

# Starters

## Soup of the day

Served with homemade brown bread (1,2,7, GFO)

€4.95

## Nachos

Served with cheese sauce, jalapenos, guacamole, sour cream and salsa

Sml €6.50 Lrg €8.50

## Chicken & Bacon Nachos (2,4,7,GFO)

Sml €9.50 Lrg €11.50

## Smoked Chicken Caesar Salad

Baby gem, bacon lardons, croutons and PitMasters smoked chicken, topped with Parmesan shavings (2,3,4,5,GFO)

Sml €7.50 Lrg €12.50

## Pulled Pork Sliders

PitMasters low & slow smoked pulled pork, crispy onions with coleslaw (1,2,4,7,9,GFO)

€9.50

## Smoked Chicken Wings

Choice of either Hot, Mild, Cajun, Coca Cola or our famous PitMasters BBQ sauce with a blue cheese dip and celery stick (1,9,GFO)

Sml €7.50 Lrg €12

## Garlic Bread

Toasted Italian bread with garlic butter, cheese & olive oil topped with herbs (2,4,7,GFO)

€4.50

## Clonakilty Bruschetta

Classic bruschetta with pesto and Clonakilty black pudding (2,4,7)

€9.50

# Main Course

## Pale Ale Battered Fish & Chips

Served with mushy peas and tartar sauce with a lemon wedge (2,4,5,7,14, (GFO))

€13.50

## Southern Fried Chicken Burger

Served on a brioche bun with salad, burger sauce and onion straws (1,2,4,7,9,12,GFO)

€14

Add Bacon & Smoked Applewood Cheese €2

## PitMasters Smoked Veg Fajitas

Spicy veg, guacamole, tomato salsa & sour cream (1,2,3,4,5,7,GFO)

€12.50

Add Smoked Chicken €2, King Prawns €3,

PitMasters Smoked Brisket €2

## 10oz Char Grilled Sirloin Steak

Saute onions & mush, pepper sauce, grilled tomato with chips and slaw (4,9). Surf & Turf (3)

€23

€5

## 8oz Char Grilled Sirloin Steak

Saute onions & mush, pepper sauce, grilled tomato with chips and slaw (4,9). Surf & Turf (3)

€21

€5

## PitMasters Low and Slow Tennessee BBQ Ribs

Organic pork ribs smoked for 8 hours, smothered in our famous BBQ Sauce, served with onion straws, chips and slaw (1,2,4,9,GFO)

Half Rack €12

Full Rack €16

## PitMasters Smoked Brisket

Toasted ciabatta, salad, BBQ Sauce, crispy onions, chips & slaw (2,4,7,9, GFO)

€15

## 8oz Char Grilled Steak Burger

Brioche bun, burger sauce, salad & crispy onions (3,4,5,7,9,12,GFO)

€13

## Pulled Pork

PitMasters low & slow pulled pork, BBQ Sauce, crispy onions, chips & slaw (1,2,4,7,9,GFO)

€15

## PitMasters Smokey Bacon & Cheese Burger

All of the above with smoked applewood cheese and smokey bacon (2,4,7,9,12,GFO)

€15

## 1/2 Roast Chicken Crown

Cooked low and slow in our custom build smoker served with Clonakilty stuffing, mash & veg covered in house gravy (1,2,4,7,9,14,GFO)

€14

## The PitMaster's

8oz Steak Burger topped with pulled pork, BBQ sauce and crispy onions (2,4,7,9,12,GFO)

€15

## Smoked Pork Sausage

Served on a bed of mash with Gravy & red onion marmalade (1,2,4,7,9)

€15

## The Borris Beast Burger

It's 2 of everything..... (2,4,7,9,12,GFO)

€20

## Joint of the Day

Please ask server for details (1,4,7,9,14,GFO)

## Grilled Veggie Burger

Veg Patty served on a brioche bun with salad, burger sauce and onion straws (1,2,4,7,9,12,GFO)

€11

## Char Grilled Chicken Fillet Burger

Served on a brioche bun with salad, burger sauce and onion straws (1,2,4,7,9,12,GFO)

€13

Add Bacon & Smoked Applewood Cheese €2

## Meat Platter

Choose 3 meats: BBQ ribs, smoked brisket, pulled pork sliders, chicken wings.

Choose 2 sides: corn, slaw, chips, mash, portion of veg, burned end beans

€20

## Sides €3

- Chips (GFO)
- Coleslaw (4,9 GFO)
- Sweetcorn (GFO)
- Mash
- Portion of Veg
- Burnt End Beans
- Burnt Ends in BBQ sauce
- Onion Straws (1,2,GFO)

## Dips €1

- Garlic Mayo (4)
- Guacamole
- Burger Sauce (4,12)
- Tartar Sauce (3,4,5)
- Blue Cheese Dip (4,7)
- PitMasters Famous BBQ Sauce

## Desserts €6

- Apple Pie served with Vanilla Ice Cream (2,4,7)
- Cheesecake of the Day (2,4,7)
- Chocolate Brownie (4,7,10)
- Profiteroles (2,4,7)
- Selection of Ice Cream (4,7)

## Who are the PitMasters

It all started as weekly BBQ's with beer and meat which quickly developed into an obsession. For James and Keith, the idea was simple: to use Real Fire, Real smoke to make Real BBQ, real American style. They pride themselves on using locally sourced oak wood, Irish farmed premium meat, locally butchered. We have developed all our own Dry Rubs, Sauces and Marinades, all made by the PitMasters and a closely guarded secret, all our meat is smoked using Irish Oak Wood and only wood in our custom-built American style Smoker for up to 12 hours.

So if you enjoy BBQ, then welcome to PitMasters.

# ROSIE O'GRADY'S

**Allergens list:** 1. Celery, 2. Cereals containing gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Molluscs, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame Seeds, 13. Soya, 14. Sulphites.  
GFO - Gluten free option available.