

PANN'S

t h u r s d a y, m a r c h 17th

St. Patrick's Day

Corned Beef refers to a particular style of cured beef (usually brisket) pickled in a seasoned brine. The "corn" in CORNED BEEF refers to "corns" or grains of salt used to cure it. In the United States, corned beef is often purchased fully cooked and ready to eat in delicatessens. However, here at Pann's we prefer to cook for you the old fashioned way. Our brisket is slow braised overnight for 12 hours in our ovens ensuring the best in quality and taste to you, our valued customer.

Corned Beef & Cabbage

"Traditional New England Boiled Dinner"

\$21.95

sliced corned beef

steamed cabbage

buttered carrots

boiled red potatoes

served with creamed horseradish

soda bread

served from 10am, no substitutions, please

