



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, or 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

*All our meats are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked food may increase your risk of foodborne illness especially if you have certain medical conditions

GF – Gluten Free
V – Vegetarian

GF** - Gluten Free with small adjustment
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

*All our meats are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked food may increase your risk of foodborne illness especially if you have certain medical conditions

GF – Gluten Free
V – Vegetarian

GF** - Gluten Free with small adjustment
VV – Vegan



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 GF**

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

*All our meats are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked food may increase your risk of foodborne illness especially if you have certain medical conditions

GF – Gluten Free
V – Vegetarian

GF** - Gluten Free with small adjustment
VV – Vegan



Beckett's Traditional Irish Fare

Full Irish Breakfast **GF****

Irish Rashers, sausages, two eggs, black & white pudding,
beans, potato, & brown bread – 20

Shepherd's Pie

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

Lamb Stew

Irish brown bread & Kerrygold Irish butter – 16

Fish & Chips

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

Bangers & Mash

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

Chicken Curry

Mild Irish curry, chicken, red onion, red & green peppers,
mixed vegetables, Jasmine rice, & garlic toast – 22

Irish Chickpea Curry **VV**

Mild Irish curry, chickpeas, red onion, red & green peppers,
mixed vegetables, Jasmine rice, & garlic toast – 20

Corned Beef & Cabbage **GF****

Corned beef, cabbage, mash, & parsley sauce – 20

Alaskan Salmon* **GF****

Jasmine rice & shaved brussels sprouts with bacon – 24

Marie's Pasta

Farfalle pasta, creamy white wine & paprika sauce, chicken,
bacon, shrimp, green & red peppers, garlic toast – 26

Ribeye Meatloaf

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

*All our meats are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked food may increase your risk of foodborne illness especially if you have certain medical conditions

GF – Gluten Free
V – Vegetarian

GF** - Gluten Free with small adjustment
VV – Vegan



Cocktails

Brunch 75

No.3 Gin, Chambord, & Brut – 13

Morning After

Tin Cup Rye, Cognac, Blueberry Vermouth, Angostura bitters, & honey – 13

Irishman's Martini

Bushmills, Bailey's Irish Cream, Kahlúa, & espresso –13

Doctor's Orders

Sexton Irish Whiskey, Connemara, ginger, honey, & lemon – 13

Hot Cocktails

Irish Coffee

Bushmills, Baileys Irish Cream, brown sugar, & coffee –13

Hot Toddy

Bushmills, Barry's Tea, cloves, honey, & lemon –13

Beckett's Coffee

Bushmills 10, Disaronno, Irish Cream, coffee, & nutmeg – 15

Classic Cocktails

Mimosa

Brut & Orange Juice – 10

Bloody Mary

Three Olives & House Made Bloody Mix – 10

Bloody Maria

1800 Cucumber Jalapeño Tequila & House Made Bloody Mix – 10

Mimosa Bottle

Brut with Orange Juice, Mango Juice, or Cranberry Juice – 25



Breakfast Fare

Available Saturday & Sundays until 3pm

Full Irish Breakfast GF**

Rashers, sausages, two eggs, black & white pudding,
beans, bacstaí, & brown bread – 20

Bacstai Benedict

Two potato pancakes topped with poached eggs & your choice of:
Irish Rashers & Hollandaise – 16
or
Smoked Salmon & Sour Cream – 16

Dark Horse Country Breakfast GF**

Two eggs, bacon, sausages, home fries, & toast – 18

Kirwans Corned Beef Hash & Eggs GF**

Two eggs, corned beef, onions, gravy, green & red peppers, & potatoes – 18

Avocado Toast

Two poached eggs, tomato, balsamic glaze, & toasted multigrain – 16

Beckett's Brunch BLT

French toast ciabatta, bacon, arugula, tomato, & dijonaise – 18

Baileys French Toast

Brioche bread, Baileys Irish cream, fresh mixed berries, cream, & maple syrup – 16

Chorizo Omelette GF

Red onions, green, & red peppers – 16

Veggie Omelette GF

Red onions, green, red peppers, & mushrooms – 16

Bacon & Egg Flatbread

American bacon, two eggs, marinara sauce, mozzarella cheese, basil, & arugula – 16

Steak & Eggs* GF**

10oz Irish Striploin steak, eggs, & hollandaise – 24

**All our meats are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked food may increase your risk of foodborne illness especially if you have certain medical conditions*

GF – Gluten Free
V – Vegetarian

GF** - Gluten Free with small adjustment
VV – Vegan