burgers: (served with choice of 1 side)

Lucky Lamb Burger – Pepper bacon wrapped lamb burger with Irish white cheddar

B.Y.O.B. (build your own burger) – half pound beef burger made your way

Toppings: Lettuce, tomato, onion, fried onion, house pickles, pepper slaw, cheddar, white cheddar, American cheese, any house sauce

Bacon or pork belly add 1.50

Sandwiches:

Lamb Sausage – Locally made lamb sausage from Williams Brothers in Washington, MO is grilled and topped with our house pepper slaw. Served with a side of dill mustard.

Burnt ends – Crispy charred tidbits of beef, pork and chicken smothered with sweet N smoky BBQ sauce and served open face on ?? bread

Smoked corned beef brisket – pulled smoked corned beef piled high on marble rye and topped with house sauerkraut, horseradish sauce and a side of au jus.

House Specialties:

Fish & Chips – Filet of cod fried golden brown in stout beer batter. Served with baked potato chips, malt vinegar and house tartar sauce.

Banger's & Mash - Grilled local lamb sausage atop our pork belly colcannon and rich lamb au jus.

Shepherd's Pie – A blend of lamb, beef and seasonal vegetables in a rich broth and topped with mashed potatoes and baked golden brown.

Nellie Dog – Local apple sausage, from Williams Brothers in Washington, MO, hand dipped in corn batter and fried golden brown. Served with Irish white cheddar mac N cheese and a side of Irish mustard.

Irish American Style BBQ:

*All of our meats are smoked here at Nellie Glenn's and the BBQ sauce is made from scratch. Our sauces are served on the side and brought to your table. Served, also, with jalapeño corn bread and honey butter.

Wild Turkey smoked baby back ribs – marinated in Wild Turkey Bourbon Whiskey then dry rubbed and smoked over ?? wood.

**Full slab with 2 sides 20

**1/2 slab with 1 side 13

*Add meat 3

Platters:

**Choose 1 meat and 1 side item

**Choose 2 meats and 2 side items

- Irish coffee dry rubbed pulled pork
- Smoked corned beef brisket
- Smoked flank steak
- Smoked chicken

Side Items:

- 🌿 House cut OR sweet potato fries
- 🌿 Irish white cheddar mac N cheese
- 🌿 Pork belly colcannon
- 🌿 Sweet N spicy pepper slaw
- 🌿 Irish potato salad O'Brien
- 🌿 Baked Beans
- 🌿 Local vegetable of the day

Sauces:

Irish Whiskey BBQ
Guinness Stout BBQ
Sweet N Smoky
Carolina Style
Dill Mustard

Sweets:

Irish cream bread gooey butter bread pudding

Apple crumble