



## BREAKFAST

*we proudly serve windy knoll farm organic cage free eggs substitute egg whites | 1*

**GREEK YOGURT & FRUIT BOWL** seasonal melon and berries, vanilla greek yogurt, housemade granola | 12 GF V

**SCONES & HOT HONEY BASKET** irish cheddar scones, calabrian hot honey | 10 V

**AVOCADO TOAST** sunny side up egg, cucumber, radish, everything bagel seasoning, micro greens, sourdough \* | 12 V

**SUNRISE BREAKFAST** 2 eggs, choice of bacon or irish sausage, breakfast potatoes, toast \* | 15

**D4 EGGS BENEDICT** corned beef, poached eggs, tomato, hollandaise, breakfast potatoes\* | 16

**HASH & EGGS** 2 eggs, housemade corned beef hash, breakfast potatoes, toast\* | 18

**HUEVOS RANCHEROS** 2 eggs, cheddar jack, black beans, guacamole, pico de gallo, sour cream, jalapeno, corn tortillas\* | 16

**FARMER'S SCRAMBLE** 3 scrambled eggs, mushrooms, red peppers, spinach, goat cheese, breakfast potatoes, toast | 17 V

**DUBLIN OMELET** irish sausage, red pepper, onion, irish cheddar, breakfast potatoes, toast | 16

**SPINACH FETA OMELET** baby spinach, feta, onion, gruyere, breakfast potatoes, toast | 16 V

**BREAKFAST SANDWICH** scrambled eggs, applewood smoked bacon, tomato, american cheese, english muffin, breakfast potatoes | 15

**FRENCH TOAST** challah bread, cinnamon, powdered sugar, fresh berries | 14 substitute real maple syrup | 1 V

### IRISH BREAKFAST

2 eggs, 2 irish sausages, 2 irish rashers, irish beans, grilled tomato, mushroom caps, breakfast potatoes, toast\* | 19

## SIDES

**TWO EGGS\*** | 4 **SLICED TOMATOES** | 3 **BREAKFAST POTATOES** | 4 **IRISH BEANS** | 4 **RASHERS** | 5 **BACON** | 5 **SAUSAGE** | 5 **TOAST** | 3 **CORNED BEEF HASH** | 9 **FRUIT** | 4

## COFFEE AND TEA

*Nespresso Premium Espresso*

**ESPRESSO** | 4 **AMERICANO** | 4 **DOUBLE ESPRESSO** | 5.5 **CAPPUCCINO** | 5 **LATTE** | 6

*Two Brothers Locally Roasted Organic Brewhouse Coffee*

**REGULAR OR DECAF** | 3.5

**TWO BROTHERS LEVIATHAN COLD BREW COFFEE** | 4

**BARRY'S IRISH BREAKFAST TEA** | 3.75

**TWO BROTHERS BLACK ICED TEA** | 3.75

**GHIRADELLI HOT CHOCOLATE** | 5

## BRUNCH

### BOTTOMLESS

90 MINUTE TIME LIMIT

**MIMOSAS AND BELLINIS** | 20 per person

**RED SANGRIA** | 24 per person

*\*valid with purchase of an entree*

## SOUP AND SALAD

**SOUP OF THE DAY** made fresh daily | 8

**FRENCH ONION SOUP** melted gruyere, crostini | 10

**HOUSE SALAD** field greens, bacon, chopped egg, carrots, roasted corn, red cabbage, tomatoes, croutons, house vinaigrette | 14

**CHOPPED CHICKEN** romaine, grilled chicken, corn, tomato, avocado, goat cheese, dates, almonds, balsamic vinaigrette | 19 GF

**D4 COBB** mixed greens, crispy chicken, avocado, chopped egg, bleu cheese crumbles, bacon, tomato, buttermilk ranch | 19

