Whether you're Irish or just in the mood for a Gaelic good time, you need to visit Madra Rua.

— Holly Herrick of the Post and Courier

open 7 days a week for lunch & dinner
enjoy our outdoor porch!

2066 North Main Street
Summerville, SC 29483
843.821.9434
www.madraruapub.com
**lunch**
Monday - Saturday
11 a.m. - 4 p.m.

---

**traditional Irish fare**

**Irish stew***
Traditional Irish stew with fresh Irish soda bread. $9.00

**Fish and chips***
Battered Atlantic cod served with hand-cut fries. $11.00
Available as a fish sandwich on a hoagie roll with lettuce, tomato and Madra Rua’s secret special sauce. $12.50

**Shepherd’s pie***
Angus beef, carrots, peas, onions and traditional Irish gravy topped with mashed potatoes served with fresh Irish soda bread. $9.00 (Add melty cheese for 50¢)

---

**sandwiches etc.**

**Rua Reuben***
Our in-house corned beef topped with melty swiss cheese, 1000 Island dressing, and sauerkraut, sandwiched between buttered, grilled rye bread. $10.00

**Madra Rua Beef Burger***
1/2 lb. burger served with hand-cut fries and Madra Rua’s secret special sauce. $9.00
Add...
- Cheese - 50¢
- Sautéed Mushrooms - 50¢
- Bacon - $1.25
- Sautéed Onions - 50¢

**Prime Rib of Beef Sandwich***
Served with Madra Rua’s secret special sauce, au jus and hand-cut fries. $13.00

**Grilled Chicken Sandwich***
Served with Madra Rua’s secret special sauce and hand-cut fries. $8.00

**Wicklow Wings***
A dozen jumbo wings served with celery and bleu cheese or ranch dressing. $13.00
Flavors: BBQ - Medium - Hot - Xtra Hot
Formula 1 (50¢ Extra) - Blackened (50¢ Extra)
(Extra dressing 50¢)

**Substitute soup or salad for hand-cut fries $1.50**

---

**Mandatory government advisory statement**: The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria, may cause serious illness or death.

---

**Corned Beef and Cabbage***
Our corned beef and cabbage is cooked to perfection the real Irish way which makes it the best in the Southeast! Served with mashed potatoes or hand-cut fries and spicy Madra mustard. $10.00

**Fisherman’s Pie***
A classic dish direct from the west coast of Ireland. White fish and shrimp in a creamy sauce topped with mashed potatoes and melty cheese. Served with fresh Irish soda bread. $9.00

---

**Salads & Soup**

**House Salad**
Spring salad mix, red onions, tomatoes, cucumbers and carrots with choice of dressing. Small $6.00 • Large $8.50
Add...
- Small 3oz. Grilled Chicken $2.00
- Large 6oz. Grilled Chicken $4.00
(Blackened or Buffalo Chicken add 50¢)

**Caesar Salad**
Romaine lettuce, parmesan, and croutons tossed in Caesar dressing. Small $6.00 • Large $8.50
Add...
- Small 3oz. Grilled Chicken $2.00
- Large 6oz. Grilled Chicken $4.00
(Blackened or Buffalo Chicken add 50¢)

**Soup of the Day**
Cup $3.50 • Bowl $4.50

**Cup of Irish Stew**
Cup $5.50
Add melty cheese 25¢

**Cup of Shepherd’s Pie**
Cup $5.75
Add melty cheese 25¢

**Cup of Fisherman’s Pie**
Cup $5.50 (add melty cheese 25¢)

---

**Small Fare**

**Basket of Fries**
$4.50

**Side of Fries**
$2.50

**Grilled Cheese with Fries**
$6.00

**3 Homemade Chicken Fingers with Fries**
$6.00

**5 Homemade Chicken Fingers with Fries**
$8.00

---

*Note we use peanut oil (no trans fat or cholesterol)*
MANDATORY GOVERNMENT ADVISORY STATEMENT: The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria, may cause serious illness or death.
draughts & wine

Draughts
- 1554 Black Lager
- Bass
- Blue Moon
- Boddingtons Pub Ale
- Carlsberg
- Catawba Seasonal
- Coast HopArt IPA
- Guinness Stout
- Harp
- Illusive Traveler
- Magners Irish Cider
- Murphy’s Irish Stout
- Ranger IPA
- Sam Adams Seasonal
- Smithwicks
- Son of a Peach
- Strongbow Cider
- Yuengling

Please inquire about our Local Rotating Microbrew Tap selection.

Layered Draughts

- Black & Tan – Guinness and Bass Ale
- Half & Half – Guinness and Harp
- Black & Blue – Guinness and Blue Moon
- Bumble Bee – Boddingtons and Guinness
- Dirty Peach – Guinness and Son of a Peach
- Dandy Shandy – Guinness and Illusive Traveler
- Guinness Snakebite – Guinness and Magners Cider
- Guinness Strongbite – Guinness and Strongbow
- Bass Snakebite – Bass Ale and Magners Cider
- Blacksmith™ – Smithwicks and Guinness
- Samuel Jackson – Sam Adams and Guinness
- Power Ranger – Guinness and Ranger IPA
- Dark Vader – Guinness and 1554 Black Lager
- Darkling™ – Guinness and Yuengling

Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caposaldo Pinot Grigio</td>
<td>Italy</td>
<td>$6</td>
<td>$22</td>
</tr>
<tr>
<td>Hidden Crush Chard.</td>
<td>California</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>North by Northwest Riesling</td>
<td>Oregon</td>
<td>$7</td>
<td>$26</td>
</tr>
<tr>
<td>Trivento Malbec</td>
<td>Argentina</td>
<td>$6</td>
<td>$22</td>
</tr>
<tr>
<td>Cadet d’Orc Pinot Noir</td>
<td>France</td>
<td>$7</td>
<td>$26</td>
</tr>
<tr>
<td>Cartlidge &amp; Browne</td>
<td>California</td>
<td>$7</td>
<td>$26</td>
</tr>
</tbody>
</table>

Formerly known as 20oz. Irish Pint

Please enjoy responsibly.

