



SMALL PLATES

Whipped Feta Dip

strawberry compote, fresh thyme, salted pistachios, toasted baguette 15.5

Bang Bang Shrimp

crispy shrimp, sweet chili sauce, sesame seeds, scallions 16.5

Reuben Rolls

wigley's house-cooked corned beef, hand rolled wontons, sauerkraut, swiss, 1000 island dressing 15.5

Scotch Egg

hard boiled egg wrapped in sage-sausage, guinness-whole grain mustard 12

Bavarian Pretzel Sticks

house queso & honey mustard 13.5 (v)

Charred Shishito Peppers

garlic infused olive oil, lemon, maldon sea salt, spicy aioli 12 (gf, v)

Irish Boxty

traditional irish potato pancakes, wigley's house-cooked corned beef, cabbage, carrots, 1000 island 15

Ahi Tuna*

sushi-grade yellowfin, avocado, cucumbers, crispy wontons, sesame seeds, soy-ponzu glaze 17.5

Cheeseburger Sliders

three angus sliders, american cheese, garlic pickles, 1000 island, brioche buns 16

Baked Spinach & Artichoke Dip

parmesan-reggiano, mozzarella, provolone, corn tortilla chips 13.5 (v)

Pub Wings

fresh wings, buffalo, garlic-parmesan, sweet chili or bbq, celery, ranch 16

Chicken Nachos

spiced grilled chicken, queso, black beans, pico de gallo, pickled jalapeños, lettuce, corn tortilla chips, salsa, sour cream 17

Chips & Curry

traditional irish curry sauce 10 (v)

Hand-Cut Chicken Tenders

smithwick's ale-battered fresh tenders, irish chips, house ranch, house bbq 16

SOUPS & SALADS

Potato-Leek Soup

traditional irish recipe 6.5 / 8

Roasted Beet Salad

arugula, mandarin oranges, crumbled feta, candied pecans, red onions, raspberry vinaigrette 16.5 (gf, v)

Strawberry & Candied Pecan Salad

mixed greens, strawberries, feta, candied pecans, dried cranberries, raspberry vinaigrette 16.5 (gf, v)

Farmer's "Mark It" Salad

select from the "mark it" salad list 17.5

Seasonal Soup

please ask your server 7 / 8.5

Quinoa-Lentil Salad

arugula, parmesan-reggiano, chick peas, tomatoes, red onions, cucumbers, carrots, lemon-herb vinaigrette 16.5 (gf, v)

Classic Caesar Salad

crisp romaine, parmesan-reggiano, baked croutons, roasted garlic caesar 7 / 14 (v)

Public House Salad

mixed greens, red onions, tomatoes, croutons, cucumbers, lemon-herb vinaigrette 6.5 / 13 (v)

add ons / grilled chicken 6.5 / crispy chicken 6.5 / roasted turkey 6 / faroe island salmon* 13

house-made dressings: lemon-herb vinaigrette, raspberry vinaigrette, blue cheese, roasted garlic caesar, honey mustard, ranch, 1000 island

MAIN PLATES

Lemon-Dill Faroe Island Salmon*

fresh sustainable hand-cut salmon, lemon-dill butter, green beans, roasted red skin potatoes 30

Garlic-Parmesan Chicken

grilled natural chicken, garlic-parmesan butter, yukon mashed, zucchini 24

Voodoo Chicken Pasta

blackened grilled chicken, cajun alfredo sauce, onions, bell peppers, cavatappi pasta 25

Blackened Shrimp Bowl

sautéed blackened shrimp, avocado, quinoa-lentil, pico de gallo, romaine, black beans, cilantro-lime crema 25.5

Baked Mac & Cheese

gruyère, sharp cheddar, provolone, parmesan-reggiano, cavatappi pasta 18.5 (v)
add grilled chicken 6.5

Chicken Pot Pie

hand shredded herb-roasted chicken, braised onions, peas, carrots, celery, baked puff pastry 23



TRADITIONAL IRISH DISHES

Corned Beef & Cabbage

wigley's house-cooked corned beef, braised carrots, red skin potatoes, natural au jus 29 (gf)

Fish & Chips

smithwick's ale-battered wild atlantic cod, house lemon-caper tartar sauce, house cole slaw, lemon 25

Lamb Shank Irish Stew

slow braised lamb shank, carrots, celery, onions, yukon mashed, red wine-herb demi glace 30

Pub Breakfast*

two eggs, imported irish rashers, traditional irish bangers, house corned beef hash, rye toast 20

Bangers & Mash

traditional irish sausages, yukon mashed, zucchini, house guinness gravy 23

Shepherd's Pie

seasoned angus ground beef, onions, carrots, peas, yukon mashed 24
add sharp cheddar 2

SANDWICHES, BURGERS & WRAPS

served with kettle crisps & pickle / substitute irish chips (fries) 2.5

substitute sweet potato fries 3.5 / substitute gluten free bun 1.5

Irish Toastie

imported irish rashers, sharp cheddar, mozzarella, caramelized onions, tomatoes, guinness mustard, grilled ciabatta 16

Pesto Chicken Focaccia

grilled chicken, house pesto, roasted bell peppers, arugula, grilled herb-cheese focaccia 17.5

Corned Beef Melt

wigley's house-cooked corned beef, swiss, red cabbage slaw, spicy aioli, grilled marbled rye 17.5

Parmesan-Crusted Caesar Wrap

grilled natural chicken, romaine, parmesan-reggiano crust, baked flour tortilla 16.5

Crispy Cod

smithwick's ale-battered wild atlantic cod, lettuce, tomato, house-made tartar, lemon, toasted brioche bun 17

Steak & Cheese

shaved garlic ribeye, provolone, mozzarella, mushrooms, onions, grilled italian roll 19

O'Callaghan's Burger*

fresh angus, sharp cheddar, garlic aioli, applewood bacon, lemon-dressed arugula, crispy leeks, toasted brioche bun 23

Classic Burger*

fresh angus, lettuce, tomatoes, red onions, toasted brioche bun 16

Turkey Avocado BLT Wrap

roasted turkey, avocado, applewood bacon, lettuce, tomatoes, mayo, flour tortilla 17.5

Turkey Reuben

roasted turkey, house cole slaw, swiss, 1000 island, grilled marbled rye 16.5
sauerkraut available upon request

Crispy Chicken

ale-battered chicken, garlic aioli, pickles, lemon-dressed arugula, brioche bun 17

SIDES

Side Mac & Cheese 9.5

Green Beans 6

Zucchini 6

Corned Beef Hash 8.5

Sweet Potato Fries 6

Irish Chips (fries) 5

Yukon Mashed 5

Roasted Red Skins 5

DESSERTS

Bread Pudding

seasonal selection 12

Guinness Ice Cream

chocolate-caramel brownie, sweet cream, strawberry 12

Chocolate Ganache Cake

chocolate sauce, sweet cream, mixed berries 12

Crème Brûlée Cheesecake

raspberry sauce, sweet cream, mixed berries 12

We proudly serve wild-caught atlantic cod, sustainable faroe island salmon, fresh natural chicken, fresh angus ground beef & house-cooked 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 and/or serving. *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.