



**Served Family Style for Parties of 15 or Less // Served Buffet Style for Parties of 16 or More**  
**Each platter serves 15 people**

## APPETIZERS

**Smoked Salmon Plate** 120  
Fresh smoked salmon\*\* served with capers, lemon, whipped Irish butter and de Vere's Irish Brown Bread

**Pig Sliders** 48  
*(Limit one Platter)*  
Pulled pork sliders marinated in de Vere's barbeque sauce, crispy onions, and jack cheese

**Limerick Sliders** 64  
*(Limit one Platter)*  
Mini lamb burgers, served with Dubliner cheddar cheese, mixed greens and Serrano chili mayonnaise\*

**Cheese Board** 105  
Chef's choice of assorted cheeses, and assorted breads

**Chips and Dips** 38  
Traditional chips, served with Dublin dipping sauces

**Parnell's Potato Boats** 45  
Crispy potato skins, filled with Dubliner cheddar and House made Irish bacon, served with sour cream

**Chicken Strips** 45  
Battered and fried served with traditional chips and ranch

**Seasonal Fresh Fruit** 50  
Fresh seasonal fruit

**Irish Charcuterie** 105  
A selection of house made sausages and cured meats served with Chef's choice mustards and de Vere's Irish Brown Bread

## GREENS & SOUP

**Pub Salad** 60  
Mixed greens, carrots, tomato, cucumber, and caramelized onions, with balsamic vinaigrette

**Ploughman's Cobb Salad** 113  
Chopped romaine, grilled chicken, house made Irish bacon, cucumber, tomato, red onion, egg, avocado, and blue cheese crumbles, with ranch or blue cheese dressing

**Green Street Caesar Salad** 68  
Hearts of romaine, Parmesan cheese, fresh lemon, and croutons, tossed in Caesar dressing\*  
*With grilled chicken* 83

**Soup o' the Day** 53  
Served with de Vere's Irish Brown Bread

## AULD COUNTRY FAVORITES

**Granny's Shepherd's Pie** 105  
Ground beef and fresh vegetables in a rich gravy, topped with mashed potatoes, baked until golden brown

**Bangers & Mash** 105  
House made Irish bangers, onion and mushroom gravy, brown buttered turnips, carrots, and leeks, served with de Vere's champ potatoes

**Traditional Irish Stew** 75 / Substitute Lamb 100  
Tender beef braised in Irish whiskey, slowly cooked with onions, carrots, celery, potatoes, fresh rosemary, and thyme, served with de Vere's Irish Brown Bread

**Mac & Cheese** 75 / Full Monty 90  
Elbow macaroni and melted cheeses topped with baked bread crumbs

**Corned Beef & Cabbage** 120  
House made corned beef, served with cabbage and red potatoes and topped with Mom's parsley cream sauce

## ON THE SIDE

**Country Crisps** 30

**House made Slaw\*** 45

**Mashed Potatoes** 38

**Champ Potatoes** 38

**Colcannon Potatoes** 45

**Seasonal Veggies** 45

**de Vere's Irish Brown Bread** 30

## CLASSIC FARE

**Irish American Grilled Cheese** 45  
Melted Dubliner and American cheeses with tomato, served on sourdough  
*Add Irish bacon* 60

**Irish Bank B.L.T.** 53  
House made Irish bacon, lettuce, tomato, and mayonnaise\*, served on grilled sourdough

**Grilled Chicken Sandwich** 60  
Lemon herb marinated and grilled breast of chicken, American bacon, Serrano mayonnaise\*, goat cheese, red onion, and balsamic mixed greens, served on sourdough

**Rueben** 60  
Corned beef, melted Swiss cheese, and sauerkraut, grilled and served on rye with a zesty Russian dressing



\*Consuming raw or undercooked food may increase your risk of foodborne illness  
\*May contain raw or undercooked egg \*\*May contain raw or under cooked protein



**18% Service charge added to final bill // Price shown does not include tax or service charge**

**Chef ~ Tarick Abukhdeir Chef ~ Wesley Nilssen**

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