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The Brian Boru Team

HISTORY

Brian Boru was born near Killaloe in County Clare. He was the son of Lorcan, King of Thomand and brother of Mahon, who became King of Munster following their father's death in 951. His brother was killed by Norsemen in the year 976, and Brian avenged his brother's death by killing the Norse King Imar. Brian Boru became recognized as the High King of All Ireland, a recognition never before given to a High King.

Brian Boru was killed on Good Friday by Norsemen in the great Battle of Clontarf in 1014.

This restaurant is named after Brian Boru in recognition of the great leadership he gave the people of Ireland during this period.

MISSION

Our mission is to bring truly Irish hospitality to the communities in which we operate. Be authentically Irish in every sense and create a memorable experience in food, beverage and service that our customers will always want to come back for.

FOOD

If this is your first time here, try our famous Fish and Chips, legendary Corned Beef Reuben, one-of-a-kind Shepherd's Pie, or speak with any of our friendly team members and ask for recommendations on daily specials. Our Chef Preston Gunther takes great pride in recreating our original Irish recipes for Irish favorites and takes special care in creating exciting specials with an Irish influence. Wherever possible we will introduce local produce during the season to enhance our specials and keep them local!

AMBIANCE

Brian Boru was opened in 2007 and is situated in a newer type of building than our sister restaurants, Galway Bay in Annapolis and Killarney House in Davidsonville. Prior to opening, we worked with the Irish Pub Company on the authentic design of a modern day Irish pub. All of the furniture throughout the restaurant as well as the wood finishes were milled in Ireland and transported here for assembly including the Liscanner stone floor in the dining room. The bar counter was milled from recycled barn wood from an old farmhouse in Lancaster, Pennsylvania. The stylish interiors were put together to create a comfortable surrounding to enjoy good company, great food and premium beverages.

Here's to a long life and a merry one. A quick death and an easy one.

SOUPS

Tomato & Whiskey *Cup 4 Bowl 6*

Potato & Leek *Cup 4 Bowl 6*

Soup of the Day

Seasonal Offering *market price*

FRESH OYSTERS

Oysters on the Half Shell

Half pound fresh local oysters with lemon and cocktail sauce. *10*

Dublin Rockefeller

Half dozen of the classic oysters baked with buttery spinach, laced with Pernod, and bits of Irish bacon on top. *13*

Galway Bay Fried Oysters

Fried oysters, with classic vinegar slaw and cocktail. *market price*

Oyster and Guinness Night

Every Thursday 4-close
*pint of Guinness \$6 &
oysters .50 ea. (min. 6 ea. order)*

APPETIZERS

Fried Green Tomatoes

Cornmeal dusted, fresh green tomatoes, cajun remoulade. *7*
Add 2 oz. jumbo lump crabmeat 7

△ **Killarney Cabbage Wraps**

Cabbage leaves filled with potato and corned beef, with whole grain mustard sauce. *8*

Calamari

Fresh West Coast calamari rings, flash fried, house marinara sauce. *13*

Cove Crab Dip

Lump Crabmeat, cream cheese, with a toasted baguette. *13*

Corned Beef Poppers

Tender corned beef, flash fried in beer batter, bistro mustard sauce. *13*

Shrimp Cocktail

Chilled deep water shrimp, peeled and deveined, cocktail sauce. *11*

△ **Wexford Potato Cakes**

Chef's recipe potato cakes, Cashel Blue, asiago and sharp cheddar, onions, peppers, ranch dressing. *9*

Miss Peggy's Mini Crab Cakes

Ms. Peggy's original family recipe, fresh jumbo lump crab, broiled, vinegar coleslaw. *13*

△ **Shipwreck Shrimp**

Crispy fried shrimp tossed in boom boom sauce, chopped green onions, sesame seeds. *11*

Ahi Tuna

With seaweed salad, shaved ginger and sesame ginger sauce, sesame seeds. *10*

Irish Spring Rolls

House corned beef, potato, sauerkraut, in wonton wrapper, fried and served with teriyaki. *9*



A pretty girl and an honest one. A cold pint and another one!