## LUNCH

**BURRATA & ROASTED BEETS** roasted beets, oranges, arugula, cranberry vinaigrette, toasted country bread | 15 V

**BEEF SHORT RIB NACHOS** black beans, cheddar jack, jalapenos, pico de gallo, guacamole, sour cream | 18

**BEER BATTERED CHICKEN FINGERS** habañero ranch, ancho bbq and chipotle aioli dipping sauces | 18

**GROWN UP GRILLED CHEESE** gruyere, irish cheddar and smoked gouda, tomato jam, arugula, sourdough | 18 V

**D4 BURGER** 1/2 pound angus beef patty, irish cheddar, fried onion curls, lettuce, tomato, pretzel bun\* | 19

*add Fried Egg | 1 sub plant based vegan patty | 1*

**REUBEN** 3/4 pound house braised corned beef, baby swiss, sauerkraut, 1000 island, seeded rye bread | 24

**PULLED PORK** braised duroc pork, housemade bbq sauce, chipotle slaw, brioche roll | 18

**GRILLED CHICKEN SANDWICH** baby swiss, avocado, bacon, lettuce, tomato, chipotle aioli, sourdough | 20

**FISH & CHIPS** beer battered fresh icelandic cod, housecut fries, danish ball head coleslaw | 25

## DESSERTS

**MINI APPLE PIE** vanilla bean ice cream | 10

**SKILLET COOKIE** warm housemade chocolate chip and m&m cookie, vanilla bean ice cream | 10

**BREAD PUDDING** crème anglaise, candied walnuts | 10

**ICE CREAM** vanilla bean | 7 GF

\* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

## BRUNCH COCKTAILS

### DAYBREAK MULE

stoli, orange juice, lime, ginger beer | 12

### PINK ST. GERMAIN

grüet rosé sparkling wine, st. germain liqueur, lemon juice, soda splash | 14

### SUNSHINE SPRITZ

aperol, pineapple, lime, prosecco | 14

### ESPRESSO MARTINI

stoli vanil, espresso, kahlua, simple syrup | 14

### D4 BLOODY MARY

stoli, dill pickle, bacon, green olive, cheese, tomato, celery, basil | 12

## MIMOSAS | 9

**CLASSIC** fresh squeezed orange juice, sparkling wine

**GRAPEFRUIT SPARKLER** moscato d'asti, fresh squeezed grapefruit juice

**PEACH MELBA** peach nectar, stoli razberi, sparkling wine

**PALOMA** cazadores blanco tequila, grapefruit, lime, grenadine, sparkling wine

**POMEGRANATE GINGER** pomegranate juice, lime, ginger, sparkling wine

**BLACK MIMOSA** guinness, sparkling wine

## CRAFT COCKTAILS

### BEE STING MARTINI

tito's, st. germain, grapefruit, lime, orange bitters | 14

### BLACK WALNUT OLD FASHIONED

old forester 100 bourbon, nocello walnut liqueur, black walnut bitters | 15

### CLASSIC PALOMA

cazadores blanco tequila, grapefruit, lime, triple sec, simple syrup, tajin rim | 14

### BLACK CURRANT MULE

stoli vodka, black currant, lime, ginger beer | 12

### IRISH SMASH

powers irish whiskey, muddled raspberry and basil, lemon | 15

### POM SPARKLER

rosemary infused st. germain, pomegranate, lemon, cranberry bitters, prosecco | 14

### RED SANGRIA

red wine, brandy, cointreau, pomegranate, orange, seasonal fruit Glass 11 | Pitcher 36

