



BALTIMORE COUNTY RESTAURANT WEEK

THREE COURSES FOR \$28

FIRST COURSE

CAESAR SALAD | HOUSE SALAD

SECOND COURSE

CORNERED BEEF & CABBAGE

Slow-cooked tender corned beef brisket paired with braised cabbage and boiled potatoes, all brought together with a savory parsley pan sauce.

The Still recommends a pint of Guinness.

IRISH STEW

Tender braised lamb with onions, carrots, and potatoes, simmered in a rich stout stock and served in a crusty bread bowl.

The Still recommends Mark West Pinot Noir.

BANGERS & MASH

Grilled Irish sausages nestled on a bed of creamy champ, topped with grilled red onion rings and a savory demi-glace.

The Still recommends Gnarly Head 1624 Whiskey Barrel Aged Blend.

FISH AND CHIPS

Crispy, stout-battered white fish served over hand-cut fries, accompanied by malt vinegar and tangy housemade remoulade sauce.

The Still recommends William Hill Chardonnay.

STILL'S OWN SHEPHERD'S PIE

A hearty blend of sirloin tips and vegetables in a rich, savory gravy, topped with champ and baked to a golden brown.

The Still recommends Colores Del Sol Malbec.

GAELIC STEAK +\$5

Pan-seared, hand-cut filet mignon, topped with sautéed onions and mushrooms in a rich Irish whiskey sauce, served over colcannon (mashed potatoes with cabbage).

The Still recommends Josh Cellars Cabernet.

THIRD COURSE

CHEESECAKE | FUNNEL FRIES WITH VANILLA ICE CREAM

The Still recommends an Irish Coffee.



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