SALADS



Chef's House Recipe Dressings: Chef's Seasonal Choice, Golden Balsamic, Bleu Cheese, Ranch, Honey Mustard, Honey Raspberry, Sesame Ginger. To add or substitute a protein to any of our salads, please ask your server.

⚔ Crab Cake Chieftain

Jumbo lump crab cake on our chopped romaine, crumbled blue cheese, walnuts, raisins, golden balsamic. 18

Chicken Cobb

Topped with rows of cheddar and bleu cheese, chopped bacon, hardboiled egg, tomato and diced Chicken. 14

Old Bay Fried Chicken

Chicken tenders Southern fried over garden salad, cucumbers, shaved carrot, house made ranch dressing. 14

Boru Beet

Roasted beets, mandarin oranges, goat cheese, pine nuts, tossed in golden balsamic dressing. 10

Grilled Salmon Spinach

Grilled salmon, spinach, chopped bacon, hard boiled egg, blue cheese crumbles. 15

IRISH FAVORITES

⚔ Shepherd's Pie

Ground sirloin, gravy, onions, peas and carrots, with mashed potatoes. 13

Liver and Onions

Calves liver griddle-fried to a golden brown, topped with beef gravy with mushrooms, bacon, sautéed onion, green onion mashed potatoes, Irish Vegetable Medley. 16

⚔ Medieval Beef Stew

Braised beef, celery, onion, carrot, green onion mashed potatoes. 14

Boru House Salads

Your choice of mixed greens or Caesar. 5 / 9 Protein add-on available.

Not Your Typical Irish Chicken Salad

Grilled Teriyaki-marinated chicken tenders, mixed greens, mandarin oranges, shredded cabbage and carrots, chopped peanuts, crispy wontons, sesame ginger dressing. 12

⚔ Corned Beef Grilled Romaine Wedge

Grilled wedge of romaine hearts, pulled corned beef, drizzled Caesar dressing. 15

Classic Wedge

Baby iceberg wedge, crumbled blue cheese, tomato, red onion, drizzled with balsamic glaze reduction. 9



Traditional Lamb Stew

Our original recipe using braised lamb, celery, onion and carrot with green onion mashed potatoes. 14

⚔ Fish & Chips

Cod dipped in homemade beer batter, deep fried and served with Irish chips, tartar sauce and vinegar slaw. 15

Irish All Day Breakfast

House-cured rashers, sausages, black & white puddings, two eggs over easy, Irish chips, grilled tomatoes. 15

Here's to me, and here's to you. And here's to love and laughter.

MORE IRISH FAVORITES

Pot Roast

Slow-cooked Certified Angus Beef, green onion mashed potatoes, fresh vegetables, mushroom gravy. 17

⌘ Homemade Chicken Pot Pie

Roasted chicken, with carrots, celery, onions, peas in a chicken gravy topped with a pastry crust. 14

⌘ Vegetarian Boxy

Potato pancake, portabella, onions, garlic, peppers, marinara, cheddar jack cheese. 13; *Add chicken 3*

Corned Beef and Cabbage

First cut, slow cooked in house, with champ potatoes, steamed cabbage, and carrot-parsnip mash. 19

ENTREES

Chicken Mac 'n' Cheese

Macaroni and cheese casserole with chicken, seasoned bread-crumbs, fresh market vegetables. 16

⌘ Brigade Pasta

Fresh Paparredelle pasta, blackened chicken, sautéed spinach and tomatoes in an Asiago spicy cream sauce. 16

Barbecue Shrimp 'n' Grits

Seared large shrimp over creamy grits with Jameson barbecue sauce, diced tomato, and chives. 16

Steak Jameson

Hand-cut 12 oz. NY strip, finished with a Jameson flambe, served with baked potato, and Irish vegetable medley. 26

Dublin Bangers and Mash

Irish Country Sausages, green onion mash, grain mustard, onion and sauerkraut demi-glace. 14

⌘ Ms. Peggy's Crabcakes

Ms. Peggy's classic Annapolis recipe, jumbo lump crab cake, rice, Irish vegetable medley, tartar sauce. *single 17, double 26 (also available as a sandwich)*

