

SEASONAL FALL/WINTER MENU

SOUPS

- MD CRAB** 5.5 / 8.5
LOBSTER BISQUE 6 / 9
JULIANNE'S FRENCH O 8
TILGHMAN ISLAND OYSTER STEW 9
WHITE BEAN TURKEY CHILI cilantro sour cream, mozzarella 8

SALADS

- AHI SUPER SALAD** #1 ahi tuna, kale, pickled golden raisins, carrots, tomatoes, quinoa, parmesan cheese, shaved brussels, pepitas, lemon-poppy vinaigrette 16
AVOCOBBO mixed greens, local goat cheese, house bacon bits, eggs, avocado, tomatoes, cucumbers 15 GF
HARVEST CHICKEN SALAD cranberry, celery, red onion and tarragon over spinach, assorted vegetables, apples 14
MIXED GREENS mixed greens, carrot, cucumber, onion, tomato, croutons 5/9.5
CAESAR romaine & kale, parmesan cheese, croutons 5 / 9.5

ADD - ONS

- | | | |
|--------------------------------|-----------------------------|--------------------------|
| grilled chicken (8oz) <u>7</u> | crabcake (5oz) <u>16.5</u> | ahi tuna (4oz) <u>11</u> |
| salmon (4oz) <u>8</u> | filet steak (5oz) <u>16</u> | shrimp salad <u>10.5</u> |
| grilled shrimp (3) <u>12</u> | scallops (3) <u>15</u> | chicken salad <u>10</u> |

SMALLER SHARES

- FRESH SHUCKED OYSTERS** up to 12 varieties - see raw bar menu
GRILLED OCTOPUS crumbled chorizo, pepper sauce, chimichurri 15
DIABLO SHRIMP SKILLET (5) spicy red sauce, crispy bread, basil, parmesan cheese 16
FRENCH ONION OYSTERS (6) crumbled croutons, smoked provolone cheese 15
IRISH EGG ROLLS (2) corned beef, cabbage, irish cheddar, spicy mustard 12
SPICY TUNA BOWL #1 ahi tuna, ponzu, seaweed salad, radish, edamame, sesame seed, carrots, mango 18
SHANGHAI SHRIMP TOAST shanghai sauce, green onions, sesame seeds 12
BRUSSEL SPROUTS roasted sprouts, apples, pomegranate, bacon bits 11
SEARED SCALLOPS chorizo sweet potato hash, crunchy leeks 17
TAVERN OYSTERS (6) md lump, imperial sauce 15 GF

LARGER SHARES

- MUSSELS AND CLAMS** white wine, garlic confit (GF) -OR- oyster crème, roma sausage, roasted tomato, wilted kale 16
MCFAUL'S CRAB DIP soft pretzel bites, veggies 15
LOBSTER MAC old bay chip crust 22
DADDY MAC sausage, jalapeños, fried onions, dorito crumble crusted 15
FORK & KNIFE SHRIMP QUESADILLA cheddar-jack cheese, tomatoes, green onions, topped with guacamole, pickled red onions & chipotle honey 15
POUTINE DUCK FAT FRIES local curds, beef gravy with duck confit 16
MEATBALL BURRATA red sauce, basil, crispy bread 13
STEAMED SHRIMP jumbo shrimp, potatoes, onions 1/2 or full lb. 15 / 28 GF
REAL "GOUDA" CRAB TOTS (4) md lump, diced tomatoes, green onions, sriracha aioli 14
WYNNIE'S WINGS buffalo, fuego, old bay, honey old bay, honey bbq, chipotle spicy honey, jerk or shanghai 12 GF (except shanghai)
CRISPY TENDERS honey mustard, buffalo, honey bbq 10

