

STARTERS

French Onion Soup	10
Oysters on the Half Shell	3 each (min of two)
Cocktail Sauce, Apple Cider Mignonette	
Oak Smoked Salmon	15
House Made Soda Bread, Red Onion, Capers, Lemon Zest	
Burrata	16
Mozzarella, Serrano Ham, Artichoke Purée, Grilled Country Bread	
Grilled Bratwurst Sausage	12
Pork Sausage, Sauerkraut, Horseradish, Grilled Country bread	

SALADS

Lentil Salad	14
Spiced Roasted Vegetables, Cherry Tomato, Cucumbers, Walnuts, Red Wine Vinaigrette	
Caesar Salad	11
Hearts of Romaine, Herb Croutons, Shaved Parmesan Cheese	
Add Grilled Chicken	15
Apple & Goat Cheese Salad	14.50
Baby Arugula, Black Pudding, Panko Crusted Poached Egg, Pickled Red Onion, Apple Cider Vinaigrette	
Cobb Salad	18.50
Roast Chicken Breast, Smoked Country Bacon, Oven Roasted Tomatoes, Avocado, Gorgonzola, Hard Boiled Egg, Champagne Vinaigrette or Balsamic Vinaigrette	

BOARDS

House Made Chicken Liver Pâté	12.50
House Pickles, Olives, Crusty Bread	
Homemade Hummus	11
With House Pickles and Grilled Ciabatta	
Charcuterie Board	16
A selection of Cured Meats & Pâté, Olives, House Pickles, House Chutney, Dijon Mustard	
Cheese Board	16
A Daily Selection of Imported & Domestic Artisanal Cheeses, Fresh & Dried Fruit, Toasted Raisin-Walnut Bread	
Cheese & Charcuterie Board	18
Choose Two Cheeses and Two Meats	

MAINS

The Bailey Burger	18
1/2 Pound Prime Beef, Choice of Cheese, Dill Pickle Spears, Red Onion Chutney & Hand Cut Fries	
Add Apple Wood Smoked Bacon	2
Turkey Burger	18
Choice of Cheese, Dill Pickle Spears, Chipotle Mayo, Red Onion Chutney & Market Salad	
Add Apple Wood Smoked Bacon	2
Garganelli Pasta	22
Chorizo, Roasted Fennel, Black Olives, Red Wine-Tomato Sauce, Arugula, Parmesan	
Moules "Magnier"	19
PEI Mussels Steamed with Magners Cider, Bacon Lardons, Pickled Red Onions and a Touch of Cream. Hand Cut Fries	
Pan Seared Brook Trout Filet	25
Chorizo, Fingerling Potato, Oyster Mushroom, Spinach, Brown Butter-Caper-Lemon Sauce	
Pan Roasted Organic Salmon	27
Le Puy Lentil Ragout, Grilled Broccoli Rabe, Lemon-Basil Buerre Blanc	
Chicken Under A Brick	27
Baby Chicken, Haricot Vert, Crushed Fingerling Potatoes, Pan Jus	
Adobo Steak Salad	28
8oz Hanger Steak with Adobo Rub, Arugula, Cherry Tomatoes, Hand Cut Fries	
IOoz Flat Iron Steak "Butler's Cut"	29.50
Grilled Portobello Mushroom, Roast Cherry Tomatoes, Red Onion Marmalade, Choice of Potato, Café de Paris Butter or Whiskey-Green Peppercorn Sauce	

TRADITIONAL FARE

Fish and Chips	19
Cod Filet in a Light Beer Batter, Tartar Sauce, Lemon, Hand cut Fries	
Shepherd's Pie	19
Ground Lamb & Beef with Diced Vegetables, Guinness Gravy, Mashed Potato, Cheddar Cheese	
Coddle	19
A Traditional Dublin Stew	
Boiled Irish Bacon, Irish Sausage, Onion, Red Bliss Potatoes	
Served with Irish Soda Bread and Kerrygold Butter	

Dinner



SIDES

Hand Cut Fries	
Butter Crushed Fingerlings	
Sautéed Spinach	
Crispy Fried Brussels Sprouts	
With Golden Raisins	
Grilled Mushroom & Roasted Tomato	
Market Salad	
Grilled Broccoli Rabe	
Le Puy Lentil Ragout	
8	

BREADS

House Made Soda Bread	
with Kerry Gold Butter	
4.50	