EST. 2001
SEAN O'CALLAGHAN'S
TRADITIONAL IRISH PUBLIC HOUSE

SMALL PLATES

Boursin Stuffed Mushrooms
garlic-herb french cream cheese,
parmesan-panko crust,
lemon-dressed arugula 14.5 (v)

Short Rib Quesadilla
guinness braised short rib,
mexican cheese, house salsa,
sour cream, crispy flour tortilla 17.5

Reuben Rolls
wigley's 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 12.5

Bavarian Pretzel Sticks
house queso & honey mustard 13.5 (v)

Charred Brussels Sprouts
honey-sriracha 12.5 (v)

Irish Boxty
traditional irish potato pancakes,
wigley's house-cooked corned beef,
cabbage, carrots, house 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
roasted garlic, mozzarella, provolone,
parmesan, corn tortilla chips 14 (v)

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

Chicken Nachos
spiced grilled chicken, house queso, salsa,
black beans, pickled jalapeños, lettuce,
tomatoes, sour cream, tortilla chips 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)

Apple & Candied Pecan Salad
mixed greens, honeycrisp apples, 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 (gf, v)

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, 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 / 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

Guinness Braised Short Rib
five hour slow roasted, yukon mashed,
red wine-herb reduction, broccolini,
pickled red cabbage slaw 35

Blackened Faroe Island Salmon*
fresh sustainable hand-cut salmon,
soy-ponzu glaze, broccolini,
roasted red skin potatoes 30 (gf)

Pub Meatloaf
seasoned custom blend ground beef,
crispy leeks, guinness gravy,
sautéed zucchini, yukon mashed 24

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

Baked Mac & Cheese
gruyère, sharp cheddar, provolone,
parmesan, 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 24

TRADITIONAL IRISH DISHES

Corned Beef & Cabbage
wigley's house-cooked corned beef,
braised carrots, red skin potatoes,
natural au jus 29.5 (gf)

Fish & Chips
smithwick's ale-battered wild atlantic cod,
house lemon-caper tartar sauce,
house cole slaw, lemon 25.5

Lamb Shank Irish Stew
slow braised lamb shank, carrots, celery,
onions, yukon mashed,
red wine-herb demi glace 31

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 custom blend ground beef,
onions, peas, carrots, 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

Hot Honey Fried Chicken
smithwick's ale-battered chicken,
roasted garlic aioli, pickles,
lemon-dressed arugula, brioche bun 17.5

Pesto Chicken Focaccia
grilled chicken, roasted bell peppers,
house pesto, lemon dressed 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 18

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

Chipotle Chicken Cheesesteak
mexican spiced grilled chicken,
provolone, mozzarella, onions, peppers,
chipotle aioli, grilled italian roll 17.5

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

O'Callaghan's Burger*
fresh custom blend, cheddar, garlic aioli,
applewood bacon, lemon-dressed arugula,
crispy leeks, toasted brioche bun 23

Classic Burger*
fresh custom blend, lettuce, tomatoes,
red onions, toasted brioche bun 16.5

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

Parmesan-Crusted Caesar Wrap
grilled chicken, romaine, house caesar,
parmesan crust, baked flour tortilla 16.5

SIDES

Side Mac & Cheese 9
Broccolini 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

Chocolate Ganache Cake
chocolate sauce, sweet cream,
mixed berries 12

Blueberry-White Chocolate Cheesecake
blueberry 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

Menu items designated gluten free, may come in contact with gluten during preparation.

3% credit card fee will be applied to all credit card transactions. This is a processing fee by our credit card provider and is not a gratuity to our staff. The fee does not apply to cash or debit card payments.

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

*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.