



Starters// Greadóg

Chicken Quesadilla- Guinness BBQ grilled chicken, shredded cheddar cheese, made-in-house salsa and our famous Guinness BBQ sauce together in a spinach tortilla and served with crème fraiche on the side 14

Guinness Barbeque Wings (GF)

-Ten, plump juicy wings tossed with our famous Guinness BBQ sauce served with our house made blue cheese (also available Buffalo Style mild, medium, hot, extra hot) *Market Price*

Chicken Tenders - Breaded chicken tenders deep fried, tossed in a sauce of your choice Guinness BBQ, Buffalo Style: mild, medium, hot, extra hot and accompanied by our fresh hand cut fries and blue cheese 13

Pretzel on a Hook (V)-JUMBO pretzel on a hook, served with a side of house made Irish mustard, honey mustard and cheese sauce for dipping 10

Blarney Nachos - Our hand cut potato chips topped with cheese sauce, hot peppers, bacon, house made salsa and served with a side of crème fraiche. 11 (Add chicken 5)

Fried Pickles

Five hand breaded and deep fried pickles served with ranch dressing for dipping 8

Our House Made Spring Rolls

Irish Spring Rolls - Stuffed with corned beef, Swiss cheese, cabbage and our Marie Rose dressing and served with sweet chili sauce for dipping 11

Buffalo Chicken Rolls - Stuffed with chicken, hot sauce and blue cheese and served with a side of our house-made blue cheese 11

Hot Pepper Rolls (V) - Stuffed with hot banana peppers and cheese 11

Basket of Hand Cut French Fries (V) 6

Basket of Hand Cut Crisps with Dip (V) 8

Soup// Anraithí

Murphy's Irish Onion - Our Irish take on "French onion soup" we have added a touch of stout of course! 7

Irish potato Soup - A rich, creamy hearty potato soup 6

The Burger Board // An bord borgaire

~All our burgers are half pound burgers served with L.T. O. on our signature Celtic knot roll and are accompanied by our fresh, hand cut French fries
(Substitute a side salad for an additional 3)

The Big Irish - A half-pound burger char-grilled to your liking , topped with our house blended Irish cheese, sautéed mushrooms, Applewood bacon, onion crisps, lettuce, tomato, onion and our Shebeen sauce 16.95

Buffalo Bill Burger - A half-pound burger char-grilled to your liking and topped with blue cheese crumbles, Applewood bacon, hot sauce, onion crisps & our house Shebeen sauce 16.95

The Banger Burger -A half-pound burger, grilled to your liking, topped with cheddar cheese and Swiss cheese, caramelized onions, Irish sausage (bangers) and fried egg 17.95

Turkey Burger - Ground turkey burger topped with cheddar cheese, Applewood bacon, avocado, cucumber and spinach served on our signature Celtic knot roll 14

Veggie Burger (V) - Veggie burger topped with Cheddar cheese, spinach and avocado served on our signature Celtic knot roll 12

Main Street Burger - A half-pound burger, prepared to your liking and served on our signature Celtic knot roll 13

BURGER TOPPINGS

APPLEWOOD BACON *AVOCADO / 2 EACH

AMERICAN *SWISS *CHEDDAR *PROVOLONE *HAVARTI *MOZZARELLA *CRUMBLY BLUE / 15 EACH

SAUTÉED MUSHROOMS *CAMELIZED ONIONS *BANANA *PEPPER RINGS *SPINACH *FRIED EGG / 1 EACH

GLUTEN FREE ROLL ADD 3

PRETZEL ROLL ADD 1

Sandwiches // Ceapairí

All sandwiches are served with fresh hand cut French fries
(Substitute a side salad for an additional 3)

Chicken Pretzel Sandwich -

Grilled chicken breast with Havarti cheese served on fresh, toasted pretzel roll served with lettuce, tomatoes and a side of Irish mustard 15

Fish Tacos -Two soft shell tacos stuffed with Guinness Beer battered haddock, Cheddar Jack Cheese, house made salsa, shredded cabbage and topped with a lime cream sauce, accompanied by hand cut French fries 14

The Reuben - Our fresh corned beef rounds slow cooked and sliced thin, piled on marble rye bread with sauerkraut and Swiss cheese topped with Marie Rose dressing 17

Beef on Weck - Our slow roasted beef, piled high on fresh weck roll served with horseradish 17

The Rachel - Fresh sliced turkey, with our homemade coleslaw, sliced Swiss cheese and Marie Rose dressing served on marble rye 15

Grilled Portobello Wrap (V) – A grilled Portobello mushroom set inside a warm spinach wrap with mixed greens, crumbly blue cheese, diced tomatoes, caramelized onions and balsamic dressing 14

Salads// Sailéid

Caesar Salad -Fresh romaine lettuce, parmesan cheese and homemade croutons tossed in homemade Caesar salad dressing (topped with anchovies upon request) 10
Add: Chicken 5, Shrimp 6, Salmon 9

Chopped Cobb Salad - Fresh mixed field greens, with grilled chicken, hard-boiled egg, bacon, crumbled blue cheese, avocado, diced tomato & cucumber served with your choice of dressing 16.9

Shaved Almond & Berry Chicken Salad - (GF) Grilled Chicken served over a bed of mixed field greens with tomatoes, cucumbers, fresh mixed berries, shaved almonds and goat cheese served with a side of our home-made berry vinaigrette dressing 16.9

Strawberry, Spinach, Cucumber Salmon Salad (GF) Grilled & Chilled Salmon served over a bed of spinach topped with fresh strawberries, sliced cucumber, red onion and goat cheese served with a side of our home-made berry vinaigrette dressing 20

Grilled Shrimp Salad (GF) Grilled shrimp atop fresh mixed greens with tomatoes, cucumber, red onion and avocado served your choice of dressing 17

Seasonal Salad (GF) (V) Mixed field greens topped with cucumber, tomatoes and your choice of dressing sm. 5 / lg. 8
Add: Chicken 5, Shrimp 6, Salmon 9

Main Course// Príomh Chúrsa

Fish and Chips - Fresh haddock in a Guinness beer batter, accompanied by our fresh hand cut fries, coleslaw and house-made remoulade or tartar sauce 17

Bangers and Mash - Our Irish sausage, char-grilled and served with mashed potatoes, shaved cabbage and spinach, finished with onion gravy 16.9

Shepherd's Pie – Seasoned ground lamb with fresh assorted root vegetables topped with mashed potatoes and baked to perfection 17

The Gardner's Pie (V) –Lentils, tomatoes, aromatic root vegetables, simmered with red wine and fresh herbs, topped with a crispy parmesan potato crust 15

Guinness Stew – Chunks of beef simmered in a house-made Guinness stout gravy with seasonal vegetables 18

Chicken Pot Pie

Fresh chicken and vegetables in a rich, creamy sauce topped with a puff pastry 18

The Drunken Chicken – Twin grilled Rosemary- Garlic Chicken Breasts served with mashed potatoes, Fresh Vegetables and a Shot Glass of Irish whiskey Sauce 20

Broiled Haddock (GF) – Broiled Haddock with your choice of Cajun seasoning or lemon -pepper style served with mashed potatoes and fresh vegetables 19

Cajun Salmon (GF) ~ Blackened Cajun seasoned salmon served with mashed potatoes and fresh vegetables 27

GF) Gluten Free – We are pleased to offer a variety of gluten free options on both our food and beverage menu. **We are not a gluten-free restaurant** and cannot ensure that cross contamination will never occur.

(V) Vegetarian