



APPETIZERS

MCDONNELLS IRISH CURRY FRIES	\$10
Melted Mixed Cheese, Bacon, Curry Sauce	
ROASTED BRUSSEL SPROUTS (GF)	\$10
Balsamic Glaze, Bacon, Bleu Cheese	
STEAK “TOTS”	\$15
Cubed Flank Steak with Beer Cheese Sauce, Au Jus & Crostini	
HUMMUS PLATE	\$10
Fresh Veggies, Pita Bread. Sub GF bread: \$2.50	
BEER BATTERED SHOTGUN SHRIMP	\$13
Sweet Chili Sauce, Asian Slaw, Crispy Wontons, Scallions	
CRISPY CALAMARI	\$13
Banana Peppers, Sweet Chili Sauce, Marinara	
FRIED PICKLES Ranch Dip	\$8
CRISPY CAULIFLOWER	\$10
Beer Battered, Thai Sweet Chili Sauce, Pickled Cabbage	
LOADED BROGUE NACHOS	\$16
Grilled Chicken, Black Beans, Salsa, Sour Cream, Pico de Gallo, Ranch, Cheddar-Jack Cheese, Guacamole	
IRISH POTATO SKINS (GF)	\$8
Cheddar Cheese, Bacon, Jalapeños	
BROGUE WINGS (GF)	\$13
Hot or BBQ style, Bleu Cheese, Celery	
IRISH BANGERS IN BLANKETS	\$10
Traditional Irish Pork Sausage, Light Pastry, Grain Mustard	

SALADS

Add on: Grilled Chicken- \$8, Shrimp, Salmon* or Flank Steak* \$12	
HOUSE (GF)	\$7
Mixed Greens, Tomatoes, Cucumbers, Red Onions, Carrots, Choice of dressing	
SEAFOOD SALAD (GF)	\$25
Shrimp, Lump Crab, Peppered Tuna, Avocado, Mango, Tomato, Local Greens, Champagne Vinaigrette, & Madras Curry Oil	
BEET & GOAT CHEESE (GF)	\$10
Mixed Greens, Candied Walnuts, Roasted Beets, Champagne Vinaigrette & Goat Cheese	
CAESAR	\$10
Romaine, Croutons, Tomatoes, Parmesan	
THE GRILLED FLANK STEAK WEDGE	\$22
Iceberg, Bleu Cheese Dressing, Bacon, Onions, Tomato	
SMALL WEDGE (GF)	\$9
BLACKENED SALMON	\$22
Mixed Greens, Mandarins, Cherries, Gorgonzola, Ginger Soy Vinaigrette	
GRAIN (GF)	\$12
Quinoa, Black Beans, Squash, Cranberries, Arugula, Pine Nuts, Beets, Feta, & Honey Mustard, Vinaigrette	
CRISPY CHICKEN COBB	\$18
Mixed Greens, Egg, Avocado, Chopped Veggies, Cucumbers, Gorgonzola, Tomatoes, Bacon, Onion, Croutons, Ranch Dressing	

Every Monday

\$10 Burger All Day!