HOUSE PIZZA PIES

- SINATRA** red wine braised roma sausage, ricotta, mozzarella, parmesan cheese, roasted pepper medley, garlic confit 16
PESTO SHRIMP pesto, garlic shrimp, roasted tomatoes, ricotta, mozzarella 16
THE ASIAN PHUNGI marinated filet tips, local mushrooms, onions, peppers, jalapeños, mozzarella, garlic oil 17
VEGGIE local root veggies, kale, cheddar, mozzarella, ricotta, garlic oil 14
CRAB MARGHERITA lump crab, house pesto, mozzarella, tomatoes, basil 18
FIG JAMMIN' prosciutto, house fig jam, caramelized red onions, goat cheese, mozzarella, arugula 15



SPECIALTY DRINKS

MAPLE OLD FASHIONED
hornitos black barrel, maple syrup, angostura bitters

BLACK AND BLUE SPRITZER
skyy blueberry, blackberry puree, lemon juice, champagne

NOTORIOUS F.I.G.
bulleit bourbon, lemon juice, fig jam, cinnamon, simple syrup

HARVEST MULE
crown royal vanilla, apple bitters, ginger beer

BOURBON ALEXANDER
maker's mark, creme de cacao, cream, dash of nutmeg

COLD BREW NEGRONI
beefeater gin, campari, carpano formula antica, stumptown cold brew coffee

FROSTBITE
espolon blanco, creme de cacao, blue curacao, cream

HONEY DEW
dewars, halo spiced honey liqueur, lemon juice, blackberry puree

JACK OF SPADES
hennessy, lemon juice, apple cider, halo spiced honey liqueur, pumpkin butter, champagne



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sunday
9am-12am
monday - wednesday
11am-12am
thursday - friday
11am-2am
saturday
9am-2am

WEEKLY SPECIALS

SUNDAY FUNDAY

\$2 off all burgers

\$3 mimosas, \$5 ice picks

\$5 house bloody marys

PINT NIGHT (MON)

\$2 off 'po boy sliders

1/2 priced shucked oysters 5pm-10pm

1/2 priced pints 5pm-close

TACO TUESDAY

\$2 off tacos

\$6 spicy margaritas &
\$5 house margaritas

LUMP DAY (WED)

\$2 off crab dip, crab pizza,
crabcake sandwich and entree

\$2 off craft bottled beers

1/2 priced bottles of wine

THIRSTY THURSDAY

\$2 off salmon blt

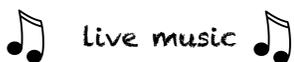
\$2 off sweet adelaide's salmon

\$21 prime rib special (4pm)
limited availability

\$6 crushes

FRIDAY / SATURDAY

chef orser's specials (after 5pm)



Live music

Late Night Menu 10-close

HAPPY HOUR

monday-friday 3pm-6pm

\$2.5 domestic bottles

\$3.5 house wine

\$4.5 rail drinks

\$1 off all draft beer
guinness-\$6 all day

food specials while sitting at bars

We use the freshest, locally sourced ingredients available. Items are prepared to order.

Please let your server know if you have any allergies or dietary concerns. Not all ingredients are listed.

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

We offer gluten-free items (GF) and can prepare many of our items as gluten-free (i.e. by removing the bread or sauce). Inform your server and we will make every effort to accommodate.

SANDWICHES

served with house chips or apple fennel slaw
substitute tossed green salad 1 - or - regular fries 2 - or - sweet fries 2.5

AMERICAN CIABATTA ham, bologna, salami, pimento cheese, hots, sweet peppers, garlic aioli 1.5 served hot or cold

SMOKED BBQ PANINI smoked chicken, honey bbq, smoked provolone cheese, apple fennel slaw, ciabatta 1.3

MAHI-MAHI beer-battered, shredded lettuce, pickles, american cheese, sriracha tartar, brioche 1.5

OYSTER PO' BOY SLIDERS(3) lettuce, tomatoes, pickles, chipotle bacon jam 1.4

REUBEN house corned beef brisket, sauerkraut, swiss, thousand island, rye 1.2

SALMON BLT applewood smoked bacon, lettuce, tomato, dill aioli, brioche 1.4

IRON "POWER"HOUSE WRAP lettuce, tomatoes, red onions, sprouts, cucumbers, carrots, avocado, house made hummus, choice of cheese 1.0