To build a perfect pint of these smooth, nitrogen charged beauties takes a little longer to pour. Be patient and allow us some time for this miraculous process. It’s only The Best Pint in the Lowcountry!

Layered Draughts

- Black & Tan – Guinness and Bass Ale
- Half & Half – Guinness and Harp
- Black & Blue – Guinness and Blue Moon
- Bumble Bee – Boddingtons and Guinness
- Dirty Peach – Guinness and Son of a Peach
- Dandy Shandy – Guinness and Illusive Traveler
- Guinness Snakebite – Guinness and Magners Cider
- Guinness Strongbite – Guinness and Strongbow
- Bass Snakebite – Bass Ale and Magners Cider
- Blacksmith™ – Smithwicks and Guinness
- Samuel Jackson – Sam Adams and Guinness
- Power Ranger – Guinness and Ranger IPA
- Dark Vader – Guinness and 1554 Black Lager
- Darkling™ – Guinness and Yuengling

the problem with most people is when they’re not drunk, they’re sober.

—W. B. Yeats
**the classics**

**Two Egg Breakfast**
Served with two strips of bacon, and sausage, grits or hash browns and an English muffin. $8.50

**Ham and Cheese Omelet**
Choice of grits or hash browns and an English muffin. $9.00

**Madra Rua Breakfast Bowl**
Hasbrowns, scrambled eggs and bacon piled high and topped with sausage gravy and melted cheese. $9.00

**Biscuits and Sausage Gravy**
$7.00  *It’s poetry in pork.* - Robert Spencer

**Andouille Sausage and Cheese Omelet**
Served with grits or hash browns and an English muffin. $10.00

**Shrimp and Grits**
Served with Andouille sausage. $10.00

**French Toast**
Served with maple syrup. $7.00

**Fish and Chips**
Battered Atlantic cod served with hand-cut fries. $11.00
Available as a fish sandwich on a hoagie roll with lettuce, tomato and Madra Rua’s secret special sauce. $12.50

**Blt Sandwich**
Served with hand-cut fries. $8.00

**BelT Sandwich**
Add an egg to your BLT. $9.00

---

**Benedicts**

**Classic Eggs Benedict**
Canadian bacon and poached eggs on an English muffin topped with hollandaise sauce. $11.00

**Irish Eggs Benedict**
Homemade corned beef and hash and poached eggs on an English muffin topped with hollandaise sauce. $13.00

**Crab Cake Eggs Benedict**
Homemade crab cakes and poached eggs on an English muffin topped with hollandaise sauce. $14.00

**Southern Eggs Benedict**
Fried green tomatoes, Canadian bacon and poached eggs on an English muffin topped with hollandaise sauce. $16.00

---

**Sides**

- Grits $2.00
- Hash Browns $2.50
- Bacon or Sausage $2.50
- Freshly Baked Scone $3.00
- Freshly Baked Biscuit $2.00

*Substitute a scone for an English muffin $2
*Substitute a biscuit for an English muffin $1

---

**ask us about our private party bookings for your special event!**

**Visit our sister pub in North Charleston at...**
1034 East Montague Avenue
Olde North Charleston
843.554.2522

---

*MANDATORY GOVERNMENT ADVISORY STATEMENT: The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria, may cause serious illness or death.*
The Irish Pub has always been the central meeting point and hub of neighborhood life in Ireland. This is where family, friends and co-workers come on a daily basis to have a chat and a bit of “craic”.

Here at Madra Rua our goal is to give you the ultimate Irish Pub experience without the cross Atlantic journey! We strive to provide every guest with a true Irish atmosphere, friendly service and fresh homemade fare that you would find in the Emerald Isle.

Whether you’re here for our fish and chips, our properly poured pints of Guinness or to watch your favorite soccer or rugby team, we hope you feel right at home at our little piece of Ireland here in the USA. - Slainte!

This is one race of people for whom psychoanalysis is of no use whatsoever.
— Sigmund Freud, about the Irish

A Guide to all sayings Gaelic in your midst

Madra Rua  Rua means red, madra means dog, put them together and it means Red Fox
Teach maith bia  (chalk mah be-a) Place of good food
Erin go bragh  (air-in guh bra) Ireland forever
Céad mile failte  (kade milla fal-cha) A hundred thousand welcomes
Craic agus ceol  (crack augus quol) Craic is good times, ceol is music
Sláinte  (slan-cha) To your health
Go n’eiri an bother leat  (guh ny-ree on bow-her lat) May the road rise to meet you
Teach taibhairne  (chalk tavernue) Public house/pub
Beoir agus fion  (be-or augus fe-on) Beer and wine

Don’t forget we’re your place for soccer and rugby games!

Happy hour Monday thru Friday 4-7 p.m.
T-shirts and Gift Certificates available.

www.madraruapub.com