



céad míle fáilte

OUR STORY

NED'S IRISH GASTRO PUB & RESTAURANT offers a deeply satisfying blend of traditional Irish fare and American cuisine. Ned's has an exceptional selection of Irish whiskeys, scotches, and bourbon alongside a large beer selection. With Monday Steak Night, Taco Tuesday, Burger Night & the pub quiz on Wednesday, country line-dancing on Thursday, a LIVE concert on Friday, DJ and country line-dancing on Saturday, and Brunch every Saturday and Sunday, each night offers a unique chance to have some fun or try something new.

Ned's is owned by Gordon Masterson, who originally comes from Mullingar, Co. Westmeath, Ireland. Gordon brings his 30+ years of experience working in hospitality & dining and being Irish.

Ned's can accommodate reservations for groups up to 250 people and is accessible by shuttle from most local hotels.

There's a reason why locals have been coming to NED'S IRISH GASTRO PUB & RESTAURANT for over twenty years.

We'll be seeing you!!

SLAINTE!!



SANDWICHES & OTHER HANDHELDS

Served with Fries or Tots.

*The Local Steak Sandwich 19

Hand-cut 6oz glazed sirloin, caramelized onions, arugula, Muenster cheese, and garlic aioli on a toasted baguette.

The ULTIMATE Buffalo Sandwich 17

Fried chicken tossed in Buffalo, pepper jack, pickled jalapeños, arugula, and sriracha aioli on a jalapeño-cheddar sweet potato bun.

*Mullingar Triple-B Stuffed Burger 18

Custom-blend 8oz patty stuffed with Irish blue cheese, thick-cut bacon, HP-Guinness glaze, and crispy boxty straws on a brioche bun.

*Hurler's Smash Burger 16

Dual 4oz sausage & beef patties, grilled onions, Irish bacon, Irish whiskey cheddar, stout mustard sauce, lettuce, and tomato on a brioche bun.

*Ned's Cheeseburger 15

Custom-blend 8oz patty, garlic aioli, and your choice of cheese on a brioche bun. *(Ask about add-ons)*

The Devine Reuben 16

Slow-cooked corned beef, pickled cabbage, Muenster, and Slane pub sauce on wheat or marble rye. *Classic-style available: Sauerkraut, Swiss, Thousand Island*

Ned's Turkey Club 16

Shaved turkey, bacon, lettuce, tomato, Swiss & cheddar cheese, and smokey pimento ranch on **choice** of: *wheat or marble-rye.*

Grilled Chicken Wrap 16

Marinated chicken breast tossed with chopped romaine and your **choice** of setup: *Caesar* - shaved Parmesan, garlic croutons, and Caesar dressing **or** *Buffalo* - Buffalo sauce and blue cheese crumbles.

All Sandwiches & Handhelds are served with fries or tots.

Ask about vegetarian and gluten-free options

"IRISH STYLE"



the CRAIC'S ON!!!

EVERY SAT & SUN
11AM - 3PM



The Auld Garden *petite 6 | full 10 V/GF*

Tomatoes, cucumbers, radishes, goat cheese, and pickled red onions with mixed greens tossed in our signature red wine vinaigrette.

Public House Caesar *petite 6 | full 10 GF***

Chopped romaine lettuce tossed in our house-made Caesar dressing and topped with garlic croutons & shaved Parmesan.

Salad Add-ons:

Chicken **6** | Shrimp **12** | *Sirloin Steak 6oz **13**

*Salmon 8oz **14** | *Striploin Steak 12oz **20**

Wicklow Way Cobb 18 *V**/GF*

Hot grilled chicken with bacon crumbles, diced egg, tomatoes, cucumbers, and blue cheese atop chopped romaine lettuce tossed in lemon-dijon dressing.

*The Salmon Weir 22 *V**/GF*

Crispy seared salmon with toasted almonds, dried cranberries, crumbled goat cheese on mixed greens tossed in a bright raspberry vinaigrette.

