



## ≡≡≡ SMALL PLATES ≡≡≡

### **Ahi Tuna\***

sushi grade, ponzu glaze, avocado, cucumbers, crispy wontons, sesame seeds, avocado-lime cream 13

### **Garlic Braised Lamb**

pulled lamb shank, yukon mashed, red wine-herb reduction 15

### **Baked Spinach & Artichoke Dip**

five cheese blend, roasted garlic, corn tortilla chips 9.5 (v)

### **Brussels Sprouts**

balsamic vinaigrette 8.5 (gf, v)

### **Nachos**

pulled pork or mexican spiced chicken, pickled jalapeños, queso, black beans, tomatoes, lettuce, salsa, sour cream 13.5

### **Cajun Cod Bites**

ale battered wild atlantic cod, house tartar, spicy aioli, lemon 11

### **Scotch Egg**

farm fresh egg wrapped in sage-sausage, guinness-whole grain mustard 7

### **Pub Wings**

buffalo, sweet chili, bbq, celery, blue cheese dressing 10.5

### **Irish Chips & Curry**

traditional irish curry sauce & golden fries 7 (v)

### **Hand Cut Chicken Tenders**

ale battered, irish chips, ranch, bbq 10.5

### **Bavarian Pretzel Sticks**

house queso, honey mustard 9.5 (v)

## ≡≡≡ SOUPS & SALADS ≡≡≡

### **Potato-Leek Soup**

traditional irish recipe 5

### **Summer Berry**

mixed greens, strawberries, grapes, crumbled blue, candied pecans, raspberry vinaigrette 10.5 (gf, v)

### **Roasted Beet**

arugula, feta cheese, candied pecans, red onions, balsamic vinaigrette 10.5 (gf, v)

### **Farmer's "Mark It" Salad**

select items from the "mark it" salad list 10.5 (gf, v)

### **Chicken Tortilla**

queso fresco, avocado-lime cream 5.5

### **Southwest**

romaine, cheddar, applewood bacon, spiced black beans, bell peppers, tomatoes, tortilla strips, bbq, ranch 10.5

### **Public House**

greens, red onions, tomatoes, croutons, cucumbers, lemon vinaigrette 4.5 / 9 (v)

### **Classic Caesar**

romaine, parmesan croutons, grated parmesan, caesar 4.5 / 9

**add ons** | all-natural grilled chicken 5 / crispy chicken 5 /  
roasted turkey 5 / faroe island salmon\* 10

**house made dressings:** lemon vinaigrette, raspberry vinaigrette, caesar,  
blue cheese, balsamic vinaigrette, honey mustard, ranch, 1000 island

## ≡≡≡ MAIN PLATES ≡≡≡

### **Voodoo Chicken Pasta**

blackened grilled chicken, cajun alfredo sauce, onions, bell peppers, penne pasta 19

### **Blackened Wild Salmon\***

sustainable faroe island salmon, ponzu glaze, green beans, roasted red skins, lemon 24

### **Baked Mac & Cheese**

gruyère, sharp cheddar, provolone, parmesan, penne pasta 14 (v)  
add grilled chicken 5

### **Pub Meatloaf**

guinness gravy, crispy onions, sautéed zucchini, yukon mashed 16

### **Chicken Pot Pie**

herb-baked chicken, onions, peas, carrots, celery, baked flaky crust 16

### **Tacos**

red cabbage slaw, house salsa, queso fresco, avocado-lime cream, cilantro, flour tortillas 15  
- slow roasted pulled pork  
- mexican spiced chicken



## TRADITIONAL IRISH DISHES

### Corned Beef & Cabbage

wigley's corned beef, braised carrots, red skin potatoes, natural jus 18 (gf)

### Fish & Chips

ale battered wild atlantic cod, house tartar, house slaw, lemon 17

### Lamb Shank Irish Stew

carrots, parsnips, celery, onions, red wine-herb demi-glace, yukon mashed 20

### Pub Breakfast\*

two eggs, traditional irish bangers, wigley's corned beef hash, toast 13

### Bangers & Mash

traditional irish sausages, yukon mashed, sautéed zucchini, guinness gravy 16

### Shepherd's Pie

seasoned angus ground beef, onions, carrots, peas, yukon mashed 16  
add irish cheddar 1.5

## SANDWICHES, BURGERS & WRAPS

served with kettle crisps & pickle / substitute irish chips (fries) 1.5

### Steak & Cheese

shaved garlic ribeye, provolone, onions, mushrooms, italian roll 14.5  
add mild giardiniera 1

### The Cuban

roasted pulled pork, honey ham, swiss, garlic pickles, dijon mustard, pressed cuban bun 13

### Corned Beef Melt

wigley's house cured corned beef, swiss, red cabbage slaw, spicy aioli, grilled marbled rye 13

### Crispy Chicken

smithwick's ale battered, arugula, truffle-black pepper aioli, garlic pickles, brioche bun 12.5

### O'Callaghan's Burger\*

half pound angus, applewood bacon, sharp cheddar, truffle-black pepper aioli, crispy onions, arugula, brioche bun 15

### Classic Burger\*

half pound angus, lettuce, tomatoes, red onions, brioche bun 11.5

### Turkey Avocado BLT Wrap

avocado, applewood bacon, lettuce, tomatoes, mayo, flour tortilla 13

### Turkey Reuben

roasted turkey, swiss, cole slaw, 1000 island, grilled marbled rye 12.5

### Ham & Brie Panini

honey ham, brie, gala apples, arugula, honey mustard, grilled italian roll 13

## SIDES

Side Mac & Cheese 7

Green Beans 4

Zucchini 4

Corned Beef Hash 8

Irish Chips (fries) 3

Yukon Mashed 3.5

Roasted Red Skins 3.5

## SWEETS

### Bread Pudding

seasonal selection 8

### Chocolate Ganache Cake

chocolate sauce 8

### Vanilla Bean Cheesecake

raspberry sauce 8

Our menus are sanitized after each use.

We proudly serve wild caught atlantic cod, sustainable faroe island salmon, fresh all-natural chicken & turkey, fresh angus ground beef & wigley's corned beef.

### gf- gluten free | v- vegetarian

Any menu item, including items that are designated gluten free, may come in contact with nuts or gluten during preparation, cooking or serving. Please inform our staff if you are gluten intolerant.

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

20% gratuity will apply to parties of 6 or more.