




Lunch


Soups

NEW ENGLAND
CLAM CHOWDER 8

SOUP DU JOUR \$PTM

 GUINNESS
FRENCH ONION SOUP 8

Appetizers

 POTSTICKER OF THE DAY 10

HOUSE MADE STUFFED CLAMS 11

PRETZEL 10
With Cheese Sauce & Spicy Mustard


 POUTINE FRIES 10
With Cheese Curds & Chicken Gravy


MARYLAND STYLE CRAB CAKES 16
Served with Lime Cilantro Aioli & Chipotle Aioli

 SEARED SCALLOPS (GF) 18
Served With Red Pepper White Bean Puree, Pancetta, Garlic Spinach, Balsamic Glaze

ASIAN STYLE CALAMARI 14
*Hoisin Sauce, Wasabi Aioli, Scallions, Dried Edamame,
Sesame Seeds, Fried Wonton Strips*

Salads

 HOUSE SALAD (GF) 10
*Mixed Greens, Tomatoes, Cucumbers, Onions,
Julienne Vegetables, Choice Of Dressing*

 *TERIYAKI FLANK STEAK SALAD (GF) 17
*Mixed Greens, Kimchi, Wakame Salad, Julienne Vegetables,
Scallions, Sweet Tear Drop Peppers, Pickled Onions,
Roasted Cashews, Lemon Soy Dressing*

CAESAR SALAD (GF) 12
*Romaine Lettuce, House Croutons, Asiago Crisps,
Fresh Romano, Caesar Dressing*

CAPRESE SALAD (GF) 13
*Mixed Greens, Fresh Mozzarella, Basil, Tomato,
Red Onions, Kalamata Olives, Balsamic Glaze, Olive Oil*

 SPINACH SALAD (GF) 13
*Roasted Mushrooms, Tomatoes, Pickled Onions, Sun-dried Cherries,
Smoked Bacon, Feta Cheese, Blackberry Vinaigrette*

ADD: GRILLED CHICKEN 7

SCALLOPS 14

TERIYAKI STEAK 14

SALMON 12

DRESSINGS:

MAPLE BALSAMIC VINAIGRETTE, BLUE CHEESE, RANCH,
LEMON SOY, CAESAR, BLACKBERRY VINAIGRETTE

(GF) - Available Gluten Free

 House Favorite

GLUTEN FREE OPTIONS AVAILABLE FOR ADDITIONAL CHARGE • CHECK WITH YOUR SERVER

**Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.*

Burgers

Served with fries & pickles



* BRAZEN BURGER 14

8oz Patty, Kerrygold Cheddar Cheese, Lettuce, Tomato, Whiskey Ketchup

* BLACK AND BLUE BURGER 14

Blackened 8oz Patty, Irish Cashel Blue Cheese, Lettuce, Tomato

* BBQ BURGER 14

8oz Patty, House BBQ Sauce, Bacon, Cheddar, Fried Leeks, Lettuce, Tomato

TURKEY BURGER 13

Thousand Island, Lettuce, Tomato, Red Onion, Swiss Cheese Soupy Spiced Pork

* BURGER 13

Ale Onions, Roasted Peppers, Provolone, Spicy Mustard

BEYOND BURGER 16

Chipotle Aioli, Guacamole, Cheddar Cheese, Fried Leeks, Lettuce, Tomato

Sandwiches

All sandwiches served with fries

BLACKENED CHICKEN CAESAR WRAP 14

Guacamole, Tomato, Romaine, Caesar

SHORT RIB FRENCH DIP 16

Braised Short Rib, Ale Onions, Irish Cashel Blue Cheese, Hoagie Roll, Au Jus

PASTRAMI REUBEN 14

Thousand Island, Sauerkraut, Swiss Cheese, Served On Rye

FLOUNDER REUBEN 15

Fresh Fried Flounder, Thousand Island, Coleslaw, Swiss Cheese, Served On Rye Bread

CORNED BEEF 15

Spicy Mustard, Swiss Cheese, Served On Pretzel Roll

SMOKED BRISKET MELT 16

House Brisket, House BBQ Sauce, Mac & Cheese, Cole Slaw, Fried Leeks On Sourdough Bread



TUNA MELT 13

Bacon, Tomato, Swiss Cheese, On Rye Bread

ADD: GF BREAD 3 GF PASTA 4 SWEET POTATO FRIES 4 ONION RINGS 4

Entrees



BANGERS & MASH 17

Irish Pork Sausage, Mashed Potato, Bachelor Beans, Onion Gravy

FISH & CHIPS 17

Beer Battered Cod, French Fries, Coleslaw



SHEPHERD'S PIE 17

Ground Beef, Peas, Onions, Carrots, Cheddar Cheese Crusted Mashed Potatoes



BRAZEN MEATLOAF 18

Ground Beef, Pork, veal, Corned Beef, Irish Cheddar Cheese, Mashed Potatoes, House Vegetables, Topped With Onion Gravy

BAKED SCALLOPS (GF AVL) 24

Parmesan Panko Crust, Rice, & House Vegetables

FRIED SCALLOPS 24

French Fries, Coleslaw

ZUCCHINI LASAGNA (GF) 18

Ricotta, Marinara, Basil, Mozzarella, Romano With Side Salad

MARYLAND STYLE CRAB CAKES 22

Rice, House Vegetables, Lime Cilantro Aioli, Chipotle Aioli

* SEARED SALMON (GF) 23

Sautéed Spinach, Julienne Vegetables, Kimchi, Ginger Rice, Roasted Cashews, Lemon Soy Glaze

LEMON TARRAGON CHICKEN PASTA (GF AVL) 20

Grilled Chicken, Peas, Pancetta, Tomatoes, Garlic, Spinach, Romano, Lemon Tarragon Cream Sauce

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