

LUNCH

served 11am to 4 pm

STARTERS

DRUNKEN ONION RINGS

Bloody mary marinated and beer battered onion rings with spicy mustard **10**

POTATO BASKET

Rustic fried potato slices with sides of red and yellow curry dipping sauces* **11**

BEER N' CHEESE DIP

Creamy dip made with Smithwick's Ale and Irish cheddar cheese with assorted country breads **12**

STEAK & STOUT PIES

Guinness braised beef & mushrooms with tomato relish and chive dressing **12**

FRIED SAUSAGES

Ale battered and spicy sausages with sides of Guinness and honey mustard dipping sauces **13**

BAKED BRIE

Brie cheese baked in chili oil with oven roasted tomatoes, balsamic reduction and lavosh crackers **13**

STEAMERS

Little neck clams in a white wine, garlic and tomato broth served with ciabatta bread **14**

ATLANTIC SMOKED SALMON

On crostini with goat cheese, dill and caper vinaigrette **14**

SOUPS & SALADS

COLCANNON SOUP

Creamy soup puréed with potatoes, cabbage and leeks, topped with crispy Irish bacon **10**

SEAFOOD CHOWDER

Clams, mussels and fish in a creamy white wine broth **14**

MIXED GREEN SALAD

Cherry tomatoes, cucumbers, red onions and balsamic vinaigrette **10**

HEIRLOOM TOMATOES

Goat, blue and farmhouse cheeses marinated in extra virgin olive oil and balsamic vinegar **12**

HERB CRUSTED GOAT CHEESE SALAD

Arugula with oven dried tomatoes, caramelized onions and hazelnut vinaigrette **13**

GRILLED CHICKEN SALAD

Spinach with tomatoes, cucumbers, red onions, farmhouse cheese and mustard vinaigrette **14**

GRILLED SALMON SALAD

Mixed greens with tomatoes, pickled veggies and citrus dill dressing **15**

SANDWICHES

Served with Irish chips

RASHER SANDWICH

Sliced rashers on toasted ciabatta loaf with a fried egg and Muenster cheese, served with a side of Guinness mustard **13**

TURKEY PANINI

Roasted turkey breast on muesli loaf with Muenster cheese and spicy cranberry chutney **14**

CURRIED CHICKEN SALAD SANDWICH

Curried chicken salad on a toasted onion roll with almonds, crème fraiche dressing and chopped lettuce* **14**

CORNED BEEF SANDWICH

Sliced corned beef on toasted marble rye with bacon mayo **14**

GRILLED CHEDDAR BURGER

Irish cheddar, Irish Bacon, tomato chutney and garlic mayo on a sesame seed bun **15**

STEAK SANGER

Open face grilled ribeye on toasted ciabatta with onion, zucchini and dried tomato with spicy red pepper mayo **16**

TRADITIONS

IRISH BREAKFAST

Two eggs, rashers of bacon, bangers, black & white puddings, roasted tomato and sautéed mushrooms **14**

SHEPHERD'S PIE

Port wine infused beef tips, onions and carrots, crusted with mashed potatoes **14**

IRISH BANGER

Traditional Irish sausage on mustard mashed potatoes with mushroom jus **14**

LAMB STEW

Lamb stew with potatoes and vegetables in a traditional broth **16**

FISH & CHIPS

Beer battered cod and Irish chips with tartar sauce **16**

SIDES each 5

Mashed potatoes
Mustard mashed potatoes
Roasted shallot mashed potatoes
Colcannon mashed potatoes
Goat cheese mashed potatoes
Whipped sweet potatoes
Irish chips
Mac n cheese
Sautéed peas
Creamed corn

18% gratuity is added for parties of 6 or more.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

*Contains ingredients that certain individuals may be allergic to.

Gluten-free menu available upon request.

DINNER

starting at 4 pm

STARTERS

DRUNKEN ONION RINGS

Bloody mary marinated and beer battered onion rings with spicy mustard 10

POTATO BASKET

Rustic fried potato slices with sides of red and yellow curry dipping sauces* 11

BEER N' CHEESE DIP

Creamy dip made with Smithwick's Ale and Irish cheddar cheese with assorted country breads 12

STEAK & STOUT PIES

Guinness braised beef & mushrooms with tomato relish and chive dressing 12

FRIED SAUSAGES

Ale battered and spicy sausages with sides of Guinness and honey mustard dipping sauces 13

BAKED BRIE

Brie cheese baked in chili oil with oven roasted tomatoes, balsamic reduction and lavosh crackers 13

STEAMERS

Little neck clams in a white wine, garlic and tomato broth served with ciabatta bread 14

ATLANTIC SMOKED SALMON

On crostini with goat cheese, dill and caper vinaigrette 14

SOUPS & SALADS

COLCANNON SOUP

Creamy soup puréed with potatoes, cabbage and leeks, topped with crispy Irish bacon 10

SEAFOOD CHOWDER

Clams, mussels and fish in a creamy white wine broth 14

MIXED GREEN SALAD

Cherry tomatoes, cucumbers, red onions and balsamic vinaigrette 10

HEIRLOOM TOMATOES

Goat, blue and farmhouse cheeses marinated in extra virgin olive oil and balsamic vinegar 12

HERB CRUSTED GOAT CHEESE SALAD

Arugula with oven dried tomatoes, caramelized onions and hazelnut vinaigrette 13

GRILLED CHICKEN SALAD

Spinach with tomatoes, cucumbers, red onions, farmhouse cheese and mustard vinaigrette 14

GRILLED SALMON SALAD

Mixed greens with tomatoes, pickled veggies and citrus dill dressing 15

TRADITIONS

SHEPHERD'S PIE

Port wine infused beef tips, onions and carrots, crusted with mashed potatoes 18

IRISH BANGERS

Traditional Irish sausages on mustard mashed potatoes with leeks and mushroom jus 18

LAMB STEW

Diced lamb with potatoes and vegetables in a traditional broth 18

CHICKEN POT PIE

Chicken breast, potatoes, carrots, onions and peas in a creamy tomato broth with a flaky crust 20

FISH & CHIPS

Beer battered cod and Irish chips with tartar sauce 20

MAIN COURSES

BRIE STUFFED CHICKEN BREAST

Bone-in chicken breast stuffed with brie cheese with mushroom jus and braised leeks 19

CIDER BRAISED SALMON

Topped with Atlantic smoked salmon and maple butter with braised leeks 20

SPICE GRILLED PORK PORTERHOUSE

With sweet apple and peach chutney 21

PAN ROASTED RED SNAPPER

Crispy skin red snapper cherry heirloom tomatoes and caper butter 22

HORSERADISH CRUSTED HALIBUT

With chervil butter 23

NEW ZEALAND RACK OF LAMB

With coconut curry sauce 26

BLUE CHEESE CRUSTED NY STRIP

With au jus 26

KING CUT RIBEYE

With roasted shallots and baby tomatoes 27

SIDES \$5 or 2 for \$8 with purchase of Entrée

Mashed potatoes

Mustard mashed potatoes

Roasted shallot mashed potatoes

Colcannon mashed potatoes

Goat cheese mashed potatoes

Whipped sweet potatoes

Irish chips

Mac n cheese

Sautéed peas

Creamed corn

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Desserts

each 8

Caramel apple bake with
granny smith apples, raisins and
vanilla bean ice cream

Bailey's frozen custard
with chocolate sauce

Bread and butter pudding with
whiskey cream and caramel
sauces

Sticky toffee cheesecake
with warm caramel sauce

Dark chocolate mousse coated
with rich chocolate ganache