

Lunch

Soups · Salads · Starters

New England Clam Chowder 6-
Guinness French Onion Soup 7.5-
Soup Du Jour P.A.-

House Salad 7-

Mixed Greens, Tomatoes, Cucumber, Red Onion & Choice of Dressing

Classic Wedge Salad 11-

1/2 Iceberg Wedge, Tomatoes, Cucumber, Red Onion, Smoked Bacon,
Gorgonzola Crumbles & Creamy Garlic Dressing

Shamrock Salad 11-

Grilled Asparagus, Celery, Snow Peas, Cucumber, Scallions, Green Peppers,
Brussel Sprouts, Spinach & Arugula. Dressed w/ Avocado Green Goddess Dressing

Grilled & Chilled Salad 11-

Zucchini, Yellow Squash, Mushrooms, Asparagus, Sweet Onions, Asparagus,
Peppers & Field Greens. Tossed in a Charred Tomato Basil Vinaigrette w/ Goat Cheese Fritter

Mediterranean Salad 11-

Wheatberries, Farro, Barley, Red Quinoa, Heirloom Tomatoes, Capers, Olives, Julienned
Vegetables, Artichoke Bottoms, Feta Cheese & Arugula w/ Red Wine Herb Vinaigrette

Brazen Caesar Salad 9-

Hearts of Baby Romaine Topped w/ Roasted Garlic Caesar Dressing,
House Made Croutons & Asiago Crisps

*** Grilled Teriyaki Flank Steak Salad 15-**

Topped w/ Kimchi Over Mixed Greens w/ Wakame Salad,
Julienned Vegetables, Roasted Cashews, Scallions & Mandarin Orange Vinaigrette

Add: Grilled Chicken 6- • Chicken or Tuna Salad 6-

*** Teriyaki Steak 9- • *Salmon 10- • Bacon Wrapped Scallops 3- each**

Irish Cottage Chips 6-

Thick Cut Fries w/ Curry Sauce

Bacon Wrapped Scallops 15-

w/ Irish Whisky Maple Mustard Glaze

PEI Mussels 13-

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

Grilled Stuffed Portobello Mushroom 10-

Mushrooms Duxelle, Roasted Tomatoes, Provolone Cheese. Roasted Garlic Cream Sauce

Loaded Fresh Baked Potato Skins Topped w/ Cheese

Choice of: Corned Beef Colcannon 11- • Chili 11- • Veggie 8-

Crispy Fried Chicken Wings 10/11- • 20/21-

Choose From: Buffalo, Hoisin, House B.B.Q, Sweet & Sour, Sweet Thai Chili, Lemon Citrus Pepper

House Fried Cottage Crisps 10-

w/ Roasted Garlic Cashel Irish Blue Cheese Cream Sauce & Scallions

Rhode Island Stuffies 10-

Two Quahogs w/ Chorizo, Sweet Peppers, Onions & Moist Bread Crumb Stuffing

Buttermilk Calamari 11-

Roasted Garlic, Sweet Hot Pepper Relish, Balsamic Drizzle & Marinara Sauce

Bavarian Pretzel 7 -

w/ Spicy Mustard & Cheddar Jack Cream

Gluten Free Options Available/Check With Your Server

*** Consuming raw or partially cooked food can increase your risk of food borne illness.**

Customers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.

Lunch

Burgers · Sandwiches · Entrées

***The “Hibernian” Burger 13-**
Irish Back Bacon, Guinness Fried Onions,
Ballymaloe Relish, Sweet & Spicy Mustard

*** Black n’ Cashel Blue Burger 13-**
Pan Blackened w/ Cajun Spices
Topped w/ Cashel Irish Blue Cheese

*** Brazen Hen House Burger 10-**
8oz of Angus Chuck w/ Kerry Gold Cheddar Cheese & House Made Jameson Irish Whiskey Ketchup

*** Sheehan Burger 14-**
8oz of Angus Chuck w/ Irish Porter Cheddar, Ale Mustard,
Bangers, Irish Back Bacon, Topped w/ Fried Egg

*** Southwestern Bison Burger 15-**
Maple Smoked Cheddar, Tomato Salsa, Avocado,
Spicy Crispy Fried Onions & Cajun Remoulade

Turkey Burger 10-
Lettuce, Tomato, Swiss Cheese, Red Onion
& Thousand Island Dressing

Westerly Burger 12-
Grilled Soupy Pork Burger w/ Sautéed
Onions, Peppers & Provolone Cheese.

