Salads

Our salads are made from the freshest, most flavorful ingredients. We do our best to serve seasonal and local when possible. Ask your server about the soup of the day.

	Side	Entreé	Add a little something extra to your sala	d
House Salad Our own mix of tresh and trasty mixed greens with dried cran-	3	6	O'PQ Our famous in-house, seasoned, & smoked pulled-pork Q.	5
benies, spiced nuts, and imported leta cheese. Caesar			Chicken Our own pulled, smoked chicken.	5
Crisp romaine lettuce topped with a special blend of aged Asiago, Parmesan, and Romano cheeses and home made croutons.	3	5	Steak Tender cuts of steak, cooked to your specifications.	5

In-House Dressings: House (Mango Chardonnay Vinaignette), Bleu Cheese, Ranch, Spicy Ranch, Honey Mustard, Caesar, Oil & Vinegar

Appetizers

Black & Tan Onion Rings Now that's Irish! Beer battered and mouth watering.	5
Fresh Cheese Nibbles Now give this one a try! This is the treshest possible cheddar cheese, never trozen, battered and tried.	5
Fried Mushrooms Always tresh, hand battered mushrooms.	5
Fried Pickle Spear (per tasty spear) Fresh crisp premium pickle spears hand battered and deep tried. Get them by the spear.	1
Loaded Chips Chips covered in our Cheese Sauce (Cheddar, Parmesan, Asiago, & Romano), OP Bacon, & Sour Cream, Add Jalapenos for 50%	5
Sample Platter A sampling of our famous appetizers. Choose any 3 from Onion Rings, Cheese Mibbles, Fried Mushrooms, and Fried Pickle spears. You can't go wrong with this one.	9

Sides

Baked Beans	3	Cole Slaw	3	Mashed Spuds	3
Slow-cooked and delicious	3	Freshly made in house		Over here we just call them	
Mac & Cheese	3.5	Chips (French Fries)	3	potatoes, and they're great.	
The secret is Gouda!	5,5	Mac & Blev	3.5	Apple Sauce	2
Cabbage	3	Must try if youre a Lover O the			
	3	Bl∈u			

Load any side with O'P bacon, Cheddar, & Sour Cream = 1.25 Add Gravy = 1

Beverages

Brewed Iced Tea, Sweet & Unsweet, Coffee, Hot Tea, RC Cola, Diet Coke, 7-Up, Dr. Pepper, Ginger Ale, Lemonade - \$2 with free refills

Abirta Draft Root Beer — \$3 (no free refills)

Sandwiches

Each of our sandwiches is made fresh when you order with the finest ingredients and served with chips or your choice of side. Served on a white or wheat short hoagie roll and toasted! Ask for one (or more) of our premium pickle spears.

O'PQ. The in-house rubbed and slow smoked pulled pork Q that made OPossum's famous! Served with the sauce on the side,	8	8 oz Steak Burger What can you say about a burger, except this is going to be the finest you've ever had. 8 oz. of hand patted,			
Comed Beef How what kind of Irish place would we be without it? Thick slices	9	premium tresh ground sirloin, with your choice of cheese, if you like, and all the fixings.			
of comed beef with your choice of cheese, May we recommend Swiss?		Bleu Rheu Hamed for one of our own, this is a delightful twist on our 8 oz. burger. Served with bleu cheese crumbles, OPQ Sauce, OPBacon, lettuce, tomato (when available), & onion.			
Pulled Smoked Chicken Our slow-smoked chicken with our special blend of rose- many and orange essence seasonings. Freshly pulled when	8.5				
you order.		Philly Cheese			
Reuben/Rachel How this is a classic. We serve ours with your choice of comed beef or pastrami, sliced and served on marble rye with our own Thousand Island dressing & saverkraut. Rachel comes with Cole Slaw & Provolone.	10	Almost everyone knows what a Philly Cheese sandwich is, meat grilled with tresh onions, peppers, and cheese and serve a hoagie. Lots of places have them with steak, but we've couple of twists, and they are well worth your giving them try.	ed on got a		
Veggie Burger See, we didn't forget you guys! Have it any way you	7	Philly Cheese Pig Our own smoked pulled pork,	9		
want it.		Philly Cheese Chick			
Banger-On-A-Bun	7	Our in-house smoked pulled chicken,	9.5		
Batey Faims Banger on a bun, Served with one side,		Philly Cheese Steak Tender gilled steak.	10		
Buttery Biscuits & Chips With	9	Philly Cheese Veg			
Steak 9 Comed Beef		Our veggie burger all Philly-Cheesed-Up	8.5		
O'PQ 8 Smoked Chicken	8.5	•			

Add: Provolone, Swiss, Cheddar - .75 ** Smoked Gouda - 1.25 OP Bacon - 1.5 ** Bleu Rheu - 1.5 ** Cole Slaw - 1 ** Jalapenos - 50¢ 50¢ upcharge for fresh tomato slices when available

Desserts

We make all of our desserts and you're going to want to save some room. Ask your server how to make your choice a bit "harder."

