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SOUPS AND SALADS

POTATO LEEK OR SOUP OF THE DAY

Cup 2.50 Bowl 4.50

ALL SALADS SERVED WITH BREAD

SHADES OF GREEN

Mixed Greens, dried cranberries, candied walnuts and bleu cheese tossed in a cranberry vinaigrette. 7.5

ROASTED BEET SALAD

Romaine lettuce topped with roasted beets, red grapes, goat cheese and pistachio vinaigrette. 7.5

CAESAR SALAD

Crisp romaine lettuce tossed with homemade Caesar dressing, parmesan cheese and garlic croutons. 7.5

CHOP SALAD

Chopped iceberg lettuce with smoked turkey, tomato, scallion, sweet corn, bacon, cheddar and monterey jack cheeses tossed with an avocado-ranch dressing. 7.5

VERY VEGGIE SALAD

Mixed Greens, cherry tomatoes, garbanzo beans, cucumbers, peas, red onion and garlic croutons. 7.5

BABY SPINACH SALAD

Baby spinach, pear, red onion, radish and honey toasted almonds ~ Served with a pear vinaigrette and shaved fontina cheese. 7.5

FIG AND MOZZARELLA SALAD

Mixed Greens, mozzarella, prosciutto, figs and toasted pine nuts. Tossed with a wildflower honey and balsamic dressing. 7.5.

HALF SIZE SALADS AVAILABLE 4.5

IRISH SPECIALTIES

FISH AND CHIPS

Harp battered haddock fillet, lightly fried, served with thick cut fries, curry slaw and tartar sauce. 13

GUINNESS IRISH STEW

Lamb, onions, carrots, turnips and potatoes simmered gently with Guinness and fresh herbs ~ simple and delicious. 12

SHEPHERD'S PIE

Certified angus beef, peas and carrots, gently spiced and topped with colcannon mashed potatoes. 12

VEGETARIAN SHEPHERD'S PIE

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

BURGERS AND MASH

Homemade Irish sausages served with colcannon mashed potatoes, topped with a roasted apple shallot sauce. 12

CORNEO BEEF AND CABBAGE

Thick cut corned beef with mashed potatoes, braised cabbage and topped with shaved carrots. 12

THE BIG IRISH BREAKFAST

Irish sausage, rashers, two eggs, black and white pudding, grilled tomato and baked beans. Served with toast. 11

BURGERS

ALL BURGERS SERVED WITH FRIES AND A PICKLE. Sub SYLVAN FARMS 100% GRASS-FED BEEF 2.5

DUBLIN CITY BURGER

Eight ounce certified angus beef burger with Irish cheddar cheese sauce, double smoked bacon, sautéed mushrooms, onion strings and Guinness stout sauce. 11

KILKENNY BURGER

Eight ounce certified angus burger, soft cooked egg, smoked bacon, red pepper cream cheese and onion rings. 11

BROCACH BURGER

Eight ounce certified angus burger on a crisp French roll. Served with thick cut fries and a pickle. 8.5
Add aged Wisconsin cheddar, Swiss or Bleu cheese 1. Add double smoked bacon 1.

VEGGIE BURGER

Veggie burger topped with a Moroccan carrot slaw, honey roasted almonds and raisins. 11

- ALL OUR MEATS, POULTRY, EGGS AND SEAFOOD ARE COOKED TO THE REQUIRED MINIMUM TEMPERATURES. UPON REQUEST, WE WILL COOK TO YOUR SPECIFICATIONS. HOWEVER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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

Brunch

FRESH FRUIT PLATE

Half a cantaloupe with strawberries, grapes, honeydew and banana. Drizzled with wildflower honey and served with vanilla yogurt and granola. 7.5

SCOTTISH OAK SMOKED SALMON

Served with toasted bagel, cream cheese, tomato, capers and red onion. 11.

STEEL CUT OATMEAL

Steel cut oatmeal made with buttermilk and a touch of bourbon, topped with cinnamon apples, smoked bacon and candied walnuts. 8.

FRENCH TOAST

Choice of
Cinnamon butter and fig syrup. 9.
Wild blueberry compote and honey ricotta. 9.
OR
Maple Syrup and whipped butter. 8.

QUICHE

Double smoked bacon, spinach and gruyere.
Served with mixed greens and potato crisp. 9.

EGGS BENELECT

English muffin with choice of honey smoked salmon, rasher, crab cake, hanger steak or roasted portabella. Served with two poached eggs, hollandaise, hash browned potatoes and mixed greens. 10.5

CORNEO BEEF AND HASH

Braised corned beef with hash browned potatoes, two poached eggs, asparagus and toast. 11.

HOMEMADE BISCUITS WITH IRISH SAUSAGE GRAVY

Served with two eggs any style and hash browned potatoes. 9.5

SCRAMBLER

Choice of
Vintage Irish cheddar, rashers and onion strings
OR
Roasted poblano peppers, ham and sharp cheddar
OR
Portabella, Swiss and sausage gravy
10.

STEAK AND EGGS

Grilled hanger steak with roasted asparagus, hash browned potatoes, two eggs any style and hollandaise sauce. 14.

HAM AND EGG SANDWICH

Maple glazed ham, fried egg, grilled tomato and cream cheese.
Served on a bagel with hash browned potatoes and mixed greens. 9.5

TURKEY CROISSANT

Smoked turkey with gruyere, bacon and caramelized onion. Served with hash browned potatoes and mixed greens. 10.

ENGLISH MUFFIN SANDWICH

Double smoked bacon, cheddar cheese, soft cooked egg, smoked paprika and garlic sauce
Served with hash browned potatoes and mixed greens. 9.5

SIDES

English Muffin 2.	One Egg 1.
Bagel with cream cheese 2.	Cup of Fruit 3.
Sausage Gravy 3.	Bacon, Sausage or Rasher 3.
Buttermilk Biscuit 2.	Bangers 3.
Toast 2.	Hash Browned Potatoes 3.
Honey Smoked Salmon 3.	Scotch Egg 3.

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