



# Lunch


## Soups

NEW ENGLAND  
CLAM CHOWDER 6

SOUP DU JOUR P.A.

GUINNESS  
FRENCH ONION SOUP 7.5

## Salads

 **GRILLED & CHILLED 11**

*Grilled Zucchini, Yellow, Squash, Mushrooms, Asparagus, Heirloom Tomatoes, Field Greens, Sweet Onions & Peppers. Tossed In A Charred Tomato Basil Vinaigrette With A Goat Cheese Fritter*

**CLASSIC WEDGE 11**

*Half Iceberg Wedge, Tomatoes, Cucumbers, Red Onions, Smoked Bacon & Gorgonzola Crumbles, Dressed With Creamy Garlic Dressing*

**THE HEN 11**

*Grilled Asparagus, Celery, Snow Peas, Cucumbers, Scallions, Green Peppers, Brussels Sprouts, Spinach & Arugula. Dressed With Avocado Green Goddess Dressing*

**BRAZEN CAESAR 9**

*Hearts Of Baby Romaine, House Made Croutons & Asiago Crisps. Topped With Roasted Garlic Caesar Dressing.*

 **\*GRILLED TERIYAKI FLANK STEAK 15**

*Topped With Kimchi Over Mixed Greens With Wakame Salad, Julienned Vegetables, Roasted Cashews, Scallions & Snap Peas. Dressed With Mandarin Orange Vinaigrette*

**MEDITERRANEAN WHOLE GRAIN 11**

*Wheatberries, Faro, Barley, Red Quinoa, Heirloom Tomatoes, Julienned Vegetables, Olives, Artichoke Bottoms, Capers, Feta Cheese & Arugula. Dressed With Red Wine Herb Vinaigrette*

**TRADITIONAL HOUSE 7**

*Mixed Greens, Tomatoes, Cucumber & Red Onion. Choice Of Dressing*

ADD: GRILLED CHICKEN 6 CHICKEN OR TUNA SALAD 6 TERIYAKI STEAK 9 SALMON 10  
BACON WRAPPED SCALLOPS EACH 3

## Starters

 **IRISH WAFFLE FRIES 9**

*Thick Cut Fries with Choice of:*

- Curry Sauce
- Roasted Garlic Cashel Irish Blue Cheese Cream Sauce & Scallions
- Poutine Style with Chicken Gravy & Wisconsin Cheese Curds

**BACON WRAPPED SCALLOPS 15**

*With Irish Whiskey Maple Mustard Glaze*

**PEI MUSSELS 13**

*Julienned Vegetables, Chardonnay, Garlic, Fresh Herbs & Grilled Crostini*

**LUMP CRAB CAKES 15**

*Cajun Remoulade*

**CRISPY FRIED CHICKEN WINGS**

10/11 20/21

*Choice Of: Buffalo, Hoisin, House BBQ, Sweet Thai Chili, Lemon Citrus Pepper*

 **RHODE ISLAND STUFFIES 10**

*Two Quahogs With Chorizo, Sweet Peppers, Onions & Moist Bread Crumb Stuffing*

**BUTTERMILK CALAMARI 11**

*Roasted Garlic, Fried Banana Peppers, Balsamic Drizzle & Marinara Sauce*

 **COWBOY CHILI 10**

*Bison, Beef, Beer & Beans. Topped With Shredded Cheddar, Chopped Scallions & Tortilla Chips*

**BAVARIAN PRETZEL 7**

*Spicy Mustard & Cheddar Jack Cream*

 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

All burgers served with fries

## THE WESTERLY 10

Grilled soupy pork burger with sautéed onions, peppers & provolone cheese.

### \* THE "HIBERNIAN" 13

Irish Back Bacon, Guinness Fried Onions,  
Ballymaloe Relish, Sweet & Spicy Mustard

### \* BLACK N' CASHEL BLUE 13

Pan Blackened With Cajun Spices,  
Topped With Cashel Irish Blue Cheese

### \* BRAZEN HEN HOUSE 12

8oz. Of Angus Chuck With Kerry Gold Cheddar Cheese  
& House Made Jameson Irish Whiskey Ketchup

### \* SHEEHAN 14

8oz. Angus Chuck With Irish Porter Cheddar,  
Ale Mustard, Bangers, Irish Back Bacon, Topped With Fried Egg

### TURKEY 10

Lettuce, Tomato, Swiss Cheese,  
Red Onion & Thousand Island Dressing

### \* SOUTHWESTERN BISON 15

Cheddar Jack, Tomato Salsa, Avocado,  
Spicy Crispy Fried Onions & Cajun Remoulade

## VEGETARIAN 10

Yellow & Red Beet, Pineapple & Quinoa Burger, topped with  
Fried Green Tomatoes, Salsa & Guacamole

# Sandwiches

All sandwiches served with fries

### ALE BATTER FRIED COD 11

House Made Tartar, Fries, Cole Slaw. Served On A Roll

### CLASSIC PASTRAMI REUBEN 11

Served On Marble Rye With Swiss Cheese,  
Sauerkraut & Russian Dressing

### TUNA MELT 10

Marble Rye, Tomato, Bacon, Swiss Cheese

### CHICKEN SALAD SANDWICH 11

Wheatberry Bread, Mayo, Mango Chutney,  
Celery & Scallions

### \* PULLED PORK 12

Topped With House Made Slaw,  
Cheddar Jack & House Made BBQ Sauce  
With Onion Rings, Served on a Roll

### SHORT RIB FRENCH DIP 14

Sautéed Ale Onions & Cashel Irish Blue Cheese.  
Served On A Baguette with a Side of Au Jus

### BUFFALO FRIED CHICKEN THIGHS 10

With Bacon, Lettuce, Tomato & Blue Cheese

### CORNED BEEF SANDWICH 12

Angus Corned Beef & Swiss.  
Served On Pretzel Roll With Dijon Mustard

### CAPRESE SANDWICH 10

House Made Focaccia With Tomato,  
Red Onion, Fresh Mozzarella, Provolone,  
Roasted Peppers, Basil Pesto & Balsamic Reduction

### BLACKENED CHICKEN CAESAR WRAP 10

Guacamole, Tomato & Caesar Salad

# Entrees

### \* PAN-SEARED CRISPY ATLANTIC SALMON 15

Spicy Lemon Dressing, Ginger Jasmine Rice, Sautéed Garlic Spinach,  
Snow Peas & Kimchi With Crumbled Cashews

### LUMP CRAB CAKE 15

Roasted Fingerling Potato, Lemon Chive Aioli,  
Fresh Green Salad

### FRIED SCALLOPS 16

House Made Slaw & Fries

### ALE BATTERED ATLANTIC COD 14

Served With House Made Slaw & Fries

### BANGERS & MASH 16

Irish Baked Beans & Onion Gravy

### SHEPHERD'S PIE 15

Cheddar Mashed Potato Crust

### BRAZEN MEATLOAF 14


Beef, Veal, Pork & Corned Beef Meatloaf With  
Irish Cheddar Cheese, Potato & Vegetable

### CHICKEN ALFREDO PASTA 14

Marinated Grilled Chicken with Julienne Vegetables,  
Spinach, Roasted Garlic, Romano Cream Sauce  
& Basil Pesto over tri-color rotini

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