MEATBALL HOAGIE red sauce, parmesan cheese, mozzarella, smoked provolone, hoagie roll 1.5

CASSIDY'S CAESAR BURGER 8oz. bison burger, bleu cheese crumbles, bacon, caesar dressing, romaine, tomato, red onion, brioche 1.6

GLENIE'S TURKEY BURGER ground turkey with diced roasted red peppers and red onions, smoked provolone, avocado, green goddess, brioche 1.4

TAVERN PRIME RIB sautéed in beef gravy, remoulade, gruyere, crispy leeks, ciabatta 1.6

BUILD YOUR OWN SANDWICH

ON BRIOCHE, WHITE, MARBLE RYE, WRAP
CIABATTA OR HOAGIE ROLL 1

ALBRIGHT FARMS BURGER 1.1 * BISON BURGER 1.4

GRILLED OR BLACKENED CHICKEN 1.0 * CHICKEN SALAD 1.2

HOUSEMADE SHRIMP SALAD 1.4 * TILGHMAN ISLAND CRABCAKE 1.8

TOPPINGS

fried onions 1 * bacon 3

egg-your way 1.5 * crab dip 2.5

roasted red pepper 1

avocado 2.5 * prosciutto 2

marinated portabella mushroom 3

CHEESES

white american 1 * gruyere 2

irish cheddar 1.5

swiss 1 * smoked provolone 1.5

bleu cheese crumbles 2

cherry glen goat cheese 2.5

TACOS

available as bowl, over wild rice (no side)

VEGGIE cabbage, pepitas, white beans, chef's vegetables, avocado, cilantro, green goddess 1.3 **GF**

THAI MAHI grilled or blackened, cilantro ginger slaw, crushed macadamia nuts, avocado, cilantro, thai chili aioli 1.5

SHORT RIB gruyere, fried onions, cabbage, sriracha aioli, crispy leeks 1.4

CRUNCHY SHRIMP cabbage, tomatoes, pickled celery, drizzled buffalo sauce, blue cheese crème 1.4

ENTRÉES

no side substitutions

PA'S PORK CHOP 14oz double-cut, stuffed with apples, figs, celery, bleu cheese crumbles & bacon bits, garlic mashed potatoes, brown pan sauce 2.6 limited quantity

CONDUCTOR'S FILET 10oz pan-seared filet, garlic mashed potatoes, root vegetables, topped with red wine compound butter 3.2

PARMESAN ENCRUSTED SCALLOPS pan-seared divers, sage brown butter, seasonal squash risotto, wilted greens 3.5

DUCK CONFIT POT PIE root vegetables, flaky crust 1.8

SHORT RIB garlic mashed potatoes, demi glace, brussels sprouts 2.2

TILGHMAN ISLAND CRAB CAKES two 5oz sautéed traditional cakes, roasted garlic rosemary fingerlings, haricot verts 3.3

SWEET ADELAIDE'S SALMON 8oz. salmon, sweet teriyaki glaze, wild rice, haricot verts 2.2

FINNEGAN'S FISH & CHIPS beer-battered atlantic cod, french fries 1.6

SHEPPARD'S PIE ground beef & lamb, root vegetables, mashed potato crust 1.8

HOUSEMADE FETTUCINI diablo rosé sauce, crispy bread with your choice of meatballs (3) 2.1 -OR- shrimp (5) 2.4

A LA CARTE SIDES

housemade chips 3 * apple fennel slaw 3 * fresh cut fries 4 * sweet potato fries 4.5

wild rice 3.5 * mac & cheese 6 * crab mac 1.1 * lobster mac 1.3 * brussel sprouts 4

haricot verts 4 * grama's housemade applesauce 3.5 * bread 2.5 * garlic mash 3.5