

STARTERS

French Onion Soup	10
Oysters on the Half Shell	3 each
Cocktail Sauce, Apple Cider Mignonette	(min of two)
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
Club Sandwich	18
Roasted Chicken Breast, Apple Wood Smoked Bacon, Beef Steak Tomato, Romaine Lettuce, Garlic Mayo on Grilled Country Bread. Baby Greens or Fries	
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 Roasted Organic Salmon	27
Le Puy Lentil Ragout, Grilled Broccoli Rabe, Lemon-Basil Buerre Blanc	
Chicken “Milanese”	18
Panko Crusted Chicken Cutlet, Arugula, Cherry Tomato, Shaved Red Onion, Parmesan Cheese, Lemon-Olive Oil Dressing	
Adobo Steak Salad	28
8oz Hanger Steak with Adobo Rub, Arugula, Cherry Tomatoes, Hand Cut Fries	

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	

Lunch



SIDES

Hand Cut “Chips”

Butter Crushed
Fingerlings

Crispy Fried
Brussels Sprouts
With Golden Raisins

Sautéed Spinach

Market Salad

Grilled Broccoli Rabe

Le Puy Lentil Ragout

8

BREADS

House Made
Soda Bread
with
Kerrygold Butter

2 slices Served
4.50