Bar Snacks

Whole Grilled Artichoke  7
Smoked Tomato Vinaigrette

Smoked Gouda Fritters  6
Beer Batter, Bread Crumbs, Stout Mustard

Spiced 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

Queen Maeve
Highland Queen Scotch, Bitters, Orange, Cherry Syrup

Rum For It
Papa Pilar Rum, Rosemary, Black Berry, Lemon, Galliano, Tonic

Wolfhound
Chicago Distilling Barrel Aged Finn’s Gin, Elderflower, Tonic, Grapefruit

Irish Poitin Iced Tea
Glendalough Poitin, Jagermeister, Thyme Syrup, Lemon, Basil Syrup

Cucumber Ginger Fizz
Cody Road Rye, Orange Bitters, Cucumber, Ginger Beer, Lemon

Iced BulletProof Coffee
Teeling Whiskey, Coffee Ice Cube, House made Irish Creme, Brown butter

COLD/ RAW

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

House Pastrami Plate - Irish Cheese, Olives, Jam, Brown Bread  10

Deviled Eggs - Cage Free Eggs, Cashel Blue Cheese, Watercress  6

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

French Breakfast Radishes - Maldon Sea Salt, Glensal Irish Butter  6

Soup & Salad

Arugula Salad - Irish Cheddar Crisp, Ginger, Grilled Pear, Walnuts, Green Goddess  9

Kale & Watercress Salad - Poppy Yogurt, Pecan, Peach, Avocado, Ricotta  9

Salt Roasted Beets - Cauliflower Puree, Mint Ahi, Pistachio  9

Chilled Cucumber Soup - Red Curry, Cucumber, Ricotta, Roasted Corn, Dill  7

Stout Onion Soup - Crostini, Aged White Cheddar  8

FIRST

Oysters Kennedy - Three Baked Oysters, Spinach, Bacon, Red Onion, Hollandaise  11

Baked Cheese Rarebit - Irish Cheese Dip, Bacon, Green Onions, Toast  11

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

Smoked Salmon - Potato Baxy, Caviar, Creme Fraiche, Green Goddess  13

Mussels & Clams - Irish Wit & Clam Broth, Garlic, Thyme, Toast  12

SECOND

Walleye - Lobster Sauce, Curry, Carrot, Shallot, Broccoli, Radish  19

Chicken Thigh - Mushroom Stuffed, English Pea Puree, Leeks, Fresh Peas, Rasher  17

Crispy Salmon - Brown Butter Vinaigrette, Piquillo Pepper Almond Salad, Cress  17

Grilled Eggplant - Kalamata Olives, Pearl Onions, Date Puree  13

Scallops - Cauliflower, Roasted Garlic Squid Ink Puree, Raisins, Caper, Radish  20

Guinness Mac and Cheese  Colcannon  Potato Salad  Chips  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
House Smoked Pastrami, Seeded Bread, 1000 Island, Swiss Cheese, House Cabbage, Chips

Corned Beef Plate  15
Lean Corned Beef, Potato Boxy, House Cabbage

Mrs Murphy’s 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
Stout Meatloaf, Colcannon, Gravy

Wednesday
Burger and a Beer

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
2015 Long &Reed, Red Shed Cab Franc, California 12
2015 Rickshaw Pinot Noir, California 11
2015 Dennen Vacationer Stll Rose, California 9
2015 Cielo Pinot Grigio, Italy 9/32
2012 J Baumer Riesling, Germany 9/32
2015 Neboa Albarino, Spain 9/35
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**

<table>
<thead>
<tr>
<th>American</th>
<th>Irish</th>
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<tbody>
<tr>
<td>Basil Hayden’s Bourbon</td>
<td>Bushmills 8/12</td>
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<tr>
<td>Bulleit Bourbon</td>
<td>Black Bush 9/13.5</td>
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<tr>
<td>Templeton Rye</td>
<td>Glendalough 9/13.5</td>
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<tr>
<td>Few Bourbon</td>
<td>Tullamore D.E.W. 8/12</td>
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<tr>
<td>Cody Road Rye</td>
<td>Paddy 7/10.5</td>
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<tr>
<td>Journeyman Single Malt</td>
<td>Redbreast 12/18</td>
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<tr>
<td>Journeyman Wheat</td>
<td>Powers 7/10.5</td>
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<tr>
<td>Woodford Reserve</td>
<td>Midleton Very Rare 25/37</td>
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<tr>
<td>Makers Mark</td>
<td>Teeling Small Batch 8/12</td>
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<tr>
<td>Buffalo Trace</td>
<td>Yellow Spot 18/27</td>
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<tr>
<td>Scotch</td>
<td>Jameson 8/12</td>
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<tr>
<td>Aberlour 12 yr</td>
<td>Jameson Gold Reserve 15/23</td>
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<tr>
<td>Bracklaidach 12 yr Islay</td>
<td>Tullamore D.E.W. 10/15</td>
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<tr>
<td>Barley</td>
<td>Phoenix</td>
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<tr>
<td>Glenfiddich 12 yr</td>
<td>Powers John’s Lane 12 14/21</td>
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<tr>
<td>Macallan 12 yr</td>
<td>Tullamore D.E.W. 12 10/15</td>
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<td>Oban 14 yr</td>
<td>Green Spot 13/21</td>
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<tr>
<td>Talisker 10 yr</td>
<td>Bushmills 16 yr Malt 15/23</td>
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<tr>
<td>Highland 12 yr</td>
<td>11/17</td>
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**BEER ENGINE**

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

Our beer engine has run dry! We’ll get more casks on tap as soon as we can!

**BEER ENGINE**

**Gin**

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