Every Thursday

Fried Chicken Dinner \$20

SOUPS

GAZPACHO	\$8
FRENCH ONION Melted Swiss Cheese	\$9

SANDWICHES & SUCH

All Sandwiches served with French Fries

GRILLED 8OZ. ANGUS CHEESEBURGER*	\$16
Lettuce, Tomato, Onion, American Cheese on Brioche	
Sub Blue Cheese or Add Bacon \$1.50 / Gluten Free Bun \$2.5	
HOUSE MADE CORNED BEEF REUBEN	\$18
Sauerkraut, Swiss, Russian Dressing, Marbled Rye	
BEER BATTERED COD SANDWICH	\$15
Irish Cheddar, Lettuce, Tomato, Tartar Sauce on Brioche	
CALIFORNIA TURKEY “CLUB”	\$16
Avocado Spread, Bacon, Lettuce, Tomato, Cheddar & Mayo, Whole Wheat	
CRISPY CHICKEN SANDWICH	\$14
Lettuce, Tomato, Swiss, Chipotle Aioli on Brioche	
Add Bacon \$1.50	
THE BARNYARD “AU JUS”	\$17
Smoked Beef Brisket & Pork, Caramelized Onion, Provolone, Pepper Spread, Arugula on Ciabatta	
BAJA FISH TACOS	\$18
Poached with Avocado Spread, Pickled Onions, Feta, Chipotle Sauce, Cilantro, Pinto Beans & Basmati Rice	
GRILLED CHICKEN QUESADILLA	\$17
Spinach Tortilla, Pepper, Onion, Mushroom, Jalapeños, Black Beans, Artichoke, Cheddar	
Sub Shrimp or Grilled Flank Steak \$4	
SOUP & HALF SANDWICH	\$15
Grilled Ham & Cheese OR Tuna Salad	

IRISH FAVORITES & ENTREES

QUICHE OF THE DAY & Side Salad	\$14
KATIE'S COTTAGE PIE (GF)	\$19
Ground Beef, Potato Gratin with Dubliner Cheese & Side Salad	
BEER BATTERED FISH & CHIPS	\$15/22
Fresh Atlantic Cod, French Fries, Coleslaw, Tartar Sauce, Lemon	
IRISH BRAISED BEEF BOXTY (GF)	\$23
Bacon, Mushroom, Pearl Onion, in Red Wine Sauce with a Potato Pancake & Vegetables	
SMOKED CHICKEN PASTA	\$20
Penne Pasta, Bacon, Asparagus, Spinach, Parmesan Cream, Crunchies	
GRILLED CREOLE SEASONED TROUT (GF)	\$26
Lump Crab Meat, Lemon Caper Butter, Whipped Potatoes, Asparagus	
HOUSE MADE MEATLOAF	\$19
Whipped Potatoes, Vegetables, Red Wine Mushrooms Sauce	
SHRIMP & ARTISAN CHEESE GRITS	\$23
Andouille Sausage, Tomato, Spinach, Madeira, Parmesan	
CREEKSTONE PRIME FILET MIGNON*(GF)	\$40
Potato Au Gratin, Red Wine Sauce & Bacon Brussels Sprouts with Gorgonzola & Balsamic,	
CHICKEN PARM	\$22
Cornflake Crust, Marinara, Mozzarella, Parmesan, Spaghetti tossed with Toasted Garlic & Spinach	
SUMMER VEGETABLE “PASTA” (GF) (V)	\$19
Spaghetti Squash, Pepper, Onion, Eggplant, Shallots, Garlic, Asparagus, Roasted Portabella, White Wine, Tomato Basil Sauce, Truffle Oil & Parmesan Crunchies	
Add on: Grilled Chicken \$8 / Shrimp, Salmon or Flank Steak \$12	

(GF) = Gluten Free
A 20% gratuity will be added to checks of 8 or more guests
*Consuming items raw or undercooked items may increase the risk of food-borne illness



DESSERTS

Made by our Bakery, South Street Under!

Apple Crisp Cobbler 11
Vanilla Ice Cream

Chocolate Chip Cookie Sundae 8
Cooked until Gold & Goopy with Vanilla Ice Cream

Toffee Brownie Sundae 11
Caramel, Whipped Cream and Vanilla Ice Cream

Irish Whiskey Cake 8
Jameson Ice Cream

Pie of The Day 12
With Vanilla Ice Cream

AFTER DINNER DRINKS

Espresso Martini 14
*Illy Espresso, Van Gogh Espresso Vodka,
Irish Cream, Kahlua, Half & Half*

Dolce de Leche 12
*Whipped Vodka, Butterscotch Liqueur,
Caramel & Cream*

Peanut Butter Cup 12
*Screwball Peanut butter Whiskey,
Crème de Cacao, Almond Milk*

Brandy Alexander 14
Cognac, Dark Crème de Cacao, Heavy Cream