



*Galway Style Fish & Chips
Beer-battered haddock fillets deep
fried & served with fries, onion
rings & tartar sauce.*

Thatcher McGhee's Irish Pub & Eatery

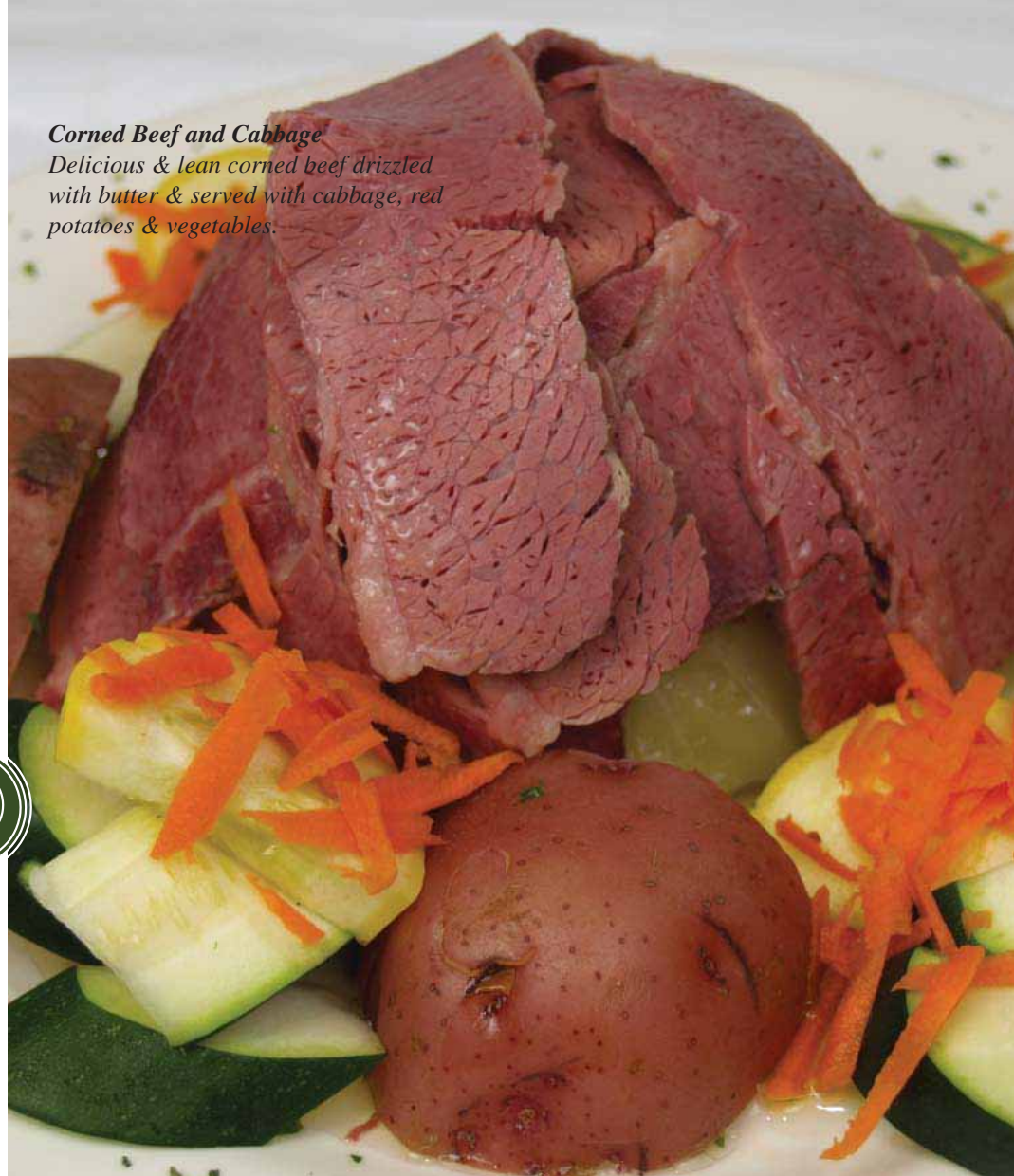
Providing Great Food and Drink in a Unique Atmosphere that Honors the Irish Heritage

