

Bar Snacks

Deviled Eggs 6
Cage Free Eggs, Blue Cheese, Watercress

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

Smoked Salmon Mousse 8
Peat Smoked, Capers, Dill, Bread

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

Duck Drumettes 11
Chicken Fried, Orange Glaze, Smoked Carrot

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



Eye Openers

Bloody Murphy - Hanks Vodka, Tomato Goodness, Murphys Stout, Celery Salt Rim 10

Bloody Molly - Powers Whiskey, Tomato Goodness, Murphys Stout, Celery Salt Rim 10

Beer Back - Your Choice of Guinness or Midwest Craft Beer Back 4

Irish Coffee - Tullamore D.E.W Whiskey, Coffee, Minted Creme 10

Mimosa - Gruet Sparkling, Choice of OJ, Peach Nectar, Strawberry Nectar or Cranberry Juice 8

Hot Buttered Rum - Papa Pilar Rum, Cloves, Allspice, Lemon, Brandy Butter 11

SOUP AND SALAD

Wedge - Boston Bibb, Bacon, Tomato and 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

BRUNCH ENTREES

Oscar Wilde Omelet - Grape Tomato, Bacon, White Cheddar 9.5

Irish Meats Omelet - Bangers, Bacon, Corned Beef, Horseradish Cheddar 10

Smoked Salmon Benedict - English Muffin, Spinach, Guinness Hollandaise 13

Irish Benedict - English Muffin, Rashers, Grilled Tomato, Spinach, Hollandaise 11

Corned Beef Hash - Poached Eggs, Hollandaise 11

Baileys French Toast - Cinnamon Mascapone, Bananas, Berries, Bailey's Cream 9

Oatmeal Pancakes - Fresh Berries, Syrup 11

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

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

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

Chicken & Waffle Sandwich - Beer Battered Chicken, Rashers, White Cheddar 11

Sides

5

Guinness Mac and Cheese Mashed Potatoes Chips
Bacon Breakfast Potatoes Two Eggs Bangers Baked Beans

Pub Classics

Irish Breakfast 12
Two Eggs (over), Banger, Irish Bacon, Black & White Pudding, Tomato, Mushroom, Baked Beans

Mrs Murphys 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 and Veal, Golden Potatoes, Carrots, Leeks

Weekend Roast

Joint of the Day

Traditional Supper

(Rotating Roasts)

**Peas, Gravy
Yorkshire Pudding**

Saturday and Sunday

12-8pm

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 - your great grandpa's Guinness was strong stout like this 7.5%	8
Harp - Ireland's Pale Lager 5%	6
Harviestoun Old Engine Oil - black ale 6%	7
Harviestoun Ola Dubh 12 Yr.	13.5
Kaliber - non alcoholic	5
O'hara's Irish Stout - 4.3%	6
O'hara's Irish Red Ale - 4.3%	6
Sam Smith Organic Cider - a medium dry Cider 5%	7
Skullsplitter - rich Scotch Ale from the Orkney Islands 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 Club Orange, Lemon or Rock Shandy	3
Lucozade Orange Ireland's favorite hangover cure	5
House Brewed Iced Tea	3
Ballygowan Sparkling Water	3
Coffee, Espresso, Cappuccino	3/5
OJ, Grapefruit Juice, Cranberry Juice	3

Gin

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