

SOUPS AND SALADS

POTATO LEEK OR SOUP OF THE DAY

Cup 3 Bowl 5

SHADES OF GREEN

Mixed greens, dried cranberries, candied walnuts and bleu cheese tossed in a cranberry vinaigrette 7.75

ROASTED BEET SALAD

Baby spinach and arugula with golden beets, red grapes, goat cheese and pistachio vinaigrette 7.75

CAESAR SALAD

Crisp romaine lettuce tossed with homemade Caesar dressing and grated parmesan cheese
Served with croutons and olive tapenade 7.75

VERY VEGGIE SALAD

Mixed greens, cherry tomatoes, shaved red onions, cucumbers, garbanzo beans and hearts of palm
Tossed in a balsamic vinaigrette 7.75

SOUTHWEST CHOP SALAD

Sweet corn, bell peppers, black beans, avocado and romaine lettuce in a chipotle lime vinaigrette 7.75

BLUEBERRY SALAD

Baby spinach, blueberries, toasted almond, Dubliner cheese with grapefruit/serrano vinaigrette 7.75

~
ADD CHICKEN. SALMON OR CRAB CAKE TO ANY SALAD 4.

EGGS

BIG IRISH BREAKFAST

The breakfast of champions. Includes Irish sausage, rashers, black and white pudding, grilled tomato, baked beans, toast and two eggs any style 11

PLOUGHMAN'S BREAKFAST

Two eggs any style, house potatoes, grilled tomato and toast
With choice of bacon, rashers, sausage or grilled mushrooms 10

BISCUITS AND IRISH SAUSAGE GRAVY

Homemade biscuits and sausage gravy served with house potatoes and two eggs any style 10

BISCUITS AND MUSHROOM GRAVY

Homemade biscuits and mushroom gravy served with house potatoes and two eggs any style 10

EGGS BENEDICT

English muffin with choice of rasher, smoked salmon, crab cake, or grilled mushroom.
Topped with poached eggs and hollandaise. Served with grilled asparagus and potatoes 12

QUICHE OF THE DAY

Served with mixed greens salad and fresh fruit 10

BRUNCH POUTINE

Thick cut fries topped with cheese curds, braised beef brisket, poached eggs and hollandaise 12

STEAK AND EGGS*

Grilled bistro steak, two eggs any style, asparagus, house potatoes and hollandaise 15

HASHES

SERVED WITH YOUR CHOICE OF SCRAMBLED OR POACHED EGGS AND TOAST

CORNED BEEF HASH

Slow cooked corned beef, caramelized onions and house potatoes 10

SMOKED SALMON HASH

Honey smoked salmon, tomatoes, spinach and caramelized onions 10

BBQ PORK HASH

Braised BBQ pork with black beans, corn, roasted red peppers and avocado 10

ROASTED VEGETABLE HASH

Artichokes, red peppers, tomato, roasted garlic, caramelized onions yellow beets and asparagus 10

IRISH SPECIALTIES

FISH AND CHIPS

Harp battered haddock with thick cut fries, curry slaw and tartar 13

SHEPHERD'S PIE

Ground beef, peas and carrots in a rich gravy topped with colcannon mashed potatoes 12

VEGETARIAN SHEPHERD'S PIE

Mushrooms, peas and carrots in a rich gravy topped with colcannon mashed potatoes 12

BANGERS AND MASH

Homemade Irish sausages and colcannon mashed potatoes topped with apple shallot sauce 13

IRISH STEW

Lamb and sirloin tips in a rich Guinness broth with hearty root vegetables and brown bread 13

SANDWICHES

ALL SANDWICHES SERVED WITH FRIES AND A PICKLE

EGG SANDWICH

Homemade biscuit or bagel with scrambled egg, red pepper cream cheese, cheddar and choice of bacon, sausage, rasher, or grilled mushroom. Served with house potatoes and melon 8

REUBEN BREAKFAST BURRITO

Slow cooked corned beef, Swiss cheese, sauerkraut and scrambled eggs.
Topped with 1000 Island and served with house potatoes 10

TURKEY CROISSANT

Smoked turkey, sliced apples, Swiss cheese, bacon and mixed greens 10

BROCACH BLT

Double smoked bacon, lettuce, tomato and peppercorn mayo on toasted ciabatta 10
With soft cooked egg 11

BLACK BEAN BURGER

Topped with smoked mozzarella, guacamole, pickled red onions, lettuce and tomato. Served on a soft pretzel roll 11

BROCACH BURGER*

Eight ounce certified angus burger served on a crisp French roll 10
Add-ons: Cheddar, Swiss, Provolone, Bleu Cheese, Grilled Onions, Sauteed Mushrooms
Add Bavaria's Double smoked bacon 1

DUBLIN CITY BURGER*

Eight ounce certified angus burger with Irish cheddar cheese sauce, bacon, sautéed mushrooms, fried onion strings and Guinness Stout sauce 12

KILKENNY BURGER*

Eight ounce certified angus burger topped with soft cooked egg, red pepper cream cheese, double smoked bacon and thick cut onion rings 12

BRUNCH SPECIALTIES

FRESH FRUIT PLATE

Seasonal fruit, vanilla yogurt, clover honey and homemade cranberry almond granola 9

BAGEL AND LOX

Oak smoked salmon, toasted bagel, chive cream cheese, capers, red onion, and tomato 11

YOGURT PARFAIT

Vanilla Yogurt with homemade granola and fresh berries served with blueberry muffin 9

CHALLACH FRENCH TOAST

Served with orange-honey butter and pure maple syrup 8
OR

A la mode: With fresh berries, candied walnuts and vanilla ice cream 10

BUTTERMILK PANCAKES

Three buttermilk pancakes with orange-honey butter and maple syrup 8

ADD-ONS

Blueberries, raspberries, chocolate chips, candied walnuts, bananas or bacon 2

BAKERY

BAGEL 3.

SUGAR DONUTS 3.

ENGLISH MUFFIN 2.

BUTTERMILK BISCUIT 3.

BLUEBERRY MUFFIN 3.

WHITE OR WHEAT TOAST 2.

SIDES

ONE EGG 1.

ONE PANCAKE 3.

SIDE OF FRUIT 3.

GRILLED ASPARAGUS 3.

BREAKFAST POTATOES 3.

BACON, SAUSAGE OR RASHER 3.

AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF EIGHT OR MORE

*CONSUMING RARE OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS