

Bar Snacks

Deviled Eggs 6

Cage Free Eggs, Cashel Blue Cheese, Watercress

Smoked Gouda Fritters 6

Beer Batter, Bread Crumbs, Coleman's Mustard

Maple Peanuts & Bacon 5

Georgia Peanuts, Applewood Bacon, Michigan Maple Syrup

Olives & Pickles 6

Marinated Imported Olives, House Pickles

Chicken Cracklings 5

Amish Chicken Skins, Sea Salt, Pink Peppercorn, Tomato Ginger Jam

Sausage Roll 7

Banger Sausage, Rosemary, Garlic, Puff Pastry, Stout Mustard

House Cocktails

Batched 11

County Cork Mule

Sazerac

Poitin Fizz

Irish Sour

French 75

Double Barrel
Manhattan

Hand Made 11

Queen Maeve

Highland Queen Scotch, Bitters, Orange, Cherry Syrup

Wolfhound

Chicago Distilling Barrel Aged Finn's Gin, Elderflower, Tonic, Grapefruit

Apple Cider Sangria

Cider, Seasonal Fruit, White Wine, Brandy, Spices

Bistro Toddy

Paddy Whiskey or Few Breakfast Gin
Infused with Spices, Irish Tea



COLD/ RAW/ CHARCUTERIE

Raw Oysters - Cress, Horseradish Creme, Siracha Emulsion, Saltine Crackers MP ea

Smoked Salmon Mousse - Peat Smoked, Fried Caper, Dill, Bread 8

Venison Carpaccio - Stout Onions, Horseradish Creme, Orange Zest, Toast 12

House Plate - Black & White Pudding, Country Pate, Smoked Duck, Pickled Veg 12

Tuna Tartare - Ahi Tuna, Cucumber, Avocado, Sesame, Curry Creme 13

Cheese Plate - Selection of Irish Cheeses, Stone Fruit, Toast 14

SOUP & SALAD

Wedge - Boston Bibb, Bacon, Tomato & Red Onion Concasse, Cashel Blue Dressing 9

Warm Brussel Sprouts - Goat Cheese, Walnuts, Maple Vinaigrette 9

Caesar Leaves - Romaine Leaves, Shaved Reggiano, Grilled Ciabatta, House Caesar 8

Potato Leek Soup - Bacon, Scallions, Creme 7

Stout Onion Soup - Crostini, Aged White Cheddar 8

FIRST

Duck Drumettes - Chicken Fried, Orange Glaze, Smoked Carrots 11

Mushroom Pasty - Hand Pies, Shitake & Portobello Mushrooms, Puff Pastry, Tarragon Mustard 10

Scotch Egg - Soft Boiled Egg, Chorizo, Lamb, Mustard 10

Curried Prawns - Roasted Garlic, Citrus, Curry Butter, Bread Crumb 15

Smoked Marrow Bones - Peat Smoked Marrow, Toast, Herb Salad 14

SECOND

Monkfish Tail - Pan Roasted, Brussel Sprout, Raisins, Fennel Puree 16

Chicken and Dumplings - Breast, Dumplings, Rosemary Jus, Leeks, Kale 15

Highland Shortrib - Braised Chuck, Colcannon, Root Veg, Burgandy Reduction 17

Crisp Salmon - Pan Roasted, Potato Hash, Truffled Creme 15

Sides

5

Guinness Mac and Cheese

Colcannon Potato Hash Chips Root Vegetables Baked Beans

Pub Classics

Irish Breakfast 12

Two Eggs (Over), Banger, Irish Bacon, Black & White Pudding, Tomato, Mushroom, Baked Beans

Mrs Murphy's Reuben 12

Marble Rye, 1000 Island, Swiss Cheese, House Cabbage, Chips

Corned Beef Plate 15

Lean Corned Beef, Potato Boxy, House Cabbage

Mrs Murphys Ribs Half Rack 15

Chicago Style Ribs, House BBQ Sauce, Chips

Bangers & Mash 14

Irish Sausage, Mashed Potatoes, Carmelized Onions, Guinness Reduction, Stout Onion Mustard

Pub Burger 13

Beef Patty, Cheddar, Bacon, Tomato Bacon Mayo LTOP, Onion Strings, Pretzel Bun, Chips

Fish & Chips 14

Beer Batter, Tartar Sauce, Curry Ketchup, Chips

Shepherds Pie 15

Lamb & Veal, Golden Potatoes, Carrots, Leeks

Daily Specials

Tuesday
House Meatloaf, Potato Hash, Gravy

Wednesday
Chef's Daily Pie

Thursday
Steak & Chips, Chef's Cut,
Curry Butter, Truffle Chips

Friday
Seafood Stew,
Grilled Bread for sopping

Weekend Roast
Traditional Supper (Rotating Roasts)
Peas, Yorkshire pudding, Gravy
12-8 pm Every Saturday & Sunday

Wine

House Pours

Milou Chardonnay, France 8/30
Milou Rouge, France 8/30

On Tap

2013 Girls in the Vineyard Sauvignon Blanc, Napa 10
2010 Altos Las Hormigas Malbec, Argentina 9
2015 Rickshaw Pinot Noir, California 11

By the Glass and Bottle

Sparkling

Rose of Malbec Sparkling, Argentina 10/39
Gruet Sparkling Brut 10/39

White

2015 Cielo Pinot Grigio, Italy 9/32
2012 J Baumer Riesling, Germany 9/32
2015 Pinot Project Rose, Italy 9/32
2015 Neboa Albarino, Spain 9/35

