

APPETIZERS

BEER BATTERED SHOTGUN SHRIMP 13
Sweet Chili Sauce, Asian Coleslaw, Scallions, & Crispy Wontons

LOADED BROGUE NACHOS 16
Grilled Chicken, Black Beans, Salsa, Sour Cream,
Pico de Gallo, Ranch, Cheddar Jack & Guacamole

IRISH POTATO SKINS Cheddar Cheese, Bacon, Jalapenos 8 (GF)

CRISPY CALAMARI 13
Banana Peppers, Sweet Chili Sauce, Marinara

STEAK “TOTS” 15
Cubed Flank Steak with Beer Cheese Sauce, Au Jus & Crostini

DRY RUBBED WINGS Hot or BBQ, Bleu Cheese Dressing 14 (GF)

HUMMUS PLATE - Veggies and Pita 10
Sub Gluten Free Bread \$2.50

IRISH BANGERS IN BLANKETS 10
Irish Pork Sausage wrapped in Pastry with Grain Mustard

FRIED PICKLES Ranch Dipping Sauce 8

BRUNCH

TRADITIONAL IRISH BREAKFAST 22
Two Eggs Any Style with Pork Sausage, Bacon,
Black & White Pudding, Bachelors Beans,
Sautéed Mushrooms, Broiled Tomato & Brunch Potatoes

RANCHERO SANDWICH 17
Fried Egg, Chorizo, Bacon, Avocado Spread, Hot Pepper Mayo,
Pico de Gallo, Arugula & Pepper Jack on Ciabatta

STEAK & EGGS 26
Grilled Angus Flank Steak* with 2 Eggs any Style,
Sautéed Mushroom & Onions, Hollandaise & Brunch Potatoes

EGGS BENEDICT 15
Poached Eggs, Toasted English Muffin,
Canadian Bacon, Hollandaise & Brunch Potatoes

CIABATTA FRENCH TOAST 12
Maple Syrup, Berries & Whipped Cream

SWEDISH EGGS 19
Smoked Irish Salmon, Poached Eggs, English Muffin,
Tomato, Hollandaise, Brunch Potatoes

IRISH BANGERS & EGGS 20 (GF)
2 Eggs Any Style, Brunch Potatoes, Tomato

CORNERD BEEF HASH BENEDICT 16
Poached Eggs & Hollandaise

BELGIAN WAFFLE 10
Wild Berry Compote, Whipped Cream

3 EGG OMELET 15 (GF)
Choice of Three Fillings:
Ham, Bacon, Green Pepper, Onion,
Mushrooms, Spinach, Tomato, or Cheddar
-Served with Brunch Potatoes

BREAKFAST BURRITO 10
Scrambled Eggs, Cheddar, Tomato,
Green Onion & Sausage with Salsa & Fruit

SMOKED IRISH SALMON BAGEL 18
Green Onion, Cream Cheese, Capers, Red Onion,
Lettuce and Tomato on a Toasted Everything Bagel with Fruit

IRISH STYLE SHRIMP & GRITS 25 (GF)
Irish Back Bacon, Andouille Sausage, Onion, Tomato,
Dubliner Cheese, Grilled Irish Banger, Fried Egg



SOUPS

SOUP OF THE DAY 8

FRENCH ONION Melted Swiss Cheese 9

SALADS

ADD ON: GRILLED CHICKEN \$9 / SHRIMP, SALMON, FLANK STEAK \$13
BLACKENED SALMON 24
Pan Seared with Cajun Seasoning over Mixed Greens,
Mandarins, Cherries, Gorgonzola & Ginger Soy Vinaigrette

SEAFOOD SALAD 26
Shrimp, Lump Crab, Peppered Tuna, Avocado, Mango,
Tomato, Local Greens, Champagne Vinaigrette, & Madras Curry Oil

GRAIN 12
Quinoa, Black Beans, Squash, Cranberries, Arugula,
Pine Nuts, Beets, Feta, & Champagne Vinaigrette

GRILLED FLANK STEAK WEDGE 24
Iceberg, Crumbled Gorgonzola, Bacon, Scallions,
Cherry Tomatoes, Bleu Cheese Dressing

CRISPY CHICKEN COBB 19
Mixed Greens, Hard Boiled Egg, Avocado, Veggies,
Gorgonzola, Tomato, Bacon Croutons & Ranch

CAESAR - Romaine, Tomatoes, Croutons & Parmesan 10

SANDWICHES & ENTREES

ALL SANDWICHES SERVED WITH FRENCH FRIES /
GLUTEN FREE BUN ~ ADD \$2.50
GRILLED 8OZ. CHEESEBURGER* 17
Lettuce, Tomato, Onion, American Cheese, Brioche Bun

BEER BATTERED FISH & CHIPS 15/22
Coleslaw & Tartar Sauce

HOUSE MADE MEATLOAF 19
Whipped Potatoes, Vegetables, Red Wine Mushrooms Sauce

THE BARNYARD “AU JUS” 18
Smoked Beef Brisket & Pork, Caramelized Onion,
Provolone, Pepper Spread & Arugula on Ciabatta

SMOKED CHICKEN PASTA 21
Penne, Bacon, Asparagus, Spinach, Parmesan Cream & Crunchies

BAJA FISH TACOS 18
Poached with Avocado Spread, Pickled Onions, Feta,
Chipotle Sauce, Cilantro, Pinto Beans & Basmati Rice

HOUSE MADE CORNERD BEEF REUBEN 18
Sauerkraut, Swiss & 1000 Island Dressing, Marbled Rye

CALIFORNIA TURKEY CLUB 16
Piled High with Avocado Spread, Bacon, Lettuce,
Tomato, Cheddar & Mayo on Whole Wheat Toast

FLANK STEAK ENTREE* 28
Potato Au Gratin, Asparagus & Peppercorn Cream Sauce

CRISPY CHICKEN SANDWICH 16
Lettuce, Tomato, Swiss, Chipotle Aioli, Brioche Bun

KATIE'S COTTAGE PIE 19
Angus Ground Beef, Dubliner Cheese Potato Gratin & Side Salad

CHICKEN QUESADILLA 17
Spinach Tortilla, Pepper, Onion, Mushroom,
Jalapeño, Black Beans, Artichoke, Cheddar
→ SUB SHRIMP OR FLANK STEAK \$4

(GF) = Gluten Free

A 20% gratuity will be added to checks of 8 or more guests

*Consuming raw or undercooked items may increase the risk of food-borne illness