All Burgers & Sandwiches Served w/ Fries

Ale Battered Fried Cod 11-
House Made Tartar
& Fries. Served on a Roll

Classic Pastrami Reuben 11-
Served on Marble Rye w/ Swiss
Cheese, Sauerkraut & Russian Dressing

Tuna Salad Sandwich 11-
Lettuce & Tomato.
Served in Pocket Bread

Curry Chicken Salad Sandwich 11-
Granny Smith Apples, Sun Dried Cranberries.
Tossed w/ Mayonnaise on Wheatberry Bread

*** Pulled Pork Wrap 12-**
Topped w/ House Made Slaw, Vermont
Smoked Cheddar & House Made B.B.Q Sauce

Short Rib French Dip 14-
Au Jus, Sautéed Ale Onions & Cashel Irish Blue Cheese. Served on a Baguette

Grilled Stuffed Portobello & Eggplant Sandwich 10-
Roasted Peppers, Lettuce, Tomato, Herbed Goat Cheese & Garlic Aioli

Corned Beef Sandwich 12-
Angus Corned Beef & Swiss.
Served on Pretzel Roll w/ Dijon Mustard

Blackened Chicken Sandwich 11-
Roasted Peppers, Bacon, Lettuce, Tomato-
Salsa, Maple Cheddar & Cajun Ranch Dressing

Fried Buffalo Chicken Wrap 10-
Lettuce, Tomato, Roasted Peppers & Blue Cheese Dressing

Grilled Vegetable Quesadilla 9-
Grilled Zucchini, Mushrooms, Yellow Squash, Asparagus, Peppers, Tomatoes, Lettuce,
Cheddar Jack. Side of Guacamole & Salsa **Add: Chicken 6-**

Caprese Sandwich 10-
House Made Focaccia w/ Tomato, Red Onion, Fresh Mozzarella,
Provolone, Roasted Peppers, Basil Pesto & Balsamic Reduction

Turkey Caesar Wrap 10-
Romaine, Avocado, Tomato & Kerry Gold Cheese

Fried Scallops 16-
House Made Slaw & Fries

Bangers & Mash 16-
Irish Baked Beans & Onion Gravy

Shepherd’s Pie 15-
Cheddar Mashed Potato Crust

Clams Linguini 14-
Steamed Littlenecks, Chopped Clams, Onions, Celery,
White Wine, Garlic & Herbs. Served over Linguine Pasta

Cowboy Chili 11-
Bison, Beef, Beer & Beans. Topped w/ Shredded
Cheddar, Chopped Scallions & Tortilla Chips

Lump Crab Cake 15-
Roasted Fingerling Potato, Lemon Chive Aioli. Fresh Green Salad.

Brazen Meatloaf 14-
Beef, Veal, Pork & Corned Beef Meatloaf w/ Irish Cheddar Cheese.
Potatoes & Vegetable

*** Pan Seared Crispy Atlantic Salmon 15-**
Spicy Lemon Dressing, Ginger Jasmine Rice,
Sautéed Garlic Spinach, Snow Peas & Kimchi
w/ Crumbled Cashews

*** Irish Lamb Stew Skillet 15-**
Potatoes, Onions, Celery, Turnips, Parsnips,
Guinness Demi Glace. Cooked in a Hot Skillet
w/ Kerry Gold Cheddar & Herb Biscuits

Scallops Alfredo 16-
Julienned Vegetables & Spinach. Served over Campanelle Pasta

Gluten Free Options Available/ Check With Your Server

* Consuming raw or partially cooked food can increase your risk of food borne illness.

Customers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.