


## james joyce

Experience an authentic Irish pub experience in Baltimore with our cozy and inviting atmosphere that has welcomed locals and tourists alike for over 18 years. With its decor and furnishings imported directly from Ireland, James Joyce will transport you across thousands of miles of ocean to The Emerald Isle.

With a menu featuring traditional Irish fare and a large selection of draft beers, James Joyce will complete the true Irish pub experience by hosting live music 7 nights a week.


## private dining Room

The Private Dining Room at James Joyce is a lively choice for all seasons. The room features a retractable roof with heating for the cooler months, TV access, and a private bar with six beers on draft. The private dining room offers premium privacy for all occasions and serves as a memorable space for celebratory events.
Maximum Capacity: 46 Seated | 100 Standing
FOOD G BEVERAGE MINIMUMS
(Exclusive of tax and gratuity)

$$
\begin{aligned}
& \$ 2,500++ \text { MONDAY-THURSDAY } \\
& \$ 4,000++ \text { FRIDAY - SUNDAY* }
\end{aligned}
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## semi-private dining

For semi-private events, this location is a fun and energetic option for happy hours and cocktail parties. There is a variety off seating options and the space is located near the main bar.

Maximum Capacity: 40 Cocktail Style

FOOD G BEVERAGE MINIMUMS
(Exclusive of tax and gratuity)
\$1,500++ (MONDAY-THURSDAY)
$\$ 1,800++$ (FRIDAY-SUNDAY)


## 

## fields of athenry

\$45++ per person

## Caesar Salad <br> creamy parmesan dressing \& garlic croutons

## Cucumber B Tomato Salad

fresh basil \& red wine vinaigrette
Baby Spinach Salad
bacon, egg, bacon vinaigrette

## SNRDDMICHES

CHOICE OF TWO | BUILD YOUR OWN STYLE

Chicken Cutlet
grilled peppers \& onions

Black Angus Burger
american cheese
Blue Crab G Egg Salad
creamy mustard \& citrus dressing
Chili Cheese Hot Dog
cheese sauce, pickled jalapeño

## SIDES

CHOICE OF TWO

Irish Baked Beans
House Fried Potato Chips
Macaroni Salad
Roasted Potatoes Lyonnaise

## DeSS $R$ TE

## Chef's Selection

3 mini desserts

## 

CHOICE OF THREE

## Chopped Salad

shaved raw veggies, creamy dill \& lemon dressing

## Raglan \& Road <br> \$55++ per person

Spinach Salad<br>bacon, egg, croutons, red wine bacon vinaigrette<br>Cucumber \& Tomato Salad<br>fresh basil, red wine vinaigrette<br>\section*{Caesar Salad}<br>creamy parmesan dressing, garlic croutons<br>Classic Onion Chips \& Dip

## $\mathbb{E}$ 目飛

CHOICE OF THREE

House Made Chicken Goujons
creamy blue cheese aioli
Oven Baked Hake
rock shrimp, mussels \& charred tomato butter sauce
Roast Beef Dip
fresh french roll \& beef au jus
Crab Cake Sandwich
cajun remoulade
New Frontier Bison Burger
potato bun \& irish cheddar

## Sildes

CHOICE OF THREE

## French Fries

Macaroni Salad
Roasted Broccoli
Roasted Potatoes Lyonnaise
Nacho Fries

## DESSERTR

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CHOICE OF THREE

## Caesar Salad

creamy parmesan dressing，garlic croutons
danny boy
\＄75＋＋per person
Cucumber Tomato Salad
fresh basil，red wine vinaigrette

Menu \＆dietary substitutions are available upon request and may incur an additional charge．

CHOICE OF THREE

## Irish Bacon $G$ Cabbage

parsley olive oil sauce
Lamb Shephard＇s Pie
yukon gold potato crust
Blue Crab Cakes
chili remoulade
Bangers $G$ Mashed irish cabbage \＆herb butter

Oven Baked Hake
charred tomato pan butter sauce

## SIDES

CHOICE OF THREE
Roasted Yukon Gold Potatoes Lyonnaise
Broccoli \＆Cheese Noodle Casserole
Garlic Sautéed Spinach
Parmesan G Garlic Fries
Yukon Gold Mashed Potatoes

## DESSERTS

Chef＇s Selection
3 mini desserts

Buffalo Fried Chicken Wings
celery，carrots，blue cheese dipping sauce
Steamed Mussels
white wine lemon butter jus
Classic Onion Dip \＆Chip

## $\mathbb{E}$ 盎飛 $\mathbb{E}$

## BRUnch

\$45++ per person


Bacon
Sausage
Mornay Scrambled Eggs
Breakfast Potatoes
Bagels, Breads, \& Pastries
Bread Pudding French Toast
grand marnier \&vanilla custard soak, crispy toffee

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Artisan Cheese • 12pp
Sliced Charcuterie • 15pp

## BEVERACES

Soft Drinks \& Brewed Coffee Included
Bottomless Mimosas \& Bloody Marys 15pp

Buffet doditions

Menu \& dietary substitutions are available upon request and may incur an additional charge.

Artisan Cheese • 12pp
Sliced Charcuterie • 15pp
Vegetable Anti Pasta • 8pp
Classic Onion Dip © Chips - 8pp
Fresh Vegetables Crudité • 8pp

## 

CARVING ATTENDANT \| \$150 PER HOUR
Prime Beef Brisket • 12pp
horseradish cream
Spice Crusted Pork Loin • 12pp chimichurri

Slow Cooked BBQ Pork Shoulder • 15pp house bbq sauce

Smoked Turkey Breast • 10pp cranberry mostardo

Salt Crusted Irish Salmon • 15pp
chili remoulade
 (PASSED FOR GROUPS OF 50 OR MORE, STATIONARY FOR 50 OR LESS) \$9 PER PERSON PER APPETIZER | DURATION OF 1 HOUR

Crab Cake +2
Buffalo Wings +2
Roast Beef Dip Sliders
Chicken Goujons
Fried Cheese Curds
Blue Crab \& Egg Salad Sliders
Tomato Bruschetta
Truffle Grilled Cheese
Beer Battered Hake with Tartar Sauce
Fried Sausage Stuffed Olives

## BEVERAGE SERVICE

At James Joyce we have an extensive beer list that has been crafted by our team. Please inquire about viewing our beer list when selecting something special for your party. Please allow 7 business days for any selection and note some beers have limited availability.

All private dining packages include soft drinks, hot tea \& coffee service.
Beer, wine \& cocktails are billed by consumption.

## restaurant policies

All parties hosted on property incur a 20\% service charge, and a 6\% Maryland Sales Tax for food and alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- James Joyce is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.


## contact

To book your event or inquire for more information, please contact:

## james joyce


[^0]:    * $\$ 2,500++$ FOR BRUNCH EVENTS THAT START BY NOON OR LATE NIGHT EVENTS THAT START AT11:OOPM

