



| <u>Starters</u> | <u>Salads</u> |
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| <p>Soup of the Day GF** Served with homemade brown bread – Bowl 7</p> | <p>Goats Cheese Salad GF** Mixed baby greens tossed with sun-dried tomatoes, roasted red peppers, cherry tomatoes, candied walnuts & crumbled goats cheese. Topped with panko crusted goats cheese, with citrus dressing -14</p> |
| <p>Chowder of the Day Served with homemade brown bread – Bowl 7</p> | <p>The Ulster GF** Mixed greens topped with bacon, tomato, cucumber, chopped egg, red onion & grilled chicken with honey mustard dressing – 14</p> |
| <p>Homemade Chili GF** Served with cornbread, sour cream, scallions & shredded cheese – Bowl 8</p> | <p>Ahi Tuna Salad* 6 Oz of seared Ahi Tuna served rare with rocket salad, tomatoes, green beans & cusabi dressing – 14</p> |
| <p>Southern Rolls Chicken, vegetables, black beans & cheese wrapped in a shell, served with Boom Boom sauce – 9</p> | <p>Buffalo Chicken Salad GF** Chopped romaine, bacon, tomato & fried chicken served with blue cheese dressing and buffalo sauce – 14</p> |
| <p>Fried Green Tomatoes Served with caprese salad& aged balsamic – 8</p> | <p>Dressings: Blue cheese, Ranch, Balsamic, Citrus, Caesar, Champagne walnut, Honey mustard, Cusabi,</p> |
| <p>Spinach & Artichoke Dip GF** Served with tortilla chips - 10</p> | |
| <p>Irish Brie GF** Irish Brie served with crackers & blackcurrant preserves – 12</p> | |
| <p>Calamari Lightly fried with cherry peppers, served with Boom Boom sauce - 12</p> | |

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| <p><u>Sandwiches</u></p> <p>Joyce Burger* GF** Fresh ground Certified Angus Beef topped with melted Dubliner Irish cheddar, lettuce, tomato and onion on a brioche bun, served with fries – 12</p> <p>Lamb Burger* GF** Fresh ground organic lamb mixed with our house spices topped with melted Cashel blue cheese, lettuce tomato & onion on a brioche bun, served with fries – 14</p> <p>Cobh Crab Cake Sandwich GF** Fresh crab cake on a brioche bun topped with lettuce and tomato, served with fries - 16</p> <p>Crispy Chicken Sandwich Our house fried chicken sandwich topped with spicy boom boom sauce & coleslaw on a brioche bun, served with fries – 14</p> <p>The Veggie GF** Black bean & soy burger topped with melted Dubliner Irish cheddar on a brioche bun with lettuce, tomato & onion served with sweet potato fries – 12</p> <p>Wicklow Roll GF** Succulent sliced roast lamb on a warm baguette brushed with garlic aioli, topped with lettuce & tomato served with sweet potato fries - 14</p> | <p><u>From the Sea</u></p> <p>Pan Seared Scallops* GF** Sautéed in white wine served with white wine beurre-blanc sauce, Irish potato cake & seasonal vegetables – 22</p> <p>Wild Alaskan Salmon Salmon brushed with mild Irish curry powder & orange zest, grilled and served with jasmine rice and shaved brussel sprouts with bacon – 18</p> <p>Blackened Cod North Atlantic cod coated in blackened seasoning, topped with pico de gallo served with jasmine rice & green beans almondine- 16</p> <p>Maries Pasta Farfalle pasta in a white wine cream sauce with chicken, shrimp, bacon, green and red peppers served with garlic toast -20</p> |
| <p><u>Vegetarian</u></p> <p>Mushroom & Spinach Gnocchi House made Gnocchi cooked in a creamy white wine sauce with mushrooms & spinach - 18</p> | |
| <p><u>From the Land</u></p> <p>Donegal Chicken Stuffed and breaded airline chicken breast infused with Kerry Gold garlic butter & herbs served with Jameson mashed potatoes and root vegetables – 18</p> <p>Rib Eye Meatloaf Served with Jameson mashed potatoes & green beans, topped with a mushroom marsala sauce – 18</p> <p>Lamb Shank GF Bone-in shank braised for 8 hours, served on a bed of Jameson mashed potatoes & root vegetables topped with braising au jus – 22</p> | <p><u>The Traditionalist</u></p> <p>Shepherd’s Pie Made with ground organic lamb & mixed vegetables in a rich Guinness gravy topped with Jameson mashed potatoes. – 14</p> <p>Fish & Chips North Atlantic cod lightly battered, served with fries & garnished with coleslaw – 14</p> <p>Bangers & Mash Irish pork sausages lightly fried, served with mashed potatoes & covered with a rich Guinness gravy - 14</p> |

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| <p>New York Strip GF 10 oz. Certified Angus dry aged for 21 days, served with fries & creamy brandy peppercorn sauce - 24</p> | <p>Chicken Curry Mild Irish curry with chicken & mixed vegetables served with jasmine rice & garlic toast – 16</p> <p>Guinness Burger* GF** Fresh ground beef burger, topped with melted Cahill Porter cheese on a bed of Jameson mashed potatoes, covered with a rich Guinness gravy & garnished with an onion ring - 14</p> |
| <p><u>Flatbreads</u></p> <p>Wild Mushroom & Truffle Oil Flatbread Wild mushrooms, scallions, parmesan, thyme & truffle oil -14</p> <p>Pepperoni Flatbread - 12</p> <p>Cheese Flatbread - 12</p> | |
| <p><u>Brunch Fare</u> – Served from 11am – 3pm Saturday & Sunday</p> <p>Irish Breakfast Two rashers, sausages, eggs, black & white pudding, baked beans, potato cake & house made brown bread served with Kerry Gold Irish butter – 15</p> <p>Dalkey Benedict Irish potato cakes topped with sautéed spinach, two poached eggs, slices of smoked salmon & hollandaise sauce – 14</p> <p>Roscrea Benedict An Irish muffin topped with two poached eggs, rashers & hollandaise sauce – 13</p> <p>Tipperary Tart A quiche consisting of leeks & Cashel blue cheese in a pastry shell with a side salad – 12</p> <p>Smoked Salmon Primavera Oak smoked Irish salmon tossed in a creamy primavera sauce, with spinach, linguini & garlic toast – 15</p> <p>Chicken Parmigiana Breaded chicken breast topped with mozzarella served on a bed of linguini in marinara sauce, garnished with garlic toast - 14</p> <p>Choice of side – Fries, Sweet potato fries, Tater tots, Onion rings or Side salad</p> | |