



Where the FERGUS Meets the FOX

Irish food is like a song; it is simple and tasty on the tongue while filling and wholesome for the body and spirit. In short, pub food is comfort food. Our staff is proud to present many traditional as well as modern Irish dishes. We hope that you will find our food flavorful, our service warm and generous, and our tariff moderate. Sláinte!

STARTERS (Small plates for sharing)

MOLLY MALONE MUSSELS ❖

Fresh steamed mussels in white wine with sautéed garlic, cherry tomatoes, fresh herbs and a hint of cream. Served with fresh toasted crostinis. 11.60

CHEESE PLATE

A changing selection of domestic and imported cheese and seasonal accompaniments. 13.75

Pair with any bottle of wine and receive \$5 off the bottle!

COLCANNON POPPERS

Mashed potatoes whipped with Irish cheddar, cabbage and sautéed onions. Rolled in panko and fried. Served with Worcestershire gravy. 8.40

CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon sauce. 9.50

DRUNKEN MUSHROOMS

Sautéed mushrooms and garlic, deglazed with sweet honey & whiskey cream reduction, served over crostinis. 10.55

IRISH CHIPS

Thick-cut pub fries covered in either a mild, sweet curry sauce, OR creamy garlic parsley sauce. 6.35
add cheese .75

IRISH SPECIALTIES

Savor our house-made dishes, prepared from scratch.

Choice of potatoes: roasted baby reds or mashed.

CORNED BEEF & CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with buttered cabbage, bacon braised slaw, and roasted baby reds. 13.75

COTTAGE PIE

A nice variation of the classic: Seasoned shredded beef stewed with green peas, carrots and onions, topped with homemade mashed potatoes and baked to a golden brown. 13.75

GUINNESS® POT ROAST

Tender, slow cooked beef covered with our Guinness gravy, served with fresh sautéed vegetables, and choice of potato. 15.80

FISH & CHIPS

One of Ireland's favorite dishes. Smithwicks Irish Ale battered cod, deep fried and served with steak fries, coleslaw, lemon, homemade tartar sauce and a slice of rye bread served all you care to eat. 15.80

COUNTY CLARE MEATLOAF

A special blend of beef, veal and pork, perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with seasonal vegetables and choice of potato. 15.80

SHANNON RIVER SALMON

Fresh Atlantic salmon filet, pan seared and decoratively topped with our homemade dill cream sauce, served on a bed of lightly sautéed spinach with your choice of potato. 18.95

ENNIS LAMB SHANK

Succulent lamb shank, slow roasted in Guinness gravy served with root vegetables and mashed potatoes. 17.90

Please allow additional preparation time for this item.

Extra sauce or dressing? One additional is complimentary, more than one is .95 each.

❖ *Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.*

SOUPS & SALADS

IRISH ROOT SOUP

A perfect creamy purée of sweet potatoes, carrots, and leeks.
Cup 4.20, Bowl 5.25

THE PUB SALAD

Mixed baby greens, tomato, red onion, carrot and croutons. Served with your choice of dressing. (*Balsamic, raspberry vinaigrette, Parmesan peppercorn, Thousand Island*). 5.25

GRILLED SALMON SALAD

Grilled salmon on top of mixed greens, fried capers, onions, tomatoes, and goat cheese. Served tossed in balsamic vinaigrette. 13.65

O'CONNELL STREET SALAD

Seasonal fruit, aged cheddar cheese and spicy cashews on a bed of mixed greens tossed with a raspberry vinaigrette dressing. Topped with grilled chicken. 11.60

Vegetarian option - without chicken 8.60

DESSERTS

Artisan house-made desserts, prepared from scratch.

SEASONAL CREME BRÛLÉE

Delicate seasonally flavored custard with a crispy caramelized sugar topping. Finished with a dollop of fresh whipped cream. Ask your server for current flavor. 6.35

IRISH BREAD PUDDING

Traditional Irish bread pudding with raisins, soaked in warm whiskey butter sauce. 6.35

Ask your server about other seasonal specialty desserts.



SANDWICHES

All sandwiches (except Guinness® BBQ) served with your choice of fries, mashed potatoes, tater tots; OR for an extra 1.00 choose a small salad.

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled caraway seeded rye. 10.55

GRILLED CHICKEN

Grilled chicken breast, provolone, caramelized onion, lettuce, tomato, mayo, served on a brioche bun. 10.50
add bacon 1.00

ANGUS BURGER

Full Angus burger served on a brioche bun with lettuce tomato and onion on the side. 10.50

Customize your burger! Add these items for an additional .50 each:
Guinness BBQ, 1000 Island, creamy garlic sauce, curry sauce, Worcestershire cream gravy, caramelized onions, crispy onions, or sauerkraut.

For an additional .75 each:

Cheddar, provolone, Swiss, goat cheese, or Irish cheddar.

For an additional 1.00 each: Rasher or bacon.

EGANS MEATLOAF

Slices of our famous meatloaf topped with Worcestershire cream gravy, caramelized onions, and provolone cheese on our homemade potato bread. 11.60 *add bacon 1.00*

CORNED BEEF SANDWICH

Our housemade corned beef brisket on grilled rye, served with a side of horseradish sauce. 9.45

GUINNESS BBQ SANDWICH

Slow roasted Guinness BBQ pulled pork, creamy coleslaw, mashed potatoes served open face on a thick cut grilled homemade potato bread. Crowned with crispy fried onions. 10.35

IRISH GRILLED CHEESE

Irish cheddar, thick applewood smoked bacon, roasted garlic aioli, fresh spinach and tomatoes served on grilled wheat. 8.45

Vegetarian option - without bacon 7.45

No sniveling. No split checks. \$2 split plate charge.