SOUPS

Potato & Leek 8 *V/GF*

A velvety classic, with sweet leeks and rich potatoes. *(Baguette upon request)*

French Onion 8 *GF***

Caramelized onions in a rich broth, topped and toasted with croutons and Provolone. *(Baguette upon request)*

House Chili Bowl 9

A robust & meaty two-bean chili with a dash of spice, finished with onions and melty cheese. *(Tortilla chips or baguette upon request)*



TRADITIONAL FARE

Traditional Chipper Fish & Chips 22

Beer-battered Atlantic cod with your choice of fries or tots and tartar sauce. (*Coleslaw and lemon upon request*)

Corned Beef & Cabbage 20 GF

Slow-cooked, house-prepared corned beef, hand-sliced, and served over buttered cabbage and mashed potatoes, topped with an herbed horseradish cream.

Guinness Beef Stew 19

A rich, hearty stew featuring tender pieces of beef marinated in Guinness, simmered with vegetables & herbs, and finished with a dollop of creamy mashed potatoes.

Shepherd's Pie 18

A seasoned blend of minced lamb & beef with vegetables, simmered in a rich Smithwick's gravy, with creamy mashed potatoes and topped with cheese, baked to a golden finish.

Irish Bangers & Mash 18

Irish sausages and green peas served over creamy mashed potatoes, finished with our rich Guinness gravy.

The St. James Gate Meat Pie 20

A golden, flaky pastry pie packed generously with our Guinness beef stew and served with your choice of fries/tots or mashed potatoes. (*Gravy upon request*)

+1 Swap your mashed potatoes with:

Champ (butter, leeks, scallions) or Colcannon (butter, cabbage, bacon)

SWEET AFTERS

Bread Puddin' 9 V

Chef's featured flavor, with vanilla creme and Jame-o caramel.

Dublin Cookie Drop 9 V

Ice cream sandwich, fried Oreos, Jame-o caramel, whipped cream, and Bailey's & Guinness ganache.

Crème Brulée 8 V/GF

Vanilla custard, caramelized sugar, macerated berries.

Lemon & White Chocolate Torte 9 V/GF

Flourless cake with Belgian chocolate, finished with a raspberry-Chambord sauce.



*The Kinsale Risotto 26 GF**

Gremolata-crusted 8oz salmon served over sautéed tomatoes & spinach in a sun-dried tomato & goat cheese risotto, finished with a Guinness vinaigrette.

Galway Bay Shrimp 'n Grits 24 GF

Six shrimp poached and grilled, served atop Irish cheddar grits with Andouille sausage, trinity veg, and creole broth.

Tullamore Whiskey Chicken 22 GF

Pan-seared, bone-in 10oz chicken breast with Champ potatoes, herbed carrots & green beans, and a rich Tullamore D.E.W. cream sauce.

*Celtic Crossroads Ribeye 42 GF

Brown sugar-rubbed 16oz ribeye served with Irish cheddar grits, herbed carrots & green beans, and finished with a Flying Tumbler Irish whiskey peppercorn sauce.

*Killarney Pub Steak 32 GF

Grilled 12oz striploin steak drizzled with our rich HP-Guinness sauce, aside herbed carrots & green beans and your **choice** of *creamy mashed potatoes or fries/tots*.

The Claddagh Creole 18 V**

Andouille sausage, shrimp, and chicken tossed with creole-spiced vegetables and rigatoni in a rich cajun cream sauce. (*Baguette upon request*)

Add some "Voodoo Spice" for Extra Heat!

A Grown-up's Proper Mac & Cheese 18 V**

Irish sausage, garlic shrimp, bacon, spinach, and rigatoni tossed with beer cheese and toasted with chive gremolata. (*Baguette upon request*)



CATERING AND EVENT HOSTING AVAILABLE!

703-793-7376

www.neddevines.com

PUB SNACKS

Basket of Fries or Tots 6 V

Adds: Curry Sauce 2 | Poutine (Gravy & Cheese Curds) 3
Loaded (Bacon & Cheese) 3 | Chili & Cheese 4

Beer-battered Cheese Curds 9 V

Hand-battered white cheddar curds fried golden and gooey. *With house ranch.*

Tullamore Chicken Tenders 12

Hand-breaded and includes a sauce for dipping.