Salmon Kilkee

Hand cut Atlantic Salmon blackened and finished with grain mustard butter, served with rice and Irish vegetable medley. 18

⌘ Shepherd's Pie Mac 'n' Cheese

Scratch Mac 'n' Cheese blended with Shepherd's Pie topped with toasted bread crumbs, jack and cheddar cheese. 15

Baked Cod

Fresh baked cod with an herb butter and lemon, served with steamed Jasmine rice and Irish vegetable medley. 15



SANDWICHES

*Choice of fruit or Irish chips.
Gluten Free rolls available (\$2 extra).
** Substitute cup of soup or salad \$1.*

⚠ Irish Reuben

First cut of corned beef, sauerkraut, Swiss cheese, Irish mustard dressing, on grilled rye bread. 13

Cork Rachel

Thinly sliced breast of turkey, with our house vinegar coleslaw, Swiss cheese, Irish mustard dressing on grilled rye bread. 11

Park Tuna Sandwich

Ahi Tuna filet, medium rare, potato roll, lettuce, tomato and seaweed salad, pickled ginger, wasabi aioli and Irish chips. 13

Irish America Grilled Cheese

Dubliner cheddar and American cheese, ham, and tomato, grilled on hearty white bread with choice of cup of soup or Irish Chips. 12



Chicken & Irish Bacon

Chicken breast, Irish bacon, cheddar cheese, toasted potato roll, Guinness mayo. 11

⚠ Dublin Dip

Thinly sliced in-house roasted top round, topped with sauteed onions, and melted provolone cheese, served with a side of au jus. 12

Severn River Sandwich

Fresh mozzarella, roasted red pepper, baby spinach, basil pesto aioli, and a drizzle of balsamic reduction on a toasted ciabatta roll. 11. Add chicken 3

BURGERS

Classic Angus Burger

Angus beef charbroiled burger on a toasted potato roll with lettuce and tomato. 10

Boru Woo Burger


Our classic burger topped with fried egg, pecan smoked bacon, American cheese on a toasted potato roll with lettuce and tomato. 12
*Add cheese/bacon 1 each, mushrooms/onions .50 each.
Turkey or veggie burgers available for substitutions*



FOOD ALLERGY AND INTOLERANCE AWARENESS

As a restaurant and hospitality, we take allergies, intolerances and the health and well-being of our customers seriously. By continually educating and training ourselves, we are learning new ways to improve every day. We are eager and willing to help with any questions or concerns you may have.

ALLERGIES, INTOLERANCES AND NOTICES

We are delighted to offer gluten friendly items on our menu (indicated by the  symbol), which are made from ingredients free from wheat, rye, barley or oats. We are happy to accommodate, when possible, any allergy or intolerance request.

We advise our customers that menu and special dietary request menu items are prepared in our kitchen environment, where items that may contain these ingredients are present. Although every care is taken to avoid cross contamination of any ingredient, we cannot guarantee that this may not happen. Ultimately it is up to the guest to use his or her individual discretion to make an informed choice regarding whether to order any particular item.

The restaurant cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.

We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances. Certain gluten friendly menu items may not be suitable for customers with Celiac Disease, so customers should ask to speak with the manager on duty prior to placing their order to clarify any questions regarding preparation or ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WHAT MAKES US WHO WE ARE!

The following core values statements represent what is important to us as a hospitality company. We are continually searching for like-minded people who share these values. We have found that working with people who hold these values in common, becomes fun; We enjoy each other's company and share that fun with our customers.

Hopefully you are able to see that interaction. If you resonate with these values and enjoy our style of hospitality, please speak with one of our team about available positions.

- ◆ *Owning Responsibility*
- ◆ *Making a Difference*
- ◆ *Being Brilliant at the Basics*
- ◆ *Avid Student, Patient Teacher*
- ◆ *Being a Good Steward of our Planet*
- ◆ *Sharing the Irish Experience*
- ◆ *Being a Day Maker*

YELPERS/TRIP ADVISORS

Do you enjoy sharing your experiences and helping to acknowledge great service? Ask to speak to a manager about our very own Mystery Shopper program – you, too, can help make us even better!!

