

DINNER

- STARTERS -

IRISH POTATO CAKES

pan seared, savory sour cream, balsamic glaze \$7⁹⁵

FRESH OYSTERS

1/2 dozen local oysters, cocktail sauce, lemon - market

STEAMED MUSSELS

Casco Bay mussels, shallot, garlic, roasted local tomato, leeks, butter, white wine, crostini \$12⁹⁵

CALAMARI CALLAGHAN

lightly breaded calamari steak strips, Irish remoulade, lemon wedge \$10⁹⁵

FRIED OYSTER CROSTINI

fried oysters, smoked pepper remoulade & pico relish on toasted crostini - market

BAKED SPINACH DIP

marinated artichoke hearts, baby spinach, cream cheese, onion, garlic, toasted baguette \$8⁹⁵

PORK BELLY SLIDERS

seared pork belly, Rayes spicy mustard, pickled slaw, house baked slider buns \$10⁹⁵

CRISPY CHICKEN TENDERS

hand breaded, honey Dijon dipping sauce \$8⁹⁵
choice of wing sauce with bleu cheese or ranch dip +\$1

PUB WINGS

Guinness BBQ sauce, Jameson honey glaze, mild, wild or volcanic; bleu cheese or ranch dip \$9⁹⁵

BBQ CHICKEN NACHOS

melted cheddar & jack cheese, fresh jalapeños, pico de gallo, savory sour cream \$10⁹⁵

- SALADS -

POACHED PEAR

cider poached pear, rocket, Cashel bleu cheese, cucumber, red onion, toasted almonds, cider vin \$9⁹⁵

CHOP CHOP

chopped greens, grilled chicken, smoked bacon, avocado, cherry tomatoes, red onions, bleu cheese crumbles, mustard vinaigrette \$10⁹⁵

THE BISTRO

crumbled goat cheese, walnuts, diced green apple, sliced red grapes, champagne vinaigrette \$9⁹⁵

CHICKEN CAESAR

grilled chicken, romaine hearts, parmesan cheese, Caesar dressing, croutons \$10⁹⁵

- SANDWICHES -

PUBLICANS REUBEN

house brined corned beef brisket, sauerkraut, melted swiss cheese, marie rose sauce, grilled rye \$10⁹⁵/\$14⁹⁵

THE KILCOOLY

Boar's Head turkey, smoked bacon, melted cheddar, sliced apple, cranberry mayo, grilled sourdough \$9⁹⁵

PESTO CHICKEN SANDWICH

grilled chicken, sun dried tomato pesto, baby spinach, grilled red onion, fresh mozzarella, toasted wheat \$10⁹⁵

SMOKED SALMON RLT

Atlantic smoked salmon, Irish rasher, tomato, leaf lettuce, herb mayonnaise, toasted sourdough \$10⁹⁵

PUB BURGER

our house ground beef - swiss, cheddar, crumbled bleu cheese, fresh mozzarella or smoked gouda \$9⁹⁵
add smoked bacon or grilled Irish rasher +\$1

GUINNESS BBQ BURGER

house ground beef, tangy Guinness BBQ sauce, melted cheddar cheese, crispy onion rings \$10⁹⁵

THE PIGGY BACK

house ground beef, sliced pork belly, Pineland Farms cheddar, pickled slaw, rocket, fried egg, Sriracha mayo \$13⁹⁵

DUBLINER BURGER

ground lamb + rosemary patty, grilled red onion, crumbled goat cheese, curry mayonnaise \$10⁹⁵

SERVED WITH CHOICE OF SIDE + DELI PICKLE

- DINNER ENTRÉES -

SMOKED SALMON WRAPPED SALMON

roasted fingerling potatoes, sautéed baby carrots, bright spinach coulis \$19⁹⁵

POTATO WRAPPED HADDOCK

sautéed baby carrots, lemon caper beurre blanc \$16⁹⁵

CIOPPINO

Casco Bay mussels, shrimp, haddock, salmon, crab, red peppers, roasted local tomatoes, leeks, spicy tomato broth, grilled crostini \$18⁹⁵

SWORDFISH

sautéed baby carrots, warm fingerling potato, tomato + rocket salad \$20⁹⁵

IRISH CHEDDAR MAC + CHEESE

vintage Irish cheddar sauce, penne pasta, mushrooms, crumb topping \$13⁹⁵ add chicken +\$3⁹⁵ or lobster +\$9⁹⁵

STEAK + CHIPS

12oz NY Strip, roasted mushrooms & onions, hand cut chips, Gaelic steak sauce \$22⁹⁵

ROAST CHICKEN BREAST

candied lemon + goat cheese filling, pan roasted brussels sprouts, country potato salad \$16⁹⁵

GRILLED HANGER STEAK

10oz hanger steak, spinach puree, roasted cipollini onions, country potato salad, gremolata \$19⁹⁵

FISH + CHIPS

crispy battered North Atlantic Haddock, hand cut chips, tartar sauce or Irish Remoulade reg. \$13⁹⁵ or large \$16⁹⁵

SHEPHERD'S PIE

ground lamb, carrots, peas, onions, fresh herbs, hearty gravy, mashed potato crust \$13⁹⁵

EMIGRANT'S CORNED BEEF + CABBAGE

house brined brisket, braised cabbage, mashed potatoes, Irish parsley sauce \$13⁹⁵

BEEF + GUINNESS STEW

Guinness simmered beef, carrots, onions, mashed potatoes, fresh soda bread \$13⁹⁵

ALL DAY IRISH BREAKFAST

a proper fry up - 2 eggs, Irish sausages + rashers, black & white puddings, grilled tomato, sautéed mushrooms, toast \$11⁹⁵

- SIDES -

BALSAMIC TOSSED GREENS	\$3
CHOPPED CAESAR SALAD	\$3
JAMESON HONEY GLAZED BABY CARROTS	\$4/\$6
COUNTRY POTATO SALAD	\$3/\$5
GARLIC CREAMED SPINACH	\$4/\$6
MASHED POTATOES & GRAVY	\$3/\$5
HAND CUT CHIPS + MALT VINEGAR MAYO	\$4/\$6
MCDONNELL'S IRISH CURRY SAUCE	\$5/\$7
BACON + CHEESE	\$5/\$7
SWEET POTATO TATER TOTS	\$4/\$6
HAND BREADED ONION RINGS	\$3/\$5

- SPECIALTY SIDES -

BAKED LOBSTER MAC + CHEESE	\$15
POTATO CAKE WITH CASHEL BLEU CHEESE, APPLE + BLACK PUDDING	\$7
PINELAND FARM CHEDDAR GRATIN	\$6
BACKYARD FARMS TOMATO + CORN SALAD	\$6
BRUSSELS SPORUTS WITH PANCETTA + APPLE	\$7

WEEKEND BRUNCH

SATURDAY + SUNDAY - 10 AM TO 2 PM

▲ Please note that the FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions. Please inform your server of any food allergies before ordering.