

BRUNCH

SNACKS

SEAFOOD CHOWDER* **CUP 8 BOWL 16**
Award winning - haddock, clams, shrimp, lobster, potatoes, herbs, cream

CHICKEN BITES **15**
Buttermilk soaked, gluten free breading, white meat chicken, celery sticks, house made ranch or bleu cheese dressing **GF**
Tossed in: Mild, Guinness BBQ, Jameson ginger glaze, Carolina Gold BBQ or sweet chili

WINGS **16**
House spiced jumbo wings, your choice of mild, Guinness BBQ, Carolina gold BBQ, Jameson ginger glaze or sweet chili, celery sticks, house made ranch or blue cheese dip **GF**

SPINACH ARTICHOKE DIP **15**
Hot parmesan & cream cheese, baby spinach, artichoke hearts, fresh cut veggies, toasted baguette **V**

BIGGER STUFF

GRAIN BOWL **16**
Millet, red quinoa, black lentils, spiced squash, toasted pepitas, roasted chick peas, baby kale, shredded carrots, cranberry vinaigrette **V, GF**

CLASSIC CAESAR SALAD **13**
Romaine, parmesan, anchovy and black pepper croutons, house dressing

PUB BURGER **18**
Smashed prime beef patty, cooked through, American cheese, lettuce, tomato, red onion, pickles, butter toasted brioche bun
Add Bacon +3
Beyond Meat patty +1

CRAB ROLL **MKT**
Fresh Maine Crab meat, celery, dill, Old Bay mayo, shredded iceberg, butter toasted Botto's roll

LOBSTER ROLL **MKT**
Fresh Maine Lobster meat, chilled, Duke's mayo, baby arugula, butter toasted Botto's roll

CLASSIC CHICKEN SANDWICH **18**
Buttermilk fried chicken, gluten free breading, Duke's mayo, shredded iceberg, pickles, butter toasted brioche bun

Make any of our sandwiches gluten free +2

V- Vegetarian | VG- Vegan | GF- Gluten Free

*Please note: The FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions.

EGGS & STUFF

THE DAILY HASH **20**
Chef's choice of meat, peppers, onions, tri-color potatoes, fresh herbs, sunny eggs, hollandaise & toast

CORNED BEEF BENE **22**
Beer braised brisket, poached eggs, roasted tomato, english muffin, hollandaise, spiced home fries

AMERICAN BREAKFAST **14**
Two eggs, spiced home fries, choice of meat and toast

IRISH BREAKFAST **22**
Two eggs, Irish bangers, smoked Canadian bacon, Guinness BBQ beans, sauteed mushrooms, spiced home fries, grilled tomato, toast

FRENCH TOAST POUTINE **14**
Crispy French toast sticks, fruit compote, whipped cream, maple butter

BELGIAN WAFFLES **15**
House recipe buttermilk waffles, fresh berries, cinnamon creme anglaise, Maine maple syrup

BREAKFAST SANDO **13**
Fried egg, local smoked cheddar, smoked Canadian bacon, hollandaise, spiced home fries

BRUNCH BOWL **15**
Tri colored potatoes, pepper crusted bacon, cheddar curds, scallions, sunny eggs, hollandaise

MEAT CHOICES:
Streaky Bacon, Canadian Bacon, Irish Sausage

EGGS:
Sunny Side Up, Over Easy, Over Hard, Scrambled, Poached

TOAST CHOICES:
Marble Rye, Whole Wheat, Sourdough, English Muffin, Soda Bread

TRAD FARE

SHEPHERD'S PIE **21**
Simmered ground lamb, crimini, carrots, onions, peas, Harp gravy, mashed potato top, house soda bread

FISH & CHIPS **25**
Gluten free beer batter, Icelandic haddock, hand cut fries, tartar sauce, lemon wedge **GF**

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IRISH PUB &
RESTAURANT

DRINKS

WINE

WHITE

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| Rose | 8/32 |
| Chardonnay | 10/40 |
| Sauvignon Blanc | 10/40 |
| Pinot Grigio | 10/40 |

SPARKLING

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| Prosecco | 10 |
| Sparkling Rose | 10 |

RED

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| Pinot Noir | 8/32 |
| Merlot | 9/36 |
| Rioja | 9/36 |
| Red Blend | 9/36 |
| Shiraz | 9/36 |
| Cabernet Sauvignon | 9/36 |

RESERVE WINES

WHITE

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| Chardonnay - Sonoma-Cutrer, Sonoma, CA | 45 |
| Pinot Grigio - Santa Margherita, Alto Adige, Italy | 60 |
| Rose - Chandon Brut, Yountville, CA | 45 |
| Sauvignon Blanc - Frog's Leap, Napa, CA | 42 |
| Sancerre-Domaine Delaporte, Loire, France | 55 |

SPARKLING

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| Champagne - Veuve Clicquot 'Brut', France | 125 |
| Prosecco - Zonin, Veneto, Italy | 36 |

RED

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| Bordeaux - Chateau Larose-Trintaudon, Haut-Medoc, France | 60 |
| Merlot - Raymond Vineyard, Napa, CA | 60 |
| Pinot Noir - La Crema, Sonoma, CA | 50 |
| Cabernet Sauvignon - Simi, Sonoma, CA | 48 |
| Zinfandel - Seghesio Family, Sonoma, CA | 54 |

COCKTAILS

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| ARI'S GIN FIZZ | 15 |
| Bombay Sapphire, elderflower, lemon juice, raspberry simple | |

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| PINEAPPLE APPLE SLAMMER | 11 |
| Appalachian apple pie moonshine, pineapple juice, cinnamon | |

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| HIBISCUS MEXICAN MULE | 11 |
| Hornitos, Halyard Hibiscus Hard Ginger Beer | |

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| THE RBL | 10 |
| Red Bull Blueberry, Absolut, lemon, simple syrup | |

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| PAPER PLANES | 13 |
| Bulleit, Aperol, Averna, lemon | |

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| LEMON GINGER MARTINI | 12 |
| Tanqueray, ginger liqueur, lemon | |

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| MEZCAL MARGARITA | 12 |
| Hornitos, mezcal, triple sec, blood orange juice, lime, agave | |

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| RI RA IRISH COFFEE (HOT/ICED) | 13 |
| Baileys, Jameson, coffee, whipped cream | |

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| ROTATING SLUSHEE | 12 |
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BEER

VIEW OUR FULL BEER
LIST ON UNTAPPD:

