

Lunch

Soups · Salads · Starters

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

Arcadian Greens & Apple Salad 11-
Sun Dried Cranberries, Spiced Pecans, Julienne Vegetables, Gorgonzola Cheese
Dressed w/ Raspberry Zinfandel Dressing

Classic Wedge Salad 11-
1/2 Iceberg Wedge, Tomatoes, Cucumber, Red Onion, Smoked Bacon,
Gorgonzola Crumbles & Creamy Garlic Dressing

Grilled & Chilled Vegetable Salad 11-
Zucchini, Yellow Squash, Mushrooms, Asparagus, Sweet Onions, Asparagus, Peppers & Field Greens.
Tossed in a Charred Tomato Basil Vinaigrette w/ Goat Cheese Fritter

House Salad 6-
Mixed Greens, Tomatoes, Cucumber, Red Onion & Choice of Dressing

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,
Julienne Vegetables, Roasted Cashews, Scallions & Mandarin Orange Vinaigrette
Add: Grilled Chicken 6- • Bacon Wrapped Scallops 12- • *Steak 9- • *Salmon 10-

(gf) Bacon Wrapped Scallops 14-
W/ Irish Whisky Maple Marinated Glaze

(gf) PEI Mussels 13-
Julienne Vegetables, Chardonnay, Garlic, Fresh Herbs & Grilled Crostini

Buttermilk Calamari 11-
Roasted Garlic, Sweet Hot Pepper Relish, Balsamic Drizzle & Marinara Sauce

Bison, Beef, Beer & Bean Cowboy Chili 10-
Topped w/ Shredded Cheddar & Chopped Scallions

Crispy Fried Chicken Wings 10/10- • 20/20-
Choose From: Buffalo, Hoisin, House B.B.Q, Spicy Honey Citrus, Sweet Thai Chili

Rhode Island Stuffies 9-
Two Quahogs w/ Chorizo, Sweet Peppers, Onions & Moist Bread Crumb Stuffing

(gf) House Fried Potato Crisps 10-
w/ Roasted Garlic Cashel Irish Blue Cheese Cream Sauce & Scallions

* 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 12-**
Irish Back Bacon, Guinness Fried Onions,
Ballymaloe Relish, Sweet & Spicy Mustard

Black n' Cashel Blue Burger 12-
Pan Blackened w/ Cajun Spices
Topped w/ Cashel Irish Blue Cheese

Brazen Hen House Burger 11-
8oz of Angus Chuck w/ Kerry Gold Cheddar Cheese & House Made Jameson Irish Whiskey Ketchup

*** Sheehan Burger 13-**
8oz of Angus Chuck w/ Irish Porter Cheddar, Ale Mustard,
Bangers, Irish Back Bacon, Topped w/ Fried Egg

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

Turkey Burger 9-
Lettuce, Tomato, Swiss Cheese, Red Onion
& Thousand Island Dressing

Westerly Burger 10-
Grilled Soupy Burger w/ Sautéed Onions,
Peppers & Provolone Cheese.

Ale Battered Fried Cod 9-
Served on a Bulky Roll
House Made Tartar & Hand Cut Fries

*** Pulled Pork Sandwich 10-**
Topped w/ Slaw, Fried Onion
Rings & House Made BBQ

Classic Pastrami Reuben 10-
Served on Marble Rye w/ Swiss Cheese, Sauerkraut & Russian Dressing

Chicken Salad Sandwich 9-
Granny Smith Apples, Sun Dried Cherries.
Tossed w/ Mayonnaise on Wheatberry Bread

Carved Turkey Caesar Wrap 9-
Crispy Romaine, Caesar Dressing, Avocado, Tomato
& Pecorino Romano Cheese in a Flour Tortilla

Grilled Vegetable Wrap 9-
Grilled Zucchini, Mushrooms, Yellow Squash, Asparagus, Peppers, Tomatoes, Lettuce, Goat Cheese & Hummus

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

Corned Beef Sandwich 10-
Angus Corned Beef & Swiss
Served on Pretzel Roll w/ Dijon Mustard

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

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

Ale Battered Atlantic Cod 13-
Served w/ Slaw & Hand Cut Fries

Bangers & Mash 14-
Irish Baked Beans & Onion Gravy

Shepherd's Pie 15-
Mashed Potato Cheddar Crust

(gf) * Grilled Spice Rubbed Lamb Loin 15-
Over Southwestern Potato Hash w/ Smoked Bacon, Avocado & Tomato.
Served w/ Soft Poached Egg & Lime Cilantro Aioli

(gf) Clams Linguine 13-
Steamed Littlenecks, Andouille Sausage, Plum Tomatoes, White Beans, Garlic & Fresh Herbs

Meatloaf 14-
Beef, Veal, Pork & Corned Beef Meatloaf with Irish Cheddar Cheese. Potatoes & Vegetable of the Day

(gf) * Pan Seared Crispy Atlantic Salmon 15-
Spicy Lemon Dressing, Ginger Scented Jasmine Rice,
Sautéed Garlic Spinach & Baby Bok Choy w/ Crumbled Cashews

Lump Crab Cake 14-
Roasted Fingerling Potato, Lemon Chive Aioli. Fresh Green Salad.

Other Gluten Free Options Available/ Check With Your Server