



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.
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


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

**GRILLED STUFFED
PORTOBELLO MUSHROOM 10**
Mushroom Duxelle, Roasted Tomatoes,
Roasted Peppers, Herbed Goat Cheese with
Roasted Garlic Cream Sauce

BAVARIAN PRETZEL 7
Spicy Mustard & Cheddar Jack Cream

 **COWBOY CHILI 10**
Bison, Beef, Beer & Beans. Topped With
Shredded Cheddar,
Chopped Scallions & Tortilla Chips

CRISPY FRIED CHICKEN WINGS
10/11 20/21

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

CASHEL COTTAGE CHIPS 10
Thick Cut Fries with Roasted Garlic Cashel
Irish Blue Cheese Cream Sauce & Scallions

 **RHODE ISLAND STUFFIES 10**
Two Quahogs With Chorizo, Sweet Peppers,
Onions & Moist Bread Crumb Stuffing

BUTTERMILK CALAMARI 11
Roasted Garlic, Sweet Hot Pepper Relish,
Balsamic Drizzle & Marinara Sauce

LOADED FRESH BAKED POTATO SKINS
Topped With Cheese
Choice Of: Corned Beef Colcannon 11
Chili 11 Veggie 8

IRISH CURRY CHIPS 6
Thick Cut Fries With Curry Sauce

 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 "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**

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



THE WESTERLY 10

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

Sandwiches

All sandwiches served with fries



ALE BATTER FRIED COD 11

House Made Tartar & Fries. 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

CURRY CHICKEN SALAD SANDWICH 11

Granny Smith Apples, Sun-Dried Cranberries, Tossed With Mayonnaise on Wheatberry Bread

* **PULLED PORK 12**

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



SHORT RIB FRENCH DIP 14

Au Jus Sautéed Ale Onions & Cashel Irish Blue Cheese. Served On A Baguette

TURKEY CAESAR WRAP 10

Romaine, Avocado, Tomato & Kerry Gold Cheese

FRIED BUFFALO CHICKEN WRAP 10

Lettuce, Tomato, Roasted Peppers, Blue Cheese Dressing

GRILLED STUFFED PORTOBELLO & EGGPLANT SANDWICH 10

Roasted Peppers, Lettuce, Roasted Tomato, Herbed Goat Cheese & Garlic Aioli



CORNED BEEF SANDWICH 12

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

BLACKENED CHICKEN SANDWICH 11

Roasted Peppers, Bacon, Lettuce, Tomato Salsa, Maple Cheddar & Cajun Ranch 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 With Tomato, Red Onion, Fresh Mozzarella, Provolone, Roasted Peppers, Basil Pesto & Balsamic Reduction

Entrees

FRIED SCALLOPS 16

House Made Slaw & Fries



BANGERS & MASH 16

Irish Baked Beans & Onion Gravy



SHEPHERD'S PIE 15

Cheddar Mashed Potato Crust

ALE BATTERED ATLANTIC COD 14

Served With House Made Slaw & Fries

CLAMS LINGUINE 14

Steamed Littlenecks & Spinach In Garlic & Herbs White Wine Clam Sauce. Served Over Linguine Pasta With Romano Cheese

LUMP CRAB CAKE 15

Roasted Fingerling Potato, Lemon Chive Aioli, Fresh Green Salad



BRAZEN MEATLOAF 14

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

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

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

* **IRISH LAMB STEW SKILLET 15**

Potatoes, Onions, Celery, Turnips, Parsnips, Guinness Demi Glace. Cooked In A Hot Skillet With Kerry Gold Cheddar & Herb Biscuits

SCALLOPS ALFREDO 16

Julienned Vegetables & Spinach. Served Over Campanelle Pasta

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House Favorite