



# SUNDAY BRUNCH MENU

## ≡≡≡ SMALL PLATES ≡≡≡

### **Avocado Toast**

goat cheese, lemon vinaigrette,  
tomatoes, everything toast 7

### **Scotch Egg**

farm fresh egg wrapped in sage-sausage,  
guinness-whole grain mustard 6.5

### **Ahi Tuna**

avocado, cucumber, crispy wontons,  
sesame seeds, ponzu 11

### **Corned Beef Hash**

hash browns, onions, peppers 8.5  
add eggs 2

### **Heirloom Tomato & Mozzarella**

basil-walnut pesto, balsamic glaze,  
toasted baguette 10

### **Guinness Chili 5**

add cheese & sour cream 1

### **Potato Leek Soup**

traditional irish recipe 4

## ≡≡≡ MAIN PLATES ≡≡≡

### **Cajun Shrimp & Cheddar Grits**

dearborn andouille sausage, irish cheddar,  
cherry pepper olive oil, jalapeños 14 / add eggs 2

### **O'Callaghan's Benedict**

wigley's house cured corned beef,  
hollandaise, hash brown casserole 12

### **Classic Benedict**

dearborn country ham, hollandaise,  
hash brown casserole 10

### **Huevos Rancheros**

eggs, flour tortilla, ranchero beans, colby jack,  
roasted tomato salsa, sour cream & lettuce 11

### **Irish Frittata**

traditional irish bangers, irish cheddar,  
onions, hash brown casserole 11

### **Veggie Frittata**

goat cheese, zucchini, tomatoes, onions,  
mushrooms, hash brown casserole 10

### **Pub Breakfast**

eggs, traditional irish bangers,  
corned beef hash, toast 12

### **Belgian Malted Waffle**

michigan maple syrup, fresh sweet cream 8  
add seasonal berries 3 / add nutella 2

### **Corned Beef Melt**

house cured wigley's corned beef, red slaw,  
baby swiss, spicy aioli, marbled rye 12

### **Shepherd's Pie**

seasoned ground beef, carrots, onions, peas,  
yukon mashed 14 / add irish cheddar 1.5

### **Fish & Chips**

ale battered wild atlantic cod,  
house tartar, house slaw, lemon 15

### **Summer Berry Salad**

mixed greens, strawberries, grapes,  
crumbled blue, candied walnuts,  
raspberry vinaigrette 9.5 (gf, v)

### **SIDES 4**

bangers / applewood bacon / country ham /  
andouille sausage / hash brown casserole



## BRUNCH COCKTAILS

without cocktails, it's just breakfast.

### O'Callaghan's Bloody Mary

Tito's, Zing Zang Bloody Mary, Guinness,  
Garlic Pickle, Celery Salt, Lime 8

### Iced Guinness Cold Brew

Guinness, Cold Brew Coffee, Vanilla Sweet Cream 7

### Pub Screwdriver

Stoli Ohranj, Bowers Harbor Riesling & Fresh OJ 8

### Blood Orange Mule

Tito's, Solerno Blood Orange Liqueur, Fresh OJ,  
Gosling's Ginger Beer 8

### Irish Coffee

Jameson Irish Whiskey, Sugar, Coffee, Fresh Sweet Cream 8

### Bailey's Coffee 8

J Roget Mimosa 8 / La Marca Prosecco Mimosa 11

## DRAUGHTS

Guinness Stout  
Smithwick's Irish Ale  
Harp Lager  
Magners Irish Cider  
Perrin Blackberry IPA  
Bell's Two Hearted Ale  
Bell's Best Brown  
Old Speckled Hen English Fine Ale  
Stella Artois Lager  
Hacker-Pschorr Weisse  
Founders All Day IPA  
Rochester Mills Nitro Milkshake Stout  
Rochester Mills Juice Bigalow Juicy IPA  
Blake's Flannel Mouth Hard Cider  
Short's Local's Light  
Short's Soft Parade Shandy  
Blue Moon White Ale  
Great Lakes Edmund Fitzgerald Porter  
Deschutes Fresh Squeezed IPA  
Bud Light  
Rotating Seasonal Taps\*

## WHITE WINE

Sparkling Wine, J Roget, New York 7  
Prosecco, La Marca, Italy 10  
Riesling, Bowers Harbor, Michigan 9 / 35  
Rose, Eufhoria, Washington- 12oz can 14 (2 glasses)  
Pinot Grigio, Ruffino, Italy 9 / 35  
Sauvignon Blanc, Nautilus, New Zealand 9 / 35  
Chardonnay, Angeline, California 8 / 31  
Chardonnay, La Crema, Monterey 10 / 39

## RED WINE

Pinot Noir, Angeline, California 8 / 31  
Pinot Noir, Meiomi, Monterey 10 / 39  
Merlot, Angeline, Paso Robles 8 / 31  
Cabernet Sauvignon, Angeline, California 8 / 31  
Cabernet Sauvignon, Louis Martini, California 10 / 39