



Starters & Snacks

Soup of the Day **GF****

Irish brown bread & Kerrygold butter – 10

Chowder of the Day

Irish brown bread & Kerrygold butter – 10

Hearty Dublin Coddle

Bacon, sausage, onions, kale, rosemary, Irish brown bread, & Kerrygold butter – 14

Southern Rolls

Chicken, vegetables, black beans, cheese, & boom boom sauce – 12

Raw Oysters on the Half Shell* (Half Dozen / Dozen) **GF**

Mignonette, horseradish, & cocktail sauce – 17 / 32

Irish Baked Brie **GF** V**

Orange glaze, figs, candied walnuts, & assorted crackers – 15

Fried Green Tomatoes **V**

Caprese salad & aged balsamic – 10

Calamari

Cherry peppers & boom boom sauce – 16

Hummus **GF** VV**

Sun dried tomatoes, pita points, carrots, & celery – 14

Shepherd's Pie Empanadas

Guinness gravy – 12

Spinach & Artichoke Dip **GF** V**

Tortilla chips – 12

Chicken Wings **GF**

Assortment of dips – 10

Deviled Eggs **GF**

Irish Rasher & chives – 10

Irish Sausage Rolls

Irish curry & dijonaise – 14

Local & Imported Cheese Plate **GF** V**

Assorted crackers, candied walnuts, apple slices, grapes & Ballymaloe Irish chutney – 20

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VV – Vegan



Salads

Goat Cheese Salad **GF** V**

Mixed baby greens, sun-dried tomatoes, roasted red peppers, cherry tomatoes, candied walnuts, crumbled goat cheese, panko crusted goat cheese disc, & citrus dressing – 14

Ulster Salad **GF**

Mixed greens, bacon, tomato, cucumber, chopped egg, red onion, grilled chicken, & honey mustard dressing – 16

Quinoa Caesar Salad **GF** V**

Chopped romaine, shaved parmesan, avocado, cherry tomatoes, garlic croutons, tri-color quinoa, & Caesar dressing – 14

Ahi Tuna Salad* **GF****

6oz of Ahi Tuna, rocket salad, green beans, cherry tomatoes, & Cusabi dressing – 18

Buffalo Chicken Salad **GF****

Chopped romaine & spinach, celery, carrot, cucumber, avocado, cherry tomatoes, blue cheese crumbles, fried chicken, hot sauce, & blue cheese dressing – 16

Add Protein:

Steak – 10, Chicken – 6, Salmon – 8, Ahi Tuna – 8

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Sandwiches

Beckett's Burger* GF**

Bushmills bacon jam, fried onions, Dubliner Irish Cheddar, roasted tomato, & arugula – 16

Lamb Burger* GF**

Caramelized onions, goat cheese, & garlic aioli – 18

Chorizo Burger GF**

Tomato, pepper jack cheese, & cilantro aioli – 18

Crispy Chicken Sandwich GF**

Lettuce, tomato, red onion, & boom boom sauce – 16

Veggie Burger V

Black bean & soy burger, Dubliner Irish cheddar, spinach, tomato, red onion, & house made curry aioli – 16

Wicklow Roll GF**

Roast lamb, baguette, lettuce, tomato, & garlic aioli – 18

Irish Steak Sandwich GF**

6oz Irish Striploin, toasted panini, fried onions, sautéed mushrooms, arugula, & garlic butter – 20

Corned Beef Sandwich GF**

Toasted rye bread, corned beef, thousand island dressing, coleslaw, & caramelized onions – 18

Crabcake Sandwich

Jumbo lump crab cake, lettuce, tomato, & Old Bay aioli – 26

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Beckett's Traditional Irish Fare

Shepherd's Pie

Organic ground lamb & minced vegetables in Guinness gravy, whipped potatoes – 20

Lamb Stew

Irish brown bread & Kerrygold Irish butter – 16

Fish & Chips

Beer battered cod, pub fries, coleslaw, & tartar sauce – 18

Corned Beef & Cabbage GF**

Bushmills mashed potatoes, cabbage, & parsley sauce – 20

Bangers & Mash

Irish pork sausages, Bushmills mashed potatoes, fried onions, & Guinness gravy – 18

Chicken Curry

Mild Irish curry, chicken, mixed vegetables, & Jasmine rice, with garlic toast – 22

From the land

Pan Seared Chicken GF

Airline chicken breast, roasted potatoes, broccolini, & salsa verde – 22

Rack of Lamb* GF**

Roasted potatoes & mixed peppers, broccolini, & Chimichurri – 34

Rib Eye Meatloaf

Bushmills mashed potatoes, green beans, & mushroom Marsala sauce – 20

Lamb Shank GF

Bushmills mashed potatoes & root vegetables, topped with braising au jus – 26

Beef Wellington*

8oz tenderloin with Dijon mustard & mushroom pate in a puff pastry, potato au gratin, shaved brussels sprouts with bacon, & red wine sauce – 32

Short Rib

Parmesan & truffle oil mashed potatoes, julienne zucchini & squash, in braising au jus – 28

10oz Irish Striploin Steak* GF

Pub fries, creamy brandy peppercorn sauce – 26

12oz Irish Ribeye Steak* GF

Bushmills mashed potatoes, sautéed green beans & mushrooms – 32

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From the Sea

Scallops* GF

Mushroom & truffle oil risotto drizzled with beurre blanc – 36

Alaskan Salmon* GF**

Jasmine rice & shaved brussels sprouts with bacon – 24

Blackened Cod GF

Pico de gallo, jasmine rice, & green bean almondine – 20

Marie's Pasta

Farfalle pasta, creamy white wine & paprika sauce, chicken, bacon, shrimp, green & red peppers, with a toasted baguette – 26

Vegetarian

Irish Chickpea Curry VV

Mild Irish curry, chickpeas, red onion, red & green peppers, with garlic toast – 20

Healthy Whole Bowl GF VV

Quinoa, spinach, arugula, steamed sweet potatoes & chickpeas, cabbage, cucumber, carrots, corn, grapevine tomatoes, sunflower seeds, basil, aged balsamic – 20

Mushroom & Spinach Gnocchi V

White wine sauce, mushrooms & spinach – 22

Flatbreads

Goat Cheese

Cherry tomatoes, bacon jam, basil & aged balsamic – 16

Mushroom & Truffle oil – 16 V

Pepperoni – 16

Cheese – 14 V

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Sides

Brussels & Bacon – 7	Mashed Potatoes – 6
Green Beans & Mushrooms – 6	Parmesan & Truffle Oil Mash – 8
Broccolini – 6	Potato Au Gratin – 10
Root Vegetables – 7	Parmesan & Truffle Fries – 8
Green Bean Almandine – 6	French Fries – 6
Jasmine Rice – 6	Tater Tots – 6
Side Salad – 6	Sweet Potato Fries – 6
	Onion Rings – 6

Desserts

Molten Chocolate cake – 12
Ice Cream

Bread Pudding

Brioche, bacon bits, chocolate chips, caramel sauce, ice cream – 10

Balvenie Scotch Pie – 12
Ice cream

Crème Brulé GF – 10

Coffee & Tea

Dark Roast – 3
Decaf – 3
Barry's Irish Tea – 3
Americano – 4
Cappuccino – 4.50
Latte – 4.50

Dessert Cocktails

Bushmills Irish Coffee

Bushmills, Lavazza coffee, brown sugar, whipped cream – 11

Irishman's Martini

Bushmills, Baileys, Kahlua, Shot of Lavazza espresso – 13

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