**Small Plates**

**Scotch Eggs**

guinness-whole grain

mustard

$71

**Charred Brussels Sprouts**

balsamic vinaigrette

$46

**Pub Wings**

buffalo, sweet chili,

sweet baby ray’s bbq,

celery, blue cheese

$76

**Spinach & Artichoke Dip**

tortilla chips

$68

**Baked Brie**

candied walnuts,

seasonal berry compote,

toasted baguette

$76

**Blackened Chicken Nachos**

jalapenos, house queso, tomatoes, scallions, lettuce, salsa, sour cream

$84

**Small Plates**

**Corned Beef Hash**

crispy red skins, red onions,

bell peppers

$68

**Bavarian Pretzels**

queso, sweet & spicy mustard

$68

**Rare Seared Ahi Tuna**

pink peppercorn crust,

soy-sweet chili, wasabi,

pickled ginger

$84

**Chicken Tenders**

irish chips, ranch, bbq

$72

**Garlic Shrimp**

white wine, shallots, butter,

grilled lemon, toasted baguette

$80

**Soups**

**Potato Leek Soup**

traditional irish recipe

$36

**Guinness Chili**

scallions

$48

**Salads**

**Public House**

greens, croutons, tomatoes,

red onions, cucumbers,

dijon-red wine vinaigrette

$44

**Classic Caesar**

romaine, house croutons,

parmesan, roasted garlic caesar

$44

**O’Callaghan’s Chopped**

mixed greens, egg, blue cheese,

tomatoes, chick peas, cucumbers,

dijon-red wine vinaigrette

$49

**Roasted Beets**

arugula, goat cheese,

candied walnuts, red onions,

balsamic vinaigrette

$57

**Salad Add Ons**:

grilled chicken $44

**house made dressing**:

 dijon-red wine vinaigrette,

raspberry vinaigrette,

roasted garlic caesar,

blue cheese, 1000 island,

sweet & spicy, ranch

**Main Plates**

**Corned Beef & Cabbage**

house cured wigley’s

corned beef, carrots,

 red skins, natural jus

$176

**Mac & Cheese**

five cheese blend,

cavatappi pasta

$143

**Shepherd’s Pie**

seasoned ground beef, carrots, onions, peas, yukon mashed

$154

**O’Callaghan’s Meatloaf**

guinness gravy, yukon mashed,

sautéed green beans

$165

**Guinness Braised Short Rib**

eight hour slow cooked,

guinness reduction,

yukon mashed, green beans

$231

**Scottish Salmon**

soy-sweet chili glazed,

roasted red skins,

sautéed green beans

$209

**Main Plates**

**Lamb Shank Irish Stew**

braised parsnips, carrots,

celery, onions, yukon mashed

$187

**Sautéed Lemon Shrimp**

white wine-garlic butter, broccolini, irish cheddar

polenta cake

$176

**Bangers & Mash**

traditional irish sausages,

guinness gravy, green beans

$165

**Rosemary-Garlic**

**Grilled Chicken**

truffle-shallot jus, broccolini,

 irish cheddar polenta cake

$176

**Sweets**

**Irish Bread Pudding**

seasonal selection

$77

**Chocolate Ganache Cake**

raspberry sauce

$77

**Vanilla Bean Cheesecake**

mixed berry reduction

$77

**Sides**

**Green Beans** $39

**Broccolini** $44

**Yukon Mashed** $33

**Roasted Red Skins** $33