## MOCKTAILS

### BASIL RASPBERRY FIZZ

muddled basil and raspberries, lemon, soda water | 11

### PEACHY KEEN

peach nectar, fresh orange, ginger beer | 9

### LIMEADE RICKEY

seedlip garden, lime, simple syrup, vanilla, soda | 10

## DRAFT BEER

### IMPORT

**Guinness Irish Stout**, Ireland 4.1% | 10 20oz

**Harp Lager**, Ireland 4.3% | 8.5

**Stella Artois Euro Lager**, Belgium 5.2% | 8.5

**Smithwicks Red Ale**, Ireland 5% | 8.5

### CRAFT

**Allagash White Witbier**, Maine 5% | 8.5

**Begyle Blonde Ale**, Chicago 5.4% | 8.5

**Bell's Two Hearted IPA**, Michigan 7% | 8.5

**Dovetail Rotating Seasonal**, Chicago | 9

**Maplewood Son of Juice IPA**, Chicago 6.3% | 9

**Original Sin Hard Cider**, New York 6% | 8.5

## DRAFT COMBOS | 10

**Blacksmith** Smithwick's | Guinness

**Black & White** Allagash White | Guinness

**Black Velvet** Original Sin Cider | Guinness

**Black Widow** Allagash White | Original Sin Cider

Black Currant

**Dirty Blonde** Begyle Blonde | Guinness

**Half & Half** Harp | Guinness

**Boozy Apple** Original Sin Cider | Jameson Irish Whiskey

## BOTTLES AND CANS

### IMPORT

**Lefe Blonde Pale Ale**, Belgium 6.6% | 7.5

**Modelo Especial**, Mexico 4.4% | 7.5

**Krombacher Pils**, Germany 4.8% | 8

**Delirium Tremens Pale Ale**, Belgium 8.5% | 12

**Weihenstephaner Hefe Weissbier**, Germany 5.4% | 9 500ml

**Guinness Zero (non-alcoholic)** | 8.5

**Heineken** | 7.5

**Heineken 0.0 (non-alcoholic)** | 7.5

### CRAFT

**Lagunitas IPA**, California 6.2% | 8

**New Holland Dragon's Milk Bourbon Barrel Stout**, Michigan 11% | 10

**Kentucky Bourbon Barrel Ale**, Kentucky 8.2% | 9

**Dogfish Head SeaQuench Sour Ale**, Delaware 4.9% | 8

**Sam Adams Just the Haze IPA (non-alcoholic)** | 7.5

**Stone Hazy IPA**, California 7% | 8

### LOCAL

**Goose Island 312 Pale Wheat**, Chicago 4.2% | 7.5

**Off Color Apex Predator Farmhouse Ale**, Chicago 6.5% | 8

**Alarmist Le Jus West Cost IPA**, Chicago 6% | 9

**Spiteful God Damn Pigeon Porter**, Chicago 8.27% | 8

**Two Brothers Prairie Path (Gluten Removed) GoldenAle**, Illinois 5.2% | 7.5

### DOMESTIC

**Coors Light** | 7 **Miller Light** | 7

## WINE

### HOUSE

**Rex Goliath** | 10 • 40

**Pinot Grigio** | **Sauvignon Blanc** | **Chardonnay** Australia

**Pinot Noir** | **Cabernet** California

### WHITES

**Lagaria Pinot Grigio** Friuli-Venezia, Italy | 11 • 44

**Selbach Riesling** Mosel, Germany | 11 • 44

**Better Half Sauvignon Blanc** Marlborough, New Zealand | 12 • 44

**Baileyana Firepeak Chardonnay** Central Coast, CA | 14 • 56

### ROSÉ

**Diora Rose of Pinot Noir** Monterey, CA | 12 • 48

### REDS

**Bread & Butter Pinot Noir** California | 12 • 48

**La Posta Paulucci Malbec** Mendoza, Argentina | 11 • 44

**Four Vines, The Kinker Cabernet Sauvignon** Paso Robles, California | 12 • 48

**Alexander Valley Red Blend** Alexander Valley, California | 14 • 56

**Masciarelli Montepulciano** Abruzzo, Italy | 12 • 48

**Klinker Brick Old Vine Zinfandel Lodi** California | 56

### SPARKLING

**Wycliff Sparkling Wine** California | 8 • 40

**La Farra D.O.C. Brut Prosecco** Veneto, Italy | 11 • 48

**Grüet Rosé Sparkling** New Mexico | 12 • 52

**Bricco Riella Moscato D'Asti** Piedmont, Italy | 11 • 48

**Veuve Clicquot Yellow Label Brut** Reims, France | 110

## BOTTLED SOFT DRINKS

**Sprecher's Ginger Beer** | 4.5

**Sprecher's 16oz Root Beer** | 5

**Pellegrino (500 ml)** | 7

## CIDERS & HARD SELTZERS

**Sam Smith Organic Perry Cider**, UK 5% | 8

**White Claw Hard Seltzer** Black Cherry 5% | 8

**High Noon Hard Seltzer** 4.5% | 9

Watermelon | Mango | Pineapple | Passion Fruit