



Starters

Soup of the Day

Served with brown bread - Cup 4. Bowl 6.

Chowder of the Day

Served with brown bread - Cup 4. Bowl 6.

Homemade Chili

Served with corn bread, garnish of sour cream, scallions & shredded cheese - Cup 5. Bowl 7.

Southern Rolls

Chicken, vegetables & cheese wrapped in a shell served with Sam's spicy sauce 9.

Risotto Cakes

Served with caprese salad & aged balsamic 10.

Potato Wedges

Filled with Irish bacon, cheddar & scallions 9.

Spinach & Artichoke Dip

Served with tortilla chips 10.

Fried Green Tomatoes

Served with caprese salad & aged balsamic 6.

Calamari

Lightly fried with cherry peppers, served with Sam's spicy sauce 12.

Imported Cheese Small Plate

Served with crackers & Ballymaloe Irish chutney 12.

Baked Brie

Brie with black currant preserves wrapped in phyllo pastry 12.

Homemade Hummus

Served with pita points, carrots & celery 9.

Salads

Add Chicken 4. Steak* 5. Shrimp 5.

Salmon* 7. Ahi Tuna* 7.

Warm Goat Cheese Salad

Mixed baby greens tossed with sun-dried tomatoes, roasted red peppers, cherry tomatoes, candied nuts & crumbled goat cheese. Topped with panko crusted goat cheese 10.

The Leinster

Rocket salad with shaved Irish cheese, dried fruit, candied nuts, red and green peppers, onion & shaved carrot 10.

The Connacht

Chopped romaine lettuce tossed with grated parmesan, tomato and garlic croutons 10.

Smoked Pheasant Salad*

Rocket salad shaved Irish cheddar, dried fruits, red & green peppers, candied nuts, red onion & shaved carrot, topped with smoked pheasant 14.

Ahi Tuna Salad*

6 oz of seared Ahi tuna served rare with rocket, tomatoes, green beans & cusabi dressing 12.

Buffalo Chicken

Chopped romaine, bacon, tomato, fried chicken tossed in blue cheese and buffalo dressing 12.

The Ulster

Mixed greens topped with Irish bacon, tomato, cucumber, chopped egg, red onion & grilled chicken tossed in honey mustard dressing 12.

DRESSINGS: Blue Cheese, Ranch, Balsamic, Citrus, Champagne Walnut, Honey Mustard, Cusabi, Oil & Vinegar

Sandwiches

Additional sandwich toppings: Sautéed Onion 1., Sautéed Mushrooms 1.50, Bacon \$1.50, Jalapeños 1., Coleslaw 3.

Joyce Burger*

Fresh ground Certified Angus Beef® with melted Dubliner cheddar served with french fries, lettuce, tomato & onion on a bun 10.

Sam's Lamb Burger*

Fresh ground organic lamb mixed with our house spices. Served with melted Cashel blue cheese, fries, lettuce, tomato & onion on a bun 14.

Wicklow Roll

Succulent sliced roast lamb served on a warm baguette brushed with garlic aioli and topped with lettuce and tomato accompanied by sweet potato fries 14.

Cobh Crab Cake Sandwich

Fresh crab cake served on a bun with lettuce & tomato, french fries & coleslaw 16.

The Spicy Bird

Chicken breast dipped in a hot sauce batter, and lightly fried topped with coleslaw and served on a bun with french fries 14.

The Veggie

A black bean & soy burger topped with melted Dubliner Irish cheddar on a bun with lettuce, onion & tomato served with sweet potato fries 10.

*The consumption of raw or undercooked food such as eggs, shellfish and/or meats can greatly increase your chance of contracting a foodborne illness

From the Sea

Howth Fish Cakes

A broiled salmon and broiled crab cake served on a bed of creamed leeks with vegetable of the day 18.

Mahi Mahi

Topped with a creamy tomato sauce served with potato cake and sautéed root veg & green beans 18.

P.E.I. Mussels*

Cooked in your choice of white wine & herb or curry sauce accompanied with french fries & garlic aioli 16.

