Meg O'Malley's Irish Pub

Magnificent Sunday Brunch

Brunch Beginnings

Berry Parfait
Layered with Greek yogurt, fresh berries, and candied pecans. 8

Whistle Pig Bacon
Thick cut, applewood smoked pork belly glazed with our own whiskey barrel aged maple syrup. 9

Sticky Buns
Homemade sweet rolls dripping with buttery cinnamon pecan glaze. 6

Bread Basket
A fresh baked assortment of scones, biscuits, and a sticky bun, served hot from the oven, with strawberry butter and preserves. 16

Irish Eye Openers

Hash & Eggs*
Meg's homemade corned beef hash with two eggs (any style) and your choice of toast. 15

M.O.M.'s Famous Biscuits & Gravy*
A must try! Smothered in our famous homemade Irish country sausage, banger, and rasher gravy.
Half 7 Full 11

American*
Two eggs (any style), potato casserole, bacon and choice of toast.
12

Avocado Toast
Sourdough bread topped with fresh avocado, heirloom tomatoes, diced red onions, and balsamic glaze. 10

Stuffed French Toast
Loaded with whipped cream cheese and topped with warm, glazed strawberries, blueberries, and powdered sugar. 14

Keto Power Bowl*
Scrambled eggs, fresh avocado, diced tomatoes, rashers, Dubliner cheese, chive sour cream. 15
Sub egg whites 1.50

Irish Scramble*
Sliced bangers, rashers, onions, tomatoes, and potatoes, scrambled together with four eggs, topped with cheddar cheese, served with your choice of toast. 16

Chicken & Waffles
Topped with hand breaded chicken tenders and a side of our warm whiskey caramel sauce. 14

Steak & Eggs*
Chargrilled Wagyu sirloin, two eggs(any style), potato casserole, choice of toast. 25

☘ Full Irish Breakfast*
Two eggs (any style), rashers, mushrooms, potato casserole, baked beans, grilled tomatoes, black pudding, a banger and your choice of toast. 20

Four Egg MOMelettes*
Each served with potato casserole and your choice of toast. 17

Rasher & Cheddar: Rashers, mushrooms, and cheddar cheese.

Ham & Dubliner: Ham, caramelized onions, spinach, tomatoes and Dubliner cheese.

The Southern: Peppers, onions, ham, and cheddar cheese, topped with Irish sausage country gravy.

Veggie Egg White: Caramelized onions, spinach, mushrooms, tomatoes and Swiss cheese.

Meg's Benedict*
Two poached eggs and Hollandaise sauce on your choice of:

Rasher: Rashers over sourdough toast. 15

Crab & Shrimp: Griddled crab and shrimp cake. 17

The Prime: Thick cut, blackened prime rib. 20

Each served with potato casserole, fruit garnish.

For the Wee Ones (12 & under)

• Scrambled eggs, bacon and toast. (add cheese, 1.00) • Waffles with maple syrup and bacon.
Includes choice of milk, apple juice or soda. 7

Brunch Cocktails

Meg's Bloody Mary: Absolut Tabasco, our famous Bloody Mary mix, pickled veggies, and tajin rim. Served with a sidecar of beer.
8 Pint 14 Quart

Mimosas: Traditional (OJ), Pomegranate, Cranberry, Pineapple or Watermelon
Single Glass 6.5 Carafe 25 *Extra Juice $1*

Irish Coffee
Coffee, Tullamore D.E.W., brown sugar, fresh cream, cinnamon 7.5
Add Baileys $2

S'mores Iced Latte
Espresso, s'mores chocolate, cream, graham cracker rim 10
Add Jameson and chocolate liqueur $4

Irish Breakfast Shot
Tullamore D.E.W., Butterscotch Schnapps, OJ, Bacon 8

M.O.M.'s Espresso Martini
Jameson, Baileys, Kahlua, espresso, cocoa bitters, half chocolate and graham cracker rim 14

3 Little Pigs
PiggyBack 6 Year, WhistlePig Maple Syrup, aromatic bitters, orange peel, luxardo cherry, bacon, served in a smoking glass 16

Sarti Spritz
Sarti Rosa, La Marca Prosecco, soda 12

Irish Spritz
Jameson Orange, pineapple juice, honey, La Marca Prosecco, soda 14

Honey-Peach Bellini
Patron Reposado, La Marca Prosecco, honey simple syrup, lemon juice, peach puree 15

*Consuming raw, under cooked animal protein such as beef, poultry, fish, shellfish, eggs and pork may be hazardous to your health.

1026

MEG'S MENU OFFERINGS DURING BRUNCH

LOVELY BEGINNINGS

SAUSAGE ROLLS
Irish bangers rolled in flaky pastry, baked until golden brown and served with whole grain mustard.

3 / 12 *additional 4 each*

POTATO BALLS
Hand-breaded mix of mashed potatoes, corned beef, scallions, and cheddar. Served with sour cream and chive dip.

