

Traditional Soups & Stews

Irish Coddle

Sausage, bacon and potatoes highlight this traditional savory stew.
Served with bread and butter - 12.79

Irish Beef Stew

Tender beef sirloin, potatoes, carrots, peas, and celery in a savory sauce.
Served in a bread bowl - 12.79

Sides and Desserts

Beans and Greens

Spinach sautéed in garlic and butter with cannellini beans - 4.27

Irish soda bread and honey butter

3.27

Luck of the Irish Brownie

Our homemade decadent brownie smothered in whipped cream - 5.79

Fried potato wedges

Our unique fried potatoes - 5.29

Baileys Mocha Mousse

Served with whipped cream - 5.79

Irish Creme Cheesecake Cup

Chocolate graham cracker crust covered with Kahlua, layered with Baileys cheesecake and covered with whipped cream and chocolate sprinkles - 7.89

Colcannon with onion gravy

House made mashed potatoes with sautéed cabbage and our delightful onion gravy - 4.79

Irish Bread Pudding

Topped with whipped cream - 5.79

Irish Definitions

Colcannon

(COAL CANNON) A traditional vegetarian dish of mashed potatoes and cabbage

Coddle

Coddle (sometimes Dublin coddle) is an Irish dish which most commonly consists of layers of roughly sliced sausages and rashers with chunky potatoes, sliced onion, salt, pepper, and herbs.

Sláinte or slàinte (SLAN CHA) is a word literally translating as "health" in several Gaelic languages and is commonly used as a drinking toast in Ireland and Scotland.

Swaddled

Wrapped in sausage

Banger

An Irish or English sausage

Rarebit

A dish of melted and seasoned cheese on toast, sometimes with other ingredients.

Rashers

Rashers resemble ham and taste like a cross between ham and bacon.