

# The Paddock St. Paddy's Reception Menu

*Beannachtaí na Carghais* (Lenten Blessings)

**WoW! THE WINNER'S CIRCLE IS ON THE WAY.**

*Benefit for Council Charities*

## **THE WINNER'S CIRCLE CLASSIC**

### **Hickory-Kissed Corned Beef & Cabbage**

Heritage briskets, home-cured and pressure-cooked with **Jameson Black Barrel Irish Whiskey** and **Hickory Liquid Smoke**. Our "Triple-Stage" process ensures peak flavor: precision-sliced, sous-vide finished for succulence, and served with velvet-simmered cabbage and heirloom carrots.

## **THE REUBEN PADDOCK**

### **The "DIY" Bunker Hill Reuben**

Build your own masterpiece. Featuring thick-cut **Irish Soda Bread** toasted with **Jameson Black Barrel Honey Butter**, our signature smoky corned beef, aged Swiss, and whiskey-infused mustard.

## **THE MINER'S LODGE**

**The Miner's Lunch Reuben Pasty (GF)** *A tribute to the 19th-century miners who carried these hearty handhelds into the depths. Traditionally crafted with a thick crust to serve as a 'handle,' our version is reimagined for the modern palate*

A hearty Gluten-Free pastry turnover, hand-crimped and filled with minced smoky corned beef, melted Swiss, and whiskey mustard. Bias-cut to showcase its rich, savory interior.

## **THE SHORT COURSE**

### **Oven-Roasted Garlic Potato Wedges**

Gold wedges roasted at 425°F with smoked paprika and garlic. Served with our signature **Jameson Black Barrel Garlic Aioli**.

## **THE WATERING HOLE**

The Paddock will have a cash bar opening at 5:30. Come in, mingle, have a pint and enjoy some outstanding Irish influenced flavors.

Donations gratefully accepted for our Aiken athletes. Thank you!