5 / 14 10 / 25

CABBAGE WRAPS
Juicy ground corned beef wrapped in cabbage and served with whole grain mustard. 15.50

MEG'S THREESOME
Can't decide? Sample our favorites! Potato Balls, Cabbage Wraps, & Sausage Rolls. 28

SCOTCH EGG*
Soft-boiled egg wrapped in ground sausage, breaded & fried. Served with Dubliner cheese, pickled red onions, and Irish mustard horseradish sauce. 14

CHICKEN TENDERS
Pickle-brined, hand-breaded tenderloins served with choice of Irish whiskey barbecue sauce, ranch, or honey mustard. 15

O'MALLEY'S CHIPS
Choose two sauces: Guinness gravy, ale cheese, or vegetarian roasted vegetable gravy. 11.50

Tossed in Meg's Dry Rub for 2

CORNED BEEF SLIDERS
Braised corned beef, 1000 Island dressing, and Swiss on toasted buns. 17

SOUPS & SALADS

ONION SOUP
Caramelized onions in a rich lager broth, baked with garlic croutons, Swiss and cheddar. 10

POTATO-BACON-LEEK SOUP
A cream-based traditional favorite, topped with cheddar and scallions. 8

IRISH STEW
Tender chunks of beef simmered in a rich broth with potatoes, root vegetables, and fresh herbs. 10

MEG'S COBB
Crisp iceberg lettuce with chopped bacon, roasted turkey, tomatoes, onions, hard boiled eggs, cucumbers, and Dubliner cheese. 19

HOUSE
Fresh field greens, tomatoes, cucumbers, onions, garlic croutons, shredded cheddar, and quinoa salad.

Sm. 9 Lg. 13

NEW! PUB CAESAR
Crisp romaine with shredded purple cabbage tossed in our signature Caesar dressing with garlic croutons and Parmesan cheese.

Sm. 9 Lg. 13

SALAD TOPPERS*

Chicken *Chargrilled, Fried, Blackened, or Guinness-honey glazed*	8.50
Crab & Shrimp Cake *Griddled or Blackened*	9
Salmon *Chargrilled, Blackened, or Guinness-honey glazed*	13
Chargrilled Wagyu Sirloin	18

MATT'S CASBAH'S WARM NUTTED GOAT CHEESE
Enjoy our delicious re-creation of this iconic salad, beloved since 1996. Goat cheese round covered in crushed peanuts, almonds, and cashews. Served atop fresh field greens with heirloom tomatoes, pickled red onions, ginger cilantro vinaigrette and toasted pita points. 21

SANDWICHES

All sandwiches are served with a pickle spear, and (upon request) Meg's slaw. Add O'Malley's Chips for 4.50

THE KILKENNY
Choice brisket, brined for 21 days, cooked slow and low until fork tender. Served on griddled rye bread with Swiss, buttered cabbage, and 1000 Island dressing. 24

MEG'S B.L.T.
With mayonnaise on toasted sourdough, wheat, or rye bread. 15

Add a fried egg for 2*

SHAVED PRIME RIB
Meg's legendary prime rib topped with sautéed mushrooms, horseradish Havarti, and Irish mustard horseradish sauce. Served on a rustic roll with au jus. 25

PUB BURGER
Chargrilled or blackened with choice of Swiss, American, or cheddar and all the fixings on a toasted potato bun. 18

KILLER PATTY MELT
Chargrilled, smothered with braised corned beef, melted Swiss, buttered cabbage, and 1000 Island dressing on griddled rye bread. 24

TRADITIONAL PUB FARE

SHEPHERD'S PIE
Choice ground beef simmered in a rich broth with root vegetables and sweet peas, baked with colcannon topping. Served with buttered cabbage and brown bread.

Reg. 18.50 Lg. 21

Top with Baked Three Cheese Macaroni instead of colcannon for 4

Top with melted cheddar for 1

PADDY'S CHICKEN POT PIE
Tender chicken, root vegetables, and sweet peas in a creamy sauce with a flaky crust. Served with buttered cabbage and brown bread. 18.50

BEEF & GUINNESS PIE
Tender braised beef, mushrooms, and onions in a rich Guinness sauce with a flaky crust. Served with buttered cabbage and brown bread. 18.50

Top with Baked Three Cheese Macaroni instead of a flaky crust for 4

PUB TRINITY
Smaller sized portions of our Shepherd's Pie, Irish Stew, and Bangers & Mash. Served with buttered cabbage and brown bread. 24

BANGERS & MASH
Irish sausages on a mound of colcannon with Guinness-onion gravy, buttered cabbage, and brown bread. 18

Sub vegetarian sausage for 3

Top it with Irish Stew instead of gravy for 3

NEW! BRAISED CORNED BEEF
Brined for 21 days, mustard rubbed, cooked slow and low until fork tender. Served with buttered cabbage, roasted red potatoes, Guinness-honey glazed carrots, and brown bread. 25

FISH & CHIPS
Hand-dipped Haddock in a house-made Harp Lager batter. Served with creamy remoulade or chili horseradish sauce. 24

CHICKEN & CHIPS
Pickle-brined, hand-breaded tenderloins served with Irish whiskey barbecue sauce or honey mustard. 18.50

CLASSIC SIDES 4.50
• Colcannon • Buttered Cabbage • Roasted Red Potatoes • Meg's Slaw • Guinness-Honey Glazed Carrots • O'Malley's Chips

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