

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

Batched 11

County Cork Mule	Sazerac
Pimms Cup No 1	Double Barrel Manhattan
Peach Berry Sangria	

Hand Made 11

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, Brownbutter



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 Boxy, 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

Sides

5

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 Lang & Reed, Red Shed Cab Franc, California 12
2015 Rickshaw Pinot Noir, California 11
2015 Dennen Vacationer Still Rose, California 9

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 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
Basil Hayden's Bourbon	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 D.E.W. 8/12
Cody Road Rye	8/12	Paddy 7/10.5
Journeyman Single Malt	14/21	Redbreast 12/18
Journeyman Wheat	12/18	Powers 7/10.5
Woodford Reserve	13/20	Midleton Very Rare 25/37
Makers Mark	9/13.5	Teeling Small Batch 8/12
Buffalo Trace	8/12	Yellow Spot 18/27
Scotch		Jameson 8/12
Aberlour 12 yr	10/15	Jameson Gold Reserve 15/23
Brachladdich 12 yr Islay	10/15	Tullamore D.E.W. 10/15
Barley		Phoenix
Glenfiddich 12 yr	10/15	Powers John's Lane 12 14/21
Macallan 12 yr	11/17	Tullamore D.E.W. 12 10/15
Oban 14 yr	12/18	Green Spot 13/21
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%	4/8
O'hara's Irish Pale Ale - 5.2%	4/8
Guinness Draught - Dry Irish Stout 4.2%	4/8
Magner's Cider - Semi Sweet - sold as "Bulmers" in Ireland 4.5%	4/8
Smithwicks - Irish Red Ale 4.5%	4/8
Abbot Ale - English Pale Ale, Nitro Pour 5%	3/6
Old Speckled Hen - E.S.B., Nitro Pour 5.2%	4/8
Fullers London Pride - The Gold Standard in English Pale Ales 4.7%	4/8

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!

MIDWEST CRAFT BEER

Murphy's Irish Wit - Our House Ale, brewed w/ Burnt City Brewery 4.7%	6
Baderbräu Chicago Pilsner - Czech style Pilsner 4.8% 16oz	6
Maplewood Brownie Points - Brown Ale w/ Vanilla 5.3% 16oz	6
Bell's Oberon - Midwest Summer in a glass 5.8% 16oz	6
Baderbräu Berliner Weisse - Sour Wheat 3.6% 16oz	6
Dovetail Lager - German style Lager 4.8% 16oz	7
Founders Red's Rye I.P.A. - 6.6% 16oz	7
Moody Tongue Sliced Nectarine I.P.A. - 5.9% 16oz	7
Half Acre Daisy Cutter - American Pale Ale 5.2% 16oz	6
Lagunitas IPA - American I.P.A. 6.2% 16oz	6
Temperance Smittytown E.S.B. - 5.5% 16oz	6
3 Floyds Alpha King - American Pale Ale 6.66% 16oz	8
Goose Island Matilda - Belgian Trappist style Pale Ale 7% 12 oz	8
Off Color Apex Predator - Saison/Farmhouse Ale 6.8% 13 oz	7
Begyle Boat Shoes Kölsch - 5% 16oz	6

BOTTLES & CANS

Harp - Ireland's Pale lager 5%	6
Baderbräu Conflagrator - Smoked Doppelbock 7%	6
Baderbräu Lawnmower Lager - 5.5%	6
Kaliber - Non Alcoholic	5
Harviestoun Old Engine Oil - Porter 6%	7.5
Harviestoun Ola Dubh 12 Yr. - Porter Aged in Highland Park Scotch Barrels 8%	15
O'hara's Irish Red Ale - 4.3%	6.5
O'hara's Irish Stout - Dry Irish Stout 4.3%	6.5
Skullsplitter - Scotch Ale 8.5%	8.5
Sam Smith Organic Cider - Medium Dry 5%	7.5
Wells Banana Bread Beer - 5%	6.5
Murphy's Irish Wit - Our House Ale, a Belgian White Ale brewed in collaboration with Burnt City Brewery 4.7%	5
Guinness Foreign Extra Stout - Export Strength Stout 7.5%	8

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	3.5
Ballygowan Still Water	3.5
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