

Starters

Fries or Tots \$7 (Curry Powder +\$1)

Smothered Fries or Tots \$10

Covered in melty Irish cheddar and stout beef jus gravy

Add Chopped Bacon Bits +\$2

Fried Cheese Curds w/Gravy \$8

Beef and Boursin Croquettes \$10

Stout-Braised Brisket and House-made Boursin Cheese, Served w/ Bacon Aioli

Hot Wings \$15/lb

Tossed in your choice of house-made sauces
Red Hot, Sweet Heat or Honey BBQ

Comes with house-made Buttermilk Ranch or Bleu Cheese

Sliders!

Add Fries/Tots +\$3

Fried Chicken Sliders (x2) \$11

Sriracha-Buttermilk brined Chicken, Sriracha Aioli, House-made Pickles, drizzle of local hot sauce on toasted Martin's Potato Buns

Wagyu Sliders (x2) \$12

Australian Wagyu Patties, Sriracha Aioli, House-made Pickles, Horseradish Aioli on toasted Martin's Potato Buns

Herbivore-ish Options

Kale and Goat Cheese Salad \$14

Cherry Tomatoes, Pickled Onion, Dill Croutons, House-made Buttermilk Ranch Dressing (Vegan by omitting Goat Cheese and substituting our Vinaigrette)

Add Seared Chicken Breast Meat \$6

Farm Veggie Bowl \$15

Local, Ever-Changing Veggies from LowLand Farms Roasted then sautéed with fresh kale and cherry tomatoes, butter and white wine, topped with goat cheese and herbs (Vegan by omitting Goat Cheese and Butter)

Add Seared Chicken Breast Meat \$6

Mushroom Flatbread \$12

Local Mushrooms, Goat Cheese, Fresh Herbs, White Cheddar & Kale

Great with Bacon! +\$2

Burger Salad \$15

Our classic Kale Salad with one of our double-patty burgers on top, sans bun

*Burger patties are cooked Medium by default, Well-Done by request

Veggie-Based Patties Available +\$2

Sides

Mashed Taters \$5

Side Kale Salad \$7

Corned Beef (1/2 pound) \$10

Bacon Braised Cabbage \$5

Bangers \$6

Gravy \$3

Sweet Treats

Frozen Yogurt!

Take your receipt next door to Flyin' High FroYo for dessert and get 20% off your Fro-Yo! (Mon-Sat 'til 9)

Flying Tricycle (Amazing) Cheesecakes \$9

Flavor/kind changes weekly, check the board or ask your server.
Grab her card and call her for your next dessert!

Buy the Kitchen a Beer \$5

Burgers and Sandos

Served with Fries or Tots

*Burgers are cooked Medium by default

(this means it will be a little pink inside, please request Well-Done if you don't want this.)

Veggie-Based Patties Available +\$2

Classic Seanachai Burger \$15

Two All-Beef patties, Caramelized onions, Irish cheddar, horseradish aioli and dijon on a toasted Martin's bun

Bacon Gorgonzola Burger \$15

Two All-Beef patties, Funky Blue Cheese, Applewood smoked bacon, house Pickles, shaved red onion, and dijon on a toasted Martin's bun

Tuesday Burger Night Special: Burger + Pint \$14 (Fries or Tots +\$3)

Corned Beef Reuben Sando \$17

House-made corned beef, provolone, special sauce, sauerkraut, and pickles on toasted sourdough

-or-

Get it as a bowl. All the Reuben goodness,
no bread or fries/tots \$15

Double Bacon Patty Melt \$16

Two All-Beef patties, Irish cheddar, caramelized onions & Applewood smoked Bacon on buttered & griddled sourdough

Grilled Cheese \$12

Served on good ol' buttered white bread
Great with Bacon! +\$2

Entrees

Steak Frites \$28

10-12oz Rib-Eye steak, garlic herb butter, fries

*Medium Rare by default. Steak cut may vary depending on availability

Classic Meatloaf \$16

Spiced beef, pork & lamb loaf, red skin mashed taters topped with stout beef jus gravy & crispy onions

Corned Beef & Cabbage \$20

House-made corned beef, bacon braised cabbage, red-skin mashed taters topped with gravy

Bangers & Mash \$16

Traditional Irish sausages atop a big scoop of our mashed taters topped with caramelized onions & gravy

Fish-n-Chips \$18

N. Atlantic Flounder, fresh beer batter, served with our own house-made tartar sauce

Fish-n-Chips Friday Night Special \$14

Shepherd's Pie \$16

Beef, veal, and lamb (so technically a cottage pie) mince along with peas, carrots and onions.

Topped with mashed taters and a slice of our herb and cheese soda bread

Fred's Fat Hen Fried Chicken

Sunday Evenings Only! Sides/Price Varies

The Fine Print

We are a bar that serves (really good) food, not a restaurant. Please keep that in mind.

We have a small, one person kitchen. If it is busy or you have a large party, your food may take a while or not come out all at once.

No special requests, please. You can leave stuff off if you have an aversion/allergy.

We have two fryers, one for meat-based items and the other

for non-meat items. This does cause things to take more time if we're busy.

Automatic 20% gratuity added to groups/tables of 6 or more, even with split checks.

20% Auto-Grat also applies to any tab you don't close before leaving.

Take-Out food may *not* always be available. Priority goes to our patrons in the bar.

We don't have highchairs or booster seats. Dogs not allowed inside, but out back.

\$1 Take-Out container fee | Fee applies for any glassware/cups that walk off

Extra Sauces \$.50 | Happy Hour and Special pricing for Dine-In only

Consuming raw or undercooked meat, poultry or eggs

may increase the risk of food-borne illness.

We're Glad You're Here

