

# St. Patrick's Day Menu

THURSDAY MARCH 17<sup>TH</sup>



## TAKE OUT OR DELIVERY

(503) 224-9541 | [www.philsuptownmeatmarket.com](http://www.philsuptownmeatmarket.com)

### HOUSE MADE CORNED BEEF BRISKET \$12/lb or \$14.50/lb sliced

All natural beef brisket in slow house brine and braised for 13 hours. Whole or sliced. Serves 2-3.

### ROASTED CABBAGE \$10/container

White cabbage roasted until golden brown and basted with corned beef drippings. Serves 4-6.

### PARSLEY POTATOES \$6/lb

A mix of red and gold potatoes lightly poached in parsley butter, smashed, and browned with onions. Serves 2-3.

### COLCANNON \$12/qt

Butter whipped potatoes with herbs; a classic to have on top of your brisket. Serves 4-6.

### SIMMERED VEGETABLES \$8/lb

Cut carrots, onions, sweet potatoes, cabbage, and kale. Serves 2-3.

### GUINNESS BEEF STEW \$12/qt

Beef chuck slow cooked with Guinness beer and vegetables. So tender, so rich. Serves 4-5.

### BEEF AND LAMB SHEPARD PIE \$22

Butter whipped potatoes topped with lamb and beef braised all day in a rich sauce. Serves 4-6.

### BEER MAC N CHEESE \$20

House made dark beer cheese sauce mixed with perfectly cooked macaroni noodles. Wow; a must try! Serves 4-6.

### KALE AND CHARD SALAD \$10/lb

Kale, swiss chard, red onions, and lemon, tossed in a house champagne vinaigrette and topped with shaved romano cheese. Serves 2-3.

**ORDER  
INSTRUCTIONS**

**Available 3/15/16 – 3/19/16**

**Order 24 hours prior to pick up or delivery**

