

# St. Patrick's Day Menu



**AVAILABLE MON 3/15 - WEDS 3/17**

*St. Patrick's Day is Weds 3/17*

**PHIL'S CRAFT-BRINED BEEF BRISKET \$13.99/lb**

Painted Hills pasture raised, grass fed, beef brisket house brined using 100% natural & fresh ingredients. Serve sliced

**FRIED CABBAGE N' BACON \$5 cup | \$7 bowl | \$11 quart**

Cannonball green cabbage and local bacon slices slow fried, creating that all-over smokey, savory, & sweet profile.

**PARSLEY POTATOES \$6 cup | \$8 bowl | \$12 quart**

A mix of red and gold potatoes lightly poached in parsley butter, smashed, and browned with onions.

**IRISH GUINNESS & BEEF STEW \$7 cup | \$9 bowl | \$13 quart**

Fresh cut stew meat hard seared then slow cooked with Guinness beer and house-made beef stock with potatoes, carrots parsnips, and vegetables. Hearty & robust with fork tender beef!

**ROASTED ROOT VEGETABLES \$5 cup | \$7 bowl | \$11 quart**

Roasted carrots, parsnips, celery root, and sweet potatoes. A trio of dimensional earthy, sweet, & nutty flavors really brings this dish to life.

**ORDER  
INSTRUCTIONS**

Call (503) 224-9541  
Order line  
[www.philsmeatmarket.com](http://www.philsmeatmarket.com)