Red

2015 Herencia Altas Garnaxta Negra, Spain 9/32
2015 Apaltagua Carmenere, Chile 9/35
2011 Nicolas Barreyre Bordeaux Superieur France 9/32
2014 Jaboulet Parallele 45 Blend, France 39
2014 Chaman Petit Verdot, Argentina 37

Whiskey

American	1oz/ 2 oz	Irish
Bulleit Rye	9/13.5	Bushmills 8/12
Bulleit Bourbon	9/13.5	Black Bush 9/13.5
Templeton Rye	8/12	Glendalough 9/13.5
Few Bourbon	9/13.5	Tullamore Dew 8/12
Cody Road Rye	8/12	Paddy 8/12
Journeyman Single Malt	14/21	Redbreast 11/17
Journeyman Wheat	12/18	Powers 7/10.5
Woodford Reserve	13/20	Quiet Man 9/13.5
Makers Mark	9/13.5	Teeling 9/13.5
Buffalo Trace	8/12	Yellow Spot 22/33
Scotch		Jameson 8/12
Aberlour 12 yr	10/15	Jameson Gold Reserve 18/27
Brachladdich 12 yr Islay Barley	10/15	Midleton Very Rare 25/37
Glenfiddich 12 yr	10/15	Powers John's Lane 12 14/21
Macallan 12 yr	11/17	Quiet Man 8 yr 11/17
Oban 14 yr	12/18	Green Spot 14/21
Talisker 10 yr	12/18	Bushmills 16 yr Malt 15/23
Highland 12 yr	11/17	



IRISH & BRITISH BEERS

10oz glass/ 20oz pint

Murphy's Irish Stout - Dry Irish Stout 4.1%	4/7.5
Ohara's Irish Pale Ale - 5.2%	4/7.5
Guinness Draught - Dry Irish Stout 4.2%	4/7.5
Magner's Cider - Semi Sweet - Sold as "Bulmers" there 4.5%	4/7.5
Smithwicks - Irish Red Ale 4.5%	4/7.5
Abbot Ale - English Pale Ale 5%	4/7.5
Bellhaven Twisted Thistle I.P.A. - 6.1%	4/7.5
Old Speckled Hen - English Pale Ale 5.2%	4/7.5
Wild Beer Brett Brett - Double IPA, 100% Wild Yeast 8.4% 13oz	9

BEER ENGINE

Beer dispensed in the most natural, traditional, & tasty way we know. Look for a new cask conditioned beer on tap weekly.

Bonfire Brown Ale - Brown Ale w/ Hint of Smoke 5.5% \$6 13oz

MIDWEST CRAFT BEER

Murphy's Irish Wit - Our House Ale, Brewed w/ Burnt City Brewery 5%	6.5
Aquanaut Evening Tide - Oyster Stout 5.2% 16oz	5
Baderbrau Chicago Pilsner - Czech Pilsner 4.8% 16oz	6.5
Bell's Oarsman - Session Sour/Tart Wheat 5.5% 16oz	6.5
Dovetail Lager - German style Lager 4.8% 16oz	6.5
Evil Twin Yang - Double I.P.A. 10% 13oz	9
Founder's Breakfast Stout - Imperial Stout, Oats, Coffee, Chocolate 8.3% 13oz	6.5
Goose Island Pepe Nero - Dark Farmhouse Ale/Saison, Peppercorns 6.4% 13oz	8
Half Acre Daisy Cutter - American Pale Ale 5.2% 16oz	6.5
Lagunitas IPA - American I.P.A. 6.2% 16oz	6.5
Temperance Smittytown E.S.B. 5.5% 16oz	6.5
3 Floyds Zombie Dust - American Pale Ale 6.2% 16oz	7
Hammerheart British Invasion - Pale Ale 6% 16oz	6.5
Off Color Apex Predator - Saison/Farmhouse Ale 6.8% 13 oz	6.5

BOTTLES & CANS

Bellhaven Scottish Ale - 5.2%	6
Crabbie's Hard Ginger Beer - 4.8%	6
Guinness Foreign Extra Stout - Export Strength Stout 7.5%	8
Harp - Ireland's Pale lager 5%	6
Harviestoun Old Engine Oil - Porter 6%	7
Harviestoun Ola Dubh 12 Yr. - Scotch Barrel Aged Porter 8%	13.5
Kaliber - Non Alcoholic	5
O'hara's Irish Stout - Dry Irish Stout 4.3%	6
O'hara's Irish Red Ale - 4.3%	6
Sam Smith Organic Cider - Medium Dry 5%	7
Skullsplitter - Scotch Ale 8.5%	8
Wells Banana Bread Beer - 5%	6.5
Bud, Miller, or Coors Light	5
PBR - 4.74%	3
Wexford Irish Cream Ale - 16oz 5%	6

NON ALCOHOLIC

Barry's Irish Tea	3
Fentiman's Rose Lemonade	5
Rocky's Ginger Beer OR Green River	3
Club Orange, Lemon or Rock Shandy	3
Lucozade Orange Ireland's Favorite Hangover Cure	5
House Brewed Iced Tea	3
Ballygowan Sparkling Water	3
Columbia St. Roastery Coffee	3

Gin

Few Breakfast Gin 9	Bombay Sapphire 8
Chicago Distilling 9	Hendricks Gin 10
Barrel Aged Finns Gin	
Letherbee Gin 8	Tanqueray 8