



Bar Snacks

- Marinated Olives** \$5
Mixed Olives/Roasted Garlic/Peppers/Citrus/Herbs
- Clover Roll** \$3
Warm Yeast Bread/Roasted Garlic Butter/Parmesan
- Devils on Horseback** \$7
Dates/Cashel Blue Cheese/Applewood Smoked Bacon
- Roasted Peanuts** \$4
Rosemary/Dried Chilies/Sea Salt

Soups

- Irish Onion Soup** \$7
Caramelized Onions/Beef Broth/Croutons/Cheese Gratinée
- Beer & Cheddar Soup** \$7
Irish Cheddar/Guinness/Chive

Salads

- *Add Grilled Chicken \$6/Salmon \$9/Shrimp \$8
- Burrata Salad** \$11
Burrata/Mixed Micro Herbs/Tomatoes/Balsamic Vinegar/Grilled Crostini
 - Watercress & Grilled Radicchio** \$10
Candied Walnuts/Apples/Cashel Blue/Cider Vinaigrette
 - Baby Romaine Salad** \$9
Green Goddess Garlic Dressing/Parmesan/Rye Croutons
 - Wedge BLT Salad** \$10
Iceberg/Beefsteak Tomato/Applewood Smoked Bacon & Blue Cheese Dressing

Flat Breads

- The Forager** \$11
Caramelized Onions/Wild Mushrooms/Cashel Blue/Arugula
- Tandoori Chicken** \$11
Tandoori Marinated Chicken/Cilantro /Red Onion/Tomatoes

Sandwiches

*Sandwiches Served w/ Beer Battered Pub Fries

- Spicy Roasted Pork Sandwich** \$14
Thinly Sliced Roasted Pork/Fried Jalapenos/Swiss Cheese/Stout & Horseradish Mustard/French Roll/Pork Jus
- Buttermilk Fried Chicken BLT** \$11
Crispy Fried Chicken Breast/Applewood Bacon/Lettuce Tomato/Pickles/Swiss/Mayonnaise/Brioche Bun
- Crispy Fish Roll** \$11
Crispy Fried Cod/Tartar Sauce/ Vegetable Slaw/Potato Roll
- An Tobar Burger** \$13
6oz Burger/Irish Cheddar/Applewood Bacon/Pickles Marie Rose Sauce/Brioche Bun *Add Fried Egg \$2
- An Tobomb Burger** \$16
Two 6oz Burger Patties/Irish Cheddar/Applewood Bacon Pickles/ Marie Rose Sauce/Fried Egg/Brioche Bun
- Grilled Vegetable Pita** \$12
Seasonal Grilled Vegetables/Roasted Red Pepper Hummus Bulgur Wheat/Cilantro/ Cucumber Yogurt Sauce

Small Plates

- Ploughman's Platter** \$15
Irish Cheese/Cured Meats/Country Pate/Crudité Grilled Bread
- Dublin Bay Style Shrimp Cocktails** \$12
Chilled Shrimp/Baby Romaine Lettuce/Lemon/Creamy Horseradish Sauce
- Galway Mussels** \$14
Porter/Tomatoes/Fresh Thyme/Garlic/Grilled Bread
- Oak Smoked Salmon** \$8
Cold Smoked Salmon/Double Cream/Lemon/Fried Capers Chives/Boxy Potato Cakes
- Original Boogey Wings** \$12
Crispy Fried Wings/Original Booe Sauce/Celery/ Blue Cheese Dressing
- Spicy BBQ Pork Belly Sliders** \$12
Chipotle BBQ/Spicy Slaw/ Micro Greens/Soft Roll

Signature Steaks

Hand Cut and served with trio of house made sauces and choice of two sides.
Sauces: Horseradish Sauce/Celtic Green Sauce/Roasted Pepper Sauce

- Cast Iron Seared Ribeye** \$36
14oz Ribeye Steak /Roasted Garlic/Garlic Herb Butter
- Grilled Beef Tenderloin** \$34
8oz Tenderloin/Roasted Garlic/Garlic Herb Butter

Entrees

- Braised Lamb Shank "Irish Stew"** \$28
Tender Braised Lamb Shank/Seasonal Root Vegetable Mashed Potatoes/Clover Roll
- Fish & Chips** \$16
Fresh Atlantic Cod/Crispy Beer Batter/ Chips/Tartar/ Malt Vinegar
- Salmon** \$24
Seasonal Vegetable/Parsley Potatoes/Whiskey Glaze
- Pan Roasted Herb Chicken Breast** \$22
Smokey Bacon & Bean Stew/Seasonal Vegetable/Roasted Garlic Jus
- Grilled Pork Chop** \$26
Parsley Potatoes/ Seasonal Vegetables/Celtic Green Sauce
- Potato Dumplings & Wild Mushroom** \$15
Wild Mushrooms/Sage/ Butternut Squash/ Parmesan

Sides \$5

- Seasonal Vegetables
- Sautéed Mushrooms
- Mashed Potatoes
- Parsley Potatoes
- Beer Battered Pub Fries