Irish Cream Bread Pudding

You may have had bread pudding before, but until you've had it made with Irish Cream and our in-house Irish whiskey glaze, you haven't really eaten bread pudding! Add vanilla bean ice cream for \$2.

Crème de la Crème

Were jumping into a little French there, but it's the best way to put it. Rich vanilla bean ice cream covered in Irish Cream. (Ask for the Irish Cream with or without alcohol)

6

Irish Coffee - 7

5

Irish Whiskey and Irish Cream liqueur drowned in piping hot Just Love Coffee (JLC) Our Irish Coffee needs no alteration, but for variation, try these twists on the classic.

Cuddle up Kahlua for an Irish Kiss

Get heaky with Frangelico with a Nutty Irishman

Go green with an Irish Mint

Bee delighted with the hint of Barenjager in the Irish Stinger

Drambuie and JLC with a hint of hопец Scottish

Fireball Cinnamon Whisky and JLC Cowboy

Peoples' Fare

	Lunch	Dinner		Lunch	Dinner
O'PQ Plate Hand rubbed, slow smoked, & pulled to order pork shoulder. The sauce is on the side, but you may not need it. It's that juicy, tender, & flavorful. Served with two sides.		10	Shepheids' Pie* A mixture of ground beef & lamb in a delicious mix- up of veggies with smashed praties.	8	12
Comed Beef & Cabbage* Classic Irish! Slow simmered comed beef served with tresh cabbage. It'll make your mother proud.	10	12	Veggie Plate Choose any three of our tresh sides, See, we didn't just give you a veggie burger!	r 8	8
Pulled Smoked Chicken Plate Our own treshly pulled, slow smoked chicken. Pick a couple of sides with this one.	8	10	Fish & Chips A pub classic, Battered (using our own beer batter) & hied, 5 oz., wild-caught Atlantic cod served on a bed a hies with a side of coleslaw. (One piece at lunch and two at dinner,)	10	13
Bangers & Mash lish langer (causages) made beatty and arganically at Batey Faims, served on a bed of most sed spuck and covered with onion and must room gravy. One banger at lunch and two at dinner.	10	13	Cheesy Chicken Bake* Think of our aeamy Mac & Cheese, bacon, & pulled smoked chicken all mixed-up and topped with bread aumbs & a 6-cheese blend.	8	10
	* 11c	ertxe c	side at lunch		

For the Wee Ones*

* \$2 will be added for "Wee Ones" over the age of 12

Pork O'PQ Biscuit Popcom Chicken Grilled Cheese

Chicken Biscuit

Vanilla Ice Cream!

O'Possum's To Go...

You're not dreaming. How you can take O'Possum's to your own home for the whole family! 10% will be added to all To Go orders

The Meats Pricing by the pound			The Sides Pricing as show		The Breads Pricing as shown		
	1 pound	2+ pounds					
O'PQ	12	10	80z (feeds 1)	3	4 buns per pound of meat	2	
Smoked Chicken	13	11	Pint (feeds 2-4)	6			
Corned Beef	13	11	Quart (feeds 6-8)	10			

O'Possum's is happy to come to you! We'll cater your event no matter the size, and you're not restricted to the items on our regular menu. So whether it's a rehearsal dinner, birthday, wedding, or wake... whatever the event. It has to be more fun with OPossum's In The House!

Warning: All food on this menu that should be served hot, hopefully will be hot. Don't burn yourself. All food that should be served cold will be cold. Don't freeze yourself. In some states it's legal for a parent to give his or her child permission to drink alcohol in a restaurant even though that child is underage. It is not legal in Tennessee. Please don't ask. & Consuming alcohol during pregnancy is a very bad idea and you shouldn't do it. There's a sign behind the bar if you want to get all the info.

And while we're at it: This menu is not a toy. Do not wet this menu and lay it on your face while lying down. There is a risk of suffocation. BTW, you are allowed to take the menu home with you. Take a few and give them to friends as a handy gift. Dur teapots have a lid on them that won't stay on there by themselves. When you pour the tea, it's best to put one of the fingers from the other hand (the one not holding the teapot) on the little part of the top that sticks up. That way the top won't fall off into your tea. This is good advice with any pouring device and it makes you look quite sophisticated. O'Possum's is an Irish themed restaurant in a mid-southern United States town. Please do not expect us to be an actual Irish pub in Ireland; or Florida, Boston, New York, Toronto, Germany, Japan, etc. We take as much of an Irish theme as we can use and that folks will accept and we can faithfully reproduce, and here we are. We hope you like who we are. De nice to people you don't know. You never know when they may be taking care of you in a nursing home. So, as Finn says, "Be nice, or go home!"