Pan Seared Scallops*

Sautéed in garlic & white wine served with white wine beurre-blanc sauce, Irish potato cake & seasonal vegetables 22.

Kinsale Salmon en Croute*

Baked wild Alaskan salmon with cream cheese and spinach wrapped in puff pastry served with wild rice & seasonal vegetables 20.

Blackened Cod

North Atlantic cod dredged in blackened seasoning and topped with pico de gallo and served with green beans and wild rice 16.

Marie's Pasta

Farfalle pasta in a white wine cream sauce with chicken, shrimp, bacon, parmesan, green & red pepper, served with garlic toast 20.

Vegetarian

Stuffed Peppers

Two peppers filled with risotto consisting of finely diced squash, zucchini & mushroom & garnished with sliced cucumber 18.

Vegetarian Vol au Vant

A baked puff pastry shell filled with seasonal vegetables in a white wine sauce & grated Dubliner cheddar accompanied by a rocket salad 18.

From the Land

Donegal Chicken

Breaded organic chicken breast infused with garlic & herb butter, served with green beans & almonds & Jameson mash 16.

Rack of Lamb

4 bone rack with chimichurri sauce, potato cake & sautéed root vegetables & green beans 22.

Rib Eye Meatloaf

Served with Jameson mashed potatoes and green beans, topped with red wine mushroom sauce 18.

Lamb Shank

Bone-in shank braised for 8 hours, served on a bed of mashed potatoes & root vegetables topped with braising au jus 22.

Beef Wellington

8 oz. Beef tenderloin topped with a mushroom pate wrapped in puff pastry and baked. Served with Jameson mashed potato & sautéed shaved Brussels sprouts & bacon & red wine sauce 24.

Magner's Pork Shank

Braised pork in Magner's Irish cider, served with mashed potatoes & root vegetables 22.

Grilled Rib Eye*

12 oz. Certified Angus dry aged for 21 days, served with Jameson mashed potato, asparagus & choice of brandy peppercorn, red wine or blue cheese sauce 24.

The Traditionalist

Shepherds Pie

Made with ground organic lamb & mixed vegetables in a rich Guinness gravy topped with Jameson mashed potatoes 14.

Fish 'N' Chips

North Atlantic cod lightly battered & served with french fries & coleslaw 12.

Bacon 'N' Cabbage

The most quintessential Irish dish. Sliced Irish bacon served with sautéed cabbage, Jameson mashed potato & parsley sauce 14.

Bangers 'N' Mash

Irish pork sausages, lightly fried & served with mashed potatoes, topped with rich Guinness gravy 12.

Irish Sausage Rolls & Chips

Pastry covered imported Irish pork sausages accompanied by french fries or "chips" as we say in Ireland. Served with curry sauce & ketchup 14.

Chicken Curry

Mild Irish curry with chicken & mixed vegetables served with rice & garlic toast 15.

Guinness Burger*

Fresh ground beef burger, topped with melted Cahill Porter cheese on a bed of Jameson mashed potatoes, covered in Guinness gravy and garnished with a onion ring 14.

Sides

Jameson Mashed Potato 5.

French Fries 5.

Sweet Potato fries 5.

Tater Totts 5.

Potato Cake 5.

Rice 5.

Risotto 6.

Shaved Brussel Sprouts & Bacon 5.

Carrot, Parsnip & Turnip Medley Mash 5.

Steamed Broccolini 5.

Steamed Asparagus 5.

Sautéed Root Vegetable & Green Beans 5.

Dubliner Mac n' Cheese 5.

House Coleslaw 3.

Sweets

Molten Chocolate Cake

Served with ice cream 9.

Profiteroles

Served with Baileys infused cream & chocolate sauce 10.

Bread Pudding

Brioche soaked in Guinness and mixed with bacon bits and chocolate chips. Topped with caramel sauce & vanilla ice cream 10.

Bailey's Crème Brulee 10.

Balvenie Scotch

Chocolate Pie

Served with baileys infused whipped cream 10.

Local & Imported

Cheese Small Plate 12.

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