You can't drive by Thatcher McGhee's and not notice it. The most prominent feature of this Pompton Lakes, New Jersey pub is the thatched roof and it has been drawing attention since the grand opening in 2006. Upon entering Thatcher McGhee's, it is like taking a trip to Ireland. The décor is authentic with a replica thatched cottage and traditional tools of the Irish farmers, Irish signs, landscape paintings and famous quotes that adorn the walls. The 65 seat dining room and pub offer a comfortable environment where friends and family alike gather to raise a pint and share their stories. The pub has a vast selection of both draft and bottled beers but it is the hearty menu that draws the crowds. Thatcher McGhee's offers both traditional Irish meals and more contemporary American cuisine.

Owner Aiden Downey came to America from Galway, Ireland 20 years ago. He spent many years in the food service business before starting up Thatcher McGhee's with partner Brendan Madden. When Chef Kevin Alber was hired to head up the kitchen, their first move was to send Alber to Dublin to learn more about Irish cuisine. Apparently Chef Alber nailed it right down to the home-made scones. The repeat business and first timers attest to the success. Word of mouth is a large part of the growth but so has their community involvement. In fine Irish tradition, Thatcher McGhee's does right by the community with the support of many groups including the local community theatre that also brings in post theatre business. As Chef Alber quipped "The only thing small at Thatcher McGhee's is the check!"

What's in a Name?

That unusual thatched roof of the Irish Pub & Eatery was created by an English craftsman by the name of "Thatcher" McGhee. After completing a 5 year apprenticeship in thatching, McGhee went on to win awards for his work. He came to America in 1991 where he worked on several projects, including the restoration of roofs in colonial Jamestown, Virginia and as a set builder for Hollywood. Go figure.



Corned Beef and Cabbage
Delicious & lean corned beef drizzled with butter & served with cabbage, red potatoes & vegetables.



Maura O'Keefe, server



Taste of Ireland
A sampler of Irish Bangers with sautéed onions. Guinness Beef Stew, Chicken Pot Pie, Irish Lamb Stew, Shepherd's Pie & Homemade Mashed Potatoes.



Irish Lamb Stew
Tender cubes of lamb & vegetables in a natural gravy topped with a serving of homemade mashed potatoes.



Chicken Curry - Succulent chicken & vegetables in homemade curry sauce; served with rice & French fries.



Chicken Pot Pie - Succulent chicken & vegetables in a cream sauce topped with a puff pastry.



Bangers & Mash - Irish pork sausages with homemade mashed potatoes topped with gravy & sautéed onions; served with vegetables.



Shepherd's Pie - Ground Beef, vegetables & gravy topped with homemade mashed potatoes.



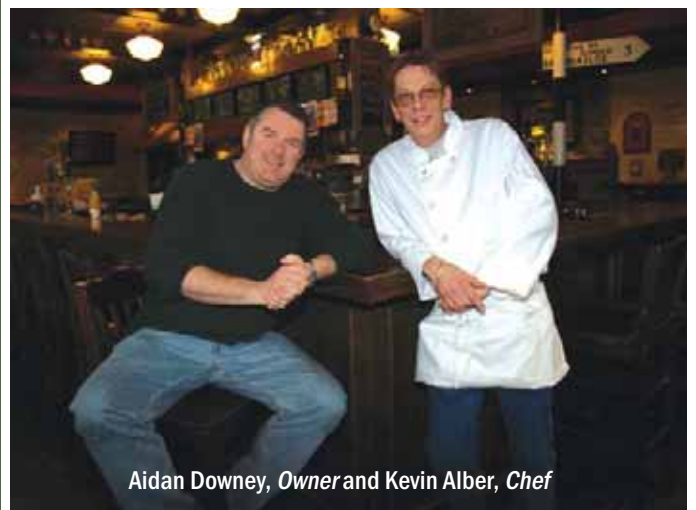
John Gentile, Area Manager & Kevin Alber, Chef



Thatcher McGhee's Irish Pub & Eatery

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Owners: Aidan Downey, Brendan Madden
Chef: Kevin Alber
PFG-AFI: John Gentile, Area Manager
Steve Fishelberg, District Manager



Aidan Downey, Owner and Kevin Alber, Chef