



52 STAFFORD INN

52 Stafford Street • Plymouth, WI
(920) 893-0552 • 52stafford.com

Dear Friends,

Irish food is like a song; it is simple and tasty on the tongue while filling and wholesome for the body and spirit. In short, pub food is comfort food. Our staff at 52 Stafford is proud to present many traditional as well as modern Irish dishes. We hope that you will find our food flavorful, our service warm and generous, and our tariff moderate. Sláinte!

STARTERS (Small plates for sharing)

COLCANNON POPPERS

Mashed potato whipped with white cheddar, cabbage and caramelized onion. Rolled in panko and fried. Served with Parmesan peppercorn dressing. 9

CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon sauce. 10

REUBEN ROLLS

Our specialty Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 10

SMOKY SPINACH ARTICHOKE DIP

Smoked Gouda, spinach and artichoke in a delicious hot dip, topped with fresh Parmesan. Served with toasted crostinis for dipping. 12

IRISH SPECIALTIES

CORNED BEEF & CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with bacon braised slaw, and baby red potatoes. 16

COTTAGE PIE

A nice variation of the classic: Seasoned shredded beef stewed with green peas, carrots and onions, topped with homemade mashed potatoes and baked to a golden brown. 16

FISH & CHIPS

One of Ireland's favorite dishes. Fresh cod in our Smithwicks Irish Ale batter, deep fried and served with steak fries, coleslaw, lemon, homemade tartar sauce and a slice of rye. 17

ALL YOU CARE TO EAT - FISH FRY!

Fridays from 5 - 9 pm

COUNTY CLARE MEAT LOAF

A special blend of beef, veal and pork, perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with seasonal vegetables and mashed potatoes. 17

STAFFORD STEAK

8 oz pan seared beef tenderloin, topped with a mushroom brandy cream sauce, served with roasted red potato and fresh vegetables. 28

SHANNON RIVER SALMON

Atlantic salmon filet, grilled and decoratively topped with our homemade dill cream sauce, served on a bed of lightly sautéed spinach with baby red potatoes. 20

RUBY

Pan seared chicken breast topped with sweet ruby port wine reduction, rocket goat cheese, toasted pecan, seasonal vegetable and served with mashed potato. 20

SOUP & SALAD

IRISH ROOT SOUP

A perfect purée of sweet potatoes, carrots, and leeks. Cup 3.5, Bowl 4.5

SMOKED SALMON SALAD

Our in-house hardwood smoked salmon with tomato, hard boiled egg, red onion and goat cheese on a bed of mixed greens. Tossed in balsamic vinaigrette and topped with crispy capers. 13

DESSERTS

STICKY TOFFEE PUDDING

A warm and soft cake with Irish whiskey toffee sauce. 6

SEASONAL CRÈME BRÛLÉE

Delicate seasonally flavored custard with a crispy caramelized sugar topping. Finished with a dollop of fresh whipped cream. Ask your server for current flavor. 6

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SANDWICHES

All sandwiches served with your choice of: mashed potato, steak fries, sweet potato fries, small salad or soup.

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled marble rye. 12

BLACK & TAN

Angus burger, aged white Cheddar, Guinness battered onions, fried mushroom, fresh tomato and arugula on a toasted brioche bun. 15

THE KNOT

Crispy beer battered chicken strips on brioche with provolone, caramelized onion, tomato, Parmesan peppercorn dressing and arugula. 13

IRISH GRILLED CHEESE

Melted aged white cheddar, thick applewood bacon, aioli, fresh spinach and tomato served on thick grilled gourmet bread. 11 *Vegetarian 9*



Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.

Join us on a journey of a lifetime to

Ireland



HARP & EAGLE TOURS

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