Add: Fries or Tots 3

Sauces: Irish BBQ, Buffalo (Mild | Hot | Kickass), Honey Mustard, Ranch, Honey Sriracha, HP-Guinness

Co. Westmeath Sausage Rolls 13

House-crafted Irish sausage, wrapped in flaky puff pastry and baked until golden brown. *With Slane pub sauce.*

Quesadilla 8 V

Warm flour tortilla filled with melted cheddar-jack cheese and vibrant house-made pico de gallo. *(Sour cream and roasted salsa upon request)*

Adds: Chicken 5 | *Steak 8 | Shrimp 9

Fried Pickle "Crisps" 8 V

Hand-breaded dill pickle chips. *With house ranch.*

Cast-Iron Craic Nachos 13 V/GF**

Tortilla chips with Harp beer cheese and melted cheddar-jack, finished with pico de gallo, jalapeños, and cilantro crema. **Adds:** Chicken 5 | Chili 6

Bavarian Pretzel Sticks 12 V

Four buttered & salted 8" pretzel sticks with your **choice** of warmed Harp beer cheese, tangy pimento cheese, and/or spicy brown mustard.

Ned Devine's Irish Spice Bag 13

Fries or tots, tossed with onions, peppers, our house spice mix, and your **choice** of: chicken tenders, Irish sausages, or garlic shrimp (extra 3). *With curry sauce.*

Extras: Chicken or Sausage 6 | Shrimp 8 | Curry 2

Ned's Pub Wings 8ct 16 | 12ct 23 | 24ct 44

House-rubbed wings, fried and tossed with our proprietary seasoning. Toss them in sauce (or not!). *With ranch or blue cheese dressing. (Celery available upon request)*

Sauces: Irish BBQ, Buffalo (Mild | Hot | Kickass), HP-Guinness, Hot Honey, Old Bay, Cajun, Lemon-Pepper

Gaelic-Garden Mezze 16 V/GF**

House-made hummus, tzatziki, and a tomato relish served with pita, cucumber slices, and your **choice** of: carrot or celery sticks.

Ned's Beer Battered Skins 8 V**

Hand-cut potato slices loaded with bacon, cheddar-jack, and scallions. *(Sour cream available on request)*

Eggs & Bacon Lollipops 10 V**/GF**

Chef's deviled eggs with house-rubbed, thick-cut bacon drizzled with honey sriracha.

Ned's Pub House Sliders 15

Three sliders, your **choice** of setup. **Add:** Fries or Tots 3.

***Beef Smash:** your cheese, garlic aioli, brioche

***Spiced Lamb:** feta, "greek-o de gallo", tzatziki, brioche

Fried Chicken: American, pickle, hot honey, biscuit

Breaded Button Mushrooms 8 V

Fresh button mushrooms, hand-breaded and fried to a crispy golden finish. *With rich truffle-garlic aioli.*

Galway Bay Shrimp Poach 18 GF

Six shrimp poached in a lobster-white wine broth and served with Bloody Mary-style cocktail sauce. *(Lemon upon request).*

The Iron & Heart Brûlée Dip 13 V**

Artichokes & spinach folded with a creamy cheese blend, toasted with chive gremolata and drizzled with lemon oil. Accompanied by your **choice** of pita bread or tortilla chips.

FLATBREADS

PINSA ROMANA STYLE

Lowcountry "Hen & Hook" 20

Shrimp & chicken, herbed tomato mix with a smokey pimento spread, cheddar-jack cheese, finished with Honey Sriracha & chives.

The Irish Rasher 18 V**

Irish bacon and sherry-caramelized onions with house-made apple butter, white cheddar curds, finished with fresh ground black pepper & chives.

The Black and White 18 V**

Crumbled black & white pudding with rosemary-garlic butter, feta cheese, finished with fresh arugula & HP-Guinness sauce.

The GOAT Margherita 17 V

Tomatoes and caramelized onions with whipped sun-dried chèvre, fresh mozzarella, finished with olive oil & hand-torn basil.

A Dubliner's Italian Dilemma 18

3 types of pepperoni & Calabrese salami with marinara, mozzarella, finished with chili flakes & herbed oil.

- Do you finish the spicy flatbread or order another pint?
(the answer is both!)