BRUNCH MENU

STARTERS

POTATO LEEK SOUP 11.00

SOUP DU JOUR 14.00

HUMMUS 13.00
CREAMY HUMMUS WITH PITA, CUCUMBERS, CHERRY TOMATO & OLIVES.

DEVILED EGGS 12.00
WITH IRISH MUSTARD–PAPRIKA YOLK, TOPPED WITH SMOKED SALMON, TOMATO, CAPERS & RED ONION.

IRISH TOTS 14.00
CRISPY TATER TOTS TOPPED WITH MELTED IRISH CHEDDAR & CORNED BEEF BRISKET.

MEDITERRANEAN PLATTER 22.00
HUMMUS, PEPPERS, EGGPLANT FRITTERS, TOMATO JAM, WALNUT PESTO, FRESH MOZZARELLA & PICKLED VEGETABLES, SERVED WITH FRIED PITA & LAVASH.

CHICKEN WINGS 15.00
BUFFALO | BBQ | OLD BAY | SWEET CHILI | HOT HONEY

SEMOLINA FRIED CALAMARI 18.00
LIGHTLY FRIED SEMOLINA-BATTERED CALAMARI WITH CHERRY PEPPER SAUCE.

CHICKEN QUESADILLA 20.00
CHICKEN, TOMATO COMPOTE & MELTED CHEESE, SERVED WITH PICO DE GALLO, SOUR CREAM & GUACAMOLE.

SALADS

CLASSIC CAESAR 14.00
CRISP ROMAINE, PARMESAN, CROUTONS & CREAMY CAESAR DRESSING.

WINTER SALAD 16.00
MIXED GREENS, PEAR, POMEGRANATE, GOAT CHEESE, CANDIED WALNUTS, CHAMPAGNE VINEGAR DRESSING.

IRISH GREENS 14.00
ARCADIAN GREENS WITH TOMATO, CUCUMBER, CARROT, WATERMELON RADISH & IRISH MUSTARD VINAIGRETTE.

TUNA NIÇOISE SALAD 24.00
TUNA, ROMAINE, TOMATO, OLIVES, POTATOES, EGGS & GREEN BEANS WITH AN OREGANO MUSTARD DRESSING.

- ADD CHICKEN +7 | SHRIMP +10 | TUNA +12 | SALMON +14 TO MAKE IT AN ENTREE -

HANDHELDS

FRIED FISH SANDWICH 22.00
BEER BATTERED COD, LETTUCE, TOMATO, ONION, & TARTAR SAUCE, SERVED ON A BRIOCHE BUN.

REUBEN 24.00
HOUSE-CURED CORNED BEEF WITH SAUERKRAUT, SWISS CHEESE & THOUSAND ISLAND DRESSING ON RYE.

IRISH CHEESEBURGER 22.00
GRILLED ANGUS BEEF WITH IRISH CHEDDAR, LETTUCE, TOMATO & ONION ON BRIOCHE. (GF BUN AVAILABLE)

BLACK BEAN BURGER 21.00
PLANT-BASED BURGER WITH LETTUCE, TOMATO, ONION, GUACAMOLE & THOUSAND ISLAND ON A BRIOCHE BUN.

TRADITIONAL FARE

SHEPHERD'S PIE 24.00
GROUND BEEF, PEAS, CARROTS & JAMESON GRAVY, WITH MASHED POTATOES. *(VEGETARIAN OPTION AVAILABLE)*

FISH & CHIPS 26.00
GUINNESS-BATTERED COD WITH FRIES, COLESLAW & TARTAR SAUCE.

BANGER PLATE 25.00
SAVORY IRISH SAUSAGES WITH MASHED POTATOES, CABBAGE, CARROT & IRISH MUSTARD SAUCE.

CORNED BEEF & CABBAGE 26.00
SLOW-BRAISED CORNED BEEF WITH MASHED POTATOES, CABBAGE, CARROT & IRISH MUSTARD SAUCE.

BRUNCH SIGNATURES

ALL AMERICAN BREAKFAST 16.00
A CLASSIC BREAKFAST WITH TWO EGGS ANY STYLE, A SAVORY SAUSAGE PATTY, POTATO HASH & TOAST.

STEAK & EGGS 32.00
NY STRIP STEAK TOPPED WITH RED WINE SAUCE, SERVED WITH A VEGETABLE & TWO EGGS ANY STYLE.

CORNED BEEF HASH 24.00
FLAVORFUL CORNED BEEF HASH WITH BELL PEPPERS & POTATOES. SERVED WITH TWO EGGS ANY STYLE.

PANCAKE BREAKFAST 22.00
A STACK OF PANCAKES WITH MAPLE SYRUP. SERVED WITH YOUR CHOICE OF BACON OR SAUSAGE & TWO EGGS ANY STYLE. *(ADD CHOCOLATE CHIPS OR BLUEBERRIES +2)*

FRENCH TOAST BREAKFAST 22.00
BAILEY'S-INFUSED FRENCH TOAST WITH MAPLE SYRUP. SERVED WITH YOUR CHOICE OF BACON OR SAUSAGE & TWO EGGS ANY STYLE.

SMOKED SALMON BAGEL 20.00
SMOKED SALMON WITH A CRISP CARROT SLAW, CREAM CHEESE, HARD BOILED EGG, ON A TOASTED BAGEL.

IRISH BREAKFAST 22.00
A HEARTY PLATE FEATURING IRISH SAUSAGE, BLACK AND WHITE PUDDINGS, RASHERS, TOMATOES, BAKED BEANS & TOAST, SERVED WITH TWO EGGS ANY STYLE.

DUBLINER SCRAMBLE 25.00
SMOKED SALMON SCRAMBLED EGGS WITH CREAM CHEESE. SERVED WITH ROASTED POTATOES & FRUIT.

QUICHE DU JOUR 20.00
ASK YOUR SERVER ABOUT TODAY'S QUICHE SELECTION. SERVED WITH AN IRISH GREENS SALAD.

OMELETTE DU JOUR 24.00
ASK YOUR SERVER ABOUT TODAY'S OMELETTE SELECTION. SERVED WITH ROASTED POTATOES & FRUIT.

BRUNCH FLATBREAD 16.00
FLATBREAD WITH TOMATO COMPOTE, TOPPED WITH SCRAMBLED EGG, MIXED CHEESES & BACON.

EGGS BENEDICT 22.00
BRUNCH CLASSIC FEATURING YOUR CHOICE OF SMOKED SALMON, IRISH RASHERS OR SAUSAGE PATTIES, SERVED WITH ROASTED POTATOES & HOLLANDAISE SAUCE.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*