LUNCH

STARTERS

SMOKED IRISH SALMON ★ **24**
Smoked Irish salmon, scallion & dill cream cheese, capers, and cucumber served with Irish brown bread

CRISPY CALAMARI **20**
Crispy calamari with andouille sausage, jalapeño, banana peppers, and sweet chili sauce

CLASSIC IRISH HUMMUS DIP **8**
Creamy chickpea and tahini dip blended with fresh lemon and herbs, served with warm naan and fresh vegetables

DEVILED EGGS **18**
Deviled eggs topped with bacon & chives, served with brown bread

IRISH CORNED BEEF EGG ROLL **19**
House 7 day cured corned beef, braised Savoy cabbage, caramelized onions, served with a Guinness mustard cream

COCONUT SHRIMP **12**
Fried until golden brown, served with homemade orange marmalade

PRETZELS WITH PUB CHEESE **11**
Warm pretzel sticks served with pub cheese

MOZZARELLA STICKS **10**
Fried until golden brown, served with a side of marinara sauce

BLUEPOINT OYSTERS

HALF DOZEN OR DOZEN ★ ..... **(6) 20 · (12) 38**
with cocktail sauce

OYSTERS & GUINNESS ★ **16**
3 oysters & a pint

SOUPS

FRENCH ONION **12**
Caramelized onions in a beef stock topped with a Swiss cheese crouton

CHEF'S SOUP OF THE DAY **12**
Ask your server

SALADS

CAESAR **16**
Romaine, parmesan cheese, croutons, Caesar dressing

CASHEL BLUE & PEAR SALAD **18**
Fresh baby arugula tossed in honey sherry vinaigrette, topped with Bartlett pear, candied walnut, Cashel Blue, and pickled red onions

AVOCADO CHICKEN SALAD **18**
Mixed green salad topped with avocado, red onion, tomato and grapes

Add protein to any salad

CHICKEN +9 **SHRIMP +10** **SALMON +13**

FLATBREADS

PEPPERONI **19**
Hearty marinara, pepperoni and mozzarella cheese

MARGHERITA **18**
Tomato, fresh basil, mozzarella and olive oil

CHICKEN BACON RANCH **21**
Grilled chicken, crispy bacon, mozzarella and ranch dressing

$5 SPLIT PLATE CHARGE = vegan option available = gluten free option available

★ CONSUMER ADVISORY: PLEASE ALERT YOUR SERVER FOR ANY FOOD OR NUT ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

LUNCH

IRISH FAVORITES

BEEF & GUINNESS STEW **26**
Stewed chuck roast with potato, carrots, parsnips, onions, celery and garlic in a rich broth

SHEPHERD'S PIE **26**
Braised beef & lamb, carrots, onion, parsnip, peas and garlic in a rich gravy, topped with mashed potatoes

GAELIC STYLE CHICKEN CURRY **26**
Organic chicken, onion, green and red peppers in a rich curry sauce, served with basmati rice

MAKE IT VEGETARIAN · *roasted cauliflower & chickpeas* **24**

MAKE IT PESCATARIAN · *shrimp* **28**

HARP BATTERED FISH & CHIPS **26**
Harp beer battered haddock, hand-cut chips, tartar sauce & coleslaw

BURGERS

DUBLIN BURGER **19**
Burger topped with Dubliner cheddar cheese, red onion, lettuce and tomato on brioche bun

FIGHTING IRISH BURGER **20**
Burger topped with pepper jack cheese, jalapeños and bacon jam on brioche bun

VEGAN BURGER **21**
Chickpea, mushroom & barley patty topped with lettuce, tomato & onion on a brioche bun

CHICKEN WINGS

Hot, medium, mild, teriyaki, BBQ, dry rub or naked. Served with celery, carrots and blue cheese dressing

(8) 18 · (16) 30

HANDHELDS

FRIED GREEN TOMATO SANDWICH **18**
Crusted green tomatoes, lettuce and onions with a savory green goddess sauce on a brioche bun

VEGAN WRAP **16**
Greens, chickpea hummus, avocado, shaved cucumber, pickled onions with green goddess dressing

TURKEY CLUB **20**
Fresh roasted turkey, crispy bacon, lettuce, tomato & garlic aioli on toasted white bread

CHICKEN RANCH WRAP **18**
Grilled chicken, cheddar cheese, tomato, red onion, lettuce, with ranch dressing in a choice of sun-dried tomato or spinach wrap

REUBEN SANDWICH **20**
Thinly sliced house baked corned beef on rye toast with Swiss cheese, sauerkraut and thousand island

PHILLY CHEESE STEAK **19**
Thinly shaved steak, American cheese, sautéed onions and peppers on a toasted roll

ENTREES

CHICKEN & BROCCOLI **25**
Organic chicken served with fresh steamed broccoli and seasoned rice in a garlic butter lemon sauce

IRISH SALMON GRAIN BOWL **26**
With pearl barley, maple roasted sweet potato, arugula & spinach, tossed in an apple cider vinaigrette

SHRIMP SCAMPI **26**
Shrimp with garlic and capers over spaghetti in a white wine and lemon butter sauce

CHICKEN PESTO **25**
Organic chicken sautéed with onions and bell peppers over spaghetti with grated parmesan cheese

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