



Pub Grub

Gaelic Fries 3.00

Crispy fries tossed with roasted garlic oil and herbs

310 Scotch Eggs 8.95

Breaded and baked sausage topped with farm fresh poached eggs, with grilled toast, grainy mustard cream

Monsieur Reuben 8.95

Corned beef, braised red cabbage, Thousand Island dressing, Irish Cheddar and Gruyere cheeses, toasted rye.

The Irish Madam 12.95

The Reuben described above topped with fried egg and mornay sauce

Ultimate Chicken Sandwich 8.95

Marinated grilled chicken, smoky bacon, tomato, avocado, Irish cheddar, Dijon, pesto, toasted ciabatta

310 Pub Burger 8.00

8 oz. USDA Choice beef burger, lettuce, tomato, pickle, caramelized onion, served with fries or house salad

Add: bacon, avocado or mushrooms for 1.00

Add: gruyere, white cheddar, pepper jack,

Maytag bleu, or Capriole goat for .50

The Stout Burger 14.00

A full pound of USDA choice beef with Cahill Irish porter cheddar, basted with Guinness stout, with all the trimmings

Mac and Cheese 9.00

Irish cheddar sauce with macaroni, smoky bacon, scallions, bread-crumbs, baked until golden.

Wild Mushroom Mac 9.95 (vegetarian)

Irish Cheddar sauce with macaroni, fresh goat cheese, roasted wild mushrooms and fresh herbs



310 4th Street Columbus, IN 47201

Why an Irish Pub inside a bistro? First, Chef Proprietor Jeff Maiani is half Irish. This menu reflects both his Irish heritage and his classic French culinary training.

The original Bistro 310 opened in 2004, and in March of 2005 we had our first St. Patrick's day party. Dining room manager Liz Bohall and friends played some wonderful Irish music and Chef Jeff prepared a few traditional Irish favorites. What a success!

In 2008 the restaurant had to move. So we decided to give our Saint Patrick's Day pub menu a place of its own.

So sit back, have a pint, and maybe a bite. (Patience now, a truly good Guinness takes time!) But most important, enjoy yourself. Our goal is to know your drink by your second visit and your name by the third!



Daily Specials 10.95

non-alcoholic drink included

MONDAY

Beef and Guinness Pie

A rich beef stew made with Guinness stout, topped with puff pastry, baked until golden.

TUESDAY

Steak and Whiskey Cream

Grilled steak smothered with a Jameson whiskey cream sauce and served with champ.

WEDNESDAY

Indian Curry

Chef inspired Indian curry served over steamed basmati rice, with lime, cilantro, and cucumber raitta

THURSDAY

Salmon Cakes

Fish cakes made with fresh salmon and cod served with lemon basil mayonnaise, Dijon vinaigrette

FRIDAY

Fish and Chips

The freshest cod filets in a Newcastle Ale batter with hand cut English chips and 310 tartar sauce

SATURDAY

Roast Chicken with Colcannon

Perfectly roasted half chicken with colcannon; an Irish favorite with smashed potatoes, bacon, and cabbage