

APPETIZERS

BEER BATTERED SHOTGUN SHRIMP 13
Sweet Chili Sauce, Asian Coleslaw, Scallions, & Crispy Wontons

LOADED BROGUE NACHOS 16
Grilled Chicken, Black Beans, Salsa, Sour Cream,
Pico de Gallo, Ranch, Cheddar Jack & Guacamole

IRISH POTATO SKINS Cheddar Cheese, Bacon, Jalapenos 8

DRY RUBBED WINGS Hot or BBQ, Bleu Cheese Dressing 13 ^(GF)

HUMMUS PLATE - Veggies and Pita 10

Sub Gluten Free Bread \$2.50 ^(GF)

IRISH BANGERS IN BLANKETS 10
Irish Pork Sausage wrapped in Pastry with Grain Mustard

FRIED PICKLES Ranch Dipping Sauce 8

SALADS

ADD ON: GRILLED CHICKEN \$8 / SHRIMP, SALMON, FLANK STEAK \$12

BLACKENED SALMON 22
Pan Seared with Cajun Seasoning over Mixed Greens,
Mandarins, Cherries, Gorgonzola & Ginger Soy Vinaigrette

SEAFOOD SALAD 25
Shrimp, Lump Crab, Peppered Tuna, Avocado, Mango,
Tomato, Local Greens, Champagne Vinaigrette, & Madras Curry Oil

GRAIN 12
Quinoa, Black Beans, Squash, Cranberries, Arugula,
Pine Nuts, Beets, Feta, & Honey Mustard, Vinaigrette

FLANK STEAK WEDGE 22
Iceberg, Crumbled Gorgonzola, Bacon, Scallions,
Cherry Tomatoes, Bleu Cheese Dressing

CRISPY CHICKEN COBB 18
Mixed Greens, Hard Boiled Egg, Avocado, Veggies,
Gorgonzola, Tomato, Bacon Croutons & Ranch

CAESAR - Romaine, Tomatoes, Croutons & Parmesan 10

SANDWICHES & ENTREES

ALL SANDWICHES SERVED WITH FRENCH FRIES /
GLUTEN FREE BUN ~ ADD \$2.50

GRILLED 8OZ. CHEESEBURGER* 16
Lettuce, Tomato, Onion, American Cheese, Brioche Bun

BEER BATTERED FISH & CHIPS 15/22
Coleslaw & Tartar Sauce

HOUSE MADE MEATLOAF 19
Whipped Potatoes, Vegetables, Red Wine Mushrooms Sauce

THE BARNYARD "AU JUS" 17
Smoked Beef Brisket & Pork, Caramelized Onion,
Provolone, Pepper Spread & Arugula on Ciabatta

BAJA FISH TACOS 18
Beer Battered with Avocado Spread, Pickled Onions, Feta,
Chipotle Sauce, Cilantro, Pinto Beans & Basmati Rice

GRILLED HOUSE CORNED BEEF REUBEN 18
Sauerkraut, Swiss & 1000 Island Dressing, Marbled Rye

CALIFORNIA TURKEY CLUB 16
Piled High with Avocado Spread, Bacon, Lettuce,
Tomato, Cheddar & Mayo on Whole Wheat Toast

GRILLED 14OZ RIBEYE* 38
Whipped Potatoes, Asparagus, Red Wine Sauce

CRISPY CHICKEN SANDWICH 14
Lettuce, Tomato, Swiss, Chipotle Aioli, Brioche Bun

KATIE'S COTTAGE PIE 19
Angus Ground Beef, Dubliner Cheese Potato Gratin, Side Salad

CHICKEN QUESADILLA 17
Spinach Tortilla, Pepper, Onion, Mushroom,
Jalapeño, Black Beans, Artichoke, Cheddar
→ SUB SHRIMP OR FLANK STEAK \$4



BRUNCH

TRADITIONAL IRISH BREAKFAST 19
Two Eggs Any Style with Pork Sausage, Bacon,
Black & White Pudding, Bachelors Beans,
Sautéed Mushrooms, Broiled Tomato, Brunch Potatoes

STEAK & EGGS 21
Grilled Angus Flank Steak* with 2 Eggs any Style,
Sautéed Mushroom and Onions, Hollandaise, Brunch Potatoes

EGGS BENEDICT 15
Poached Eggs, Toasted English Muffin,
Canadian Bacon, Hollandaise, Brunch Potatoes

CIABATTA FRENCH TOAST 12
Maple Syrup, Berries, Whipped Cream

SWEDISH EGGS 18
Smoked Irish Salmon, Poached Eggs, English Muffin,
Tomato, Hollandaise, Brunch Potatoes

IRISH BANGERS & EGGS 18 ^(GF)
2 Eggs Any Style, Brunch Potatoes, Tomato

CORNED BEEF HASH BENEDICT 16
Poached Eggs & Hollandaise

BELGIAN WAFFLE 10
Wild Berry Compote, Whipped Cream

3 EGG OMELET 15 ^(GF)
Choice of Three Fillings:
Ham, Bacon, Green Pepper, Onion,
Mushrooms, Spinach, Tomato, or Cheddar
-Served with Brunch Potatoes

BREAKFAST BURRITO 10
Scrambled Eggs, Cheddar, Tomato, Green Onion & Sausage
with Salsa and Fruit

SMOKED IRISH SALMON BAGEL 18
Green Onion, Cream Cheese, Capers, Red Onion,
Lettuce and Tomato on a Toasted Everything Bagel with Fruit

IRISH STYLE SHRIMP & GRITS 23 ^(GF)
Irish Back Bacon, Andouille Sausage, Onion, Tomato,
Dubliner Cheese, Grilled Irish Banger, Fried Egg

🌿🌿🌿 **Every Monday** 🌿🌿🌿
\$10 Burgers All Day!

🌿🌿🌿 **Every Thursday** 🌿🌿🌿
Fried Chicken Dinner \$20

^(GF) = Gluten Free

A 20% gratuity will be added to checks of 8 or more guests

*Consuming raw or undercooked items may increase the risk of food-borne illness