



SANDWICHES & BURGERS

* All sandwiches & burgers come with choice of side & pickle
Sweet Fries +1 • Caesar Salad +2 •
Substitute Gluten Free Bun + 2

MCREUBEN 12

Shaved beer braised corned beef, Swiss cheese, sauerkraut & thousand island on grilled rye

BELFAST 11

Grilled chicken breast, Applewood smoked bacon, cheddar cheese, honey mustard, lettuce, tomato, toasted brioche bun

BUTTERMILK FRIED CHICKEN CLUB 14

Panko breaded chicken, applewood smoked bacon, guacamole, lettuce, tomato, red onion, Pepper Jack cheese & chipotle aioli on a toasted brioche bun

TUNA TACOS (3) 14

Blackened Ahi Tuna, sweet & tangy slaw, banana peppers, scallions, Sriracha aioli drizzle
Choice: Corn or Flour Tortillas

PHILLY CHEESESTEAK 11

Shaved Ribeye, sauteed onions, roasted red peppers & choice of cheese on a toasted steak roll

VEGGIE CHEESESTEAK 10

Sautéed vegetables, chipotle aioli & choice of cheese on a toasted steak roll

GAELIC DIP 12

Thinly sliced tender roasted beef & provolone cheese on a toasted steak roll with a side of au jus

KELLS 11

Grilled Tavern Ham & Swiss topped with honey mustard on a warm pretzel roll

BLACKENED SALMON BLAT 15

Blackened Atlantic salmon filet with bacon, lettuce, avocado, tomato & citrus aioli on grilled wheat berry bread

CELTIC BURGER 14

Certified Angus Beef, Guinness cheddar, seared Irish rashers, lettuce, tomato & black pepper aioli

BYO ALL AMERICAN BURGER 13

Your Choice of Certified Angus Beef, House Made Turkey or Black Bean Veggie Burger

Choice of Cheese: American, Cheddar, Swiss, Provolone, Pepper Jack, Blue Cheese +1, Goat Cheese +1, Guinness Cheddar +1

Choice of Toppings:

Lettuce, Tomato, Red Onion, Jalapeños
Crispy or Sautéed Onions, Pickles,
Mushrooms +1 Applewood Smoked Bacon +1
Guacamole +1 Fried Egg +1

Choice of Premium Sauces:

Coke-a-Cola BBQ, Chipotle Aioli,
Roasted Garlic Aioli, Citrus Aioli,
Black Pepper Aioli, IPA Mustard, +.50 (each)

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

APPETIZERS

JUMBO WINGS (10) - \$13 (20) - \$23

Choice of Traditional or Boneless served with celery & carrots, Blue Cheese or Ranch.

Sauces: Jameson Mild, Hot, Coke-a-Cola BBQ,
Honey Garlic Stinger or Chesapeake Bay

DRUNKEN MUSSELS 13

Fresh PEI Mussels sauteed with garlic parmesan butter & seasonal craft beer with a side of parmesan herb toast points

WARM OLIVE HUMMUS 13

Hummus topped with warm garlic and herb oil, olives, English cucumbers, bell peppers, pita chips

BAVARIAN PRETZEL 11

Gigantic bavarian style soft pretzel, side IPA mustard, Beer Cheese & Sweet Goat Cheese Cream

TWIN JUMBO MEATBALLS 10

Pork, Veal & Beef meatballs stuffed with mozzarella and topped with house marinara & shaved parmesan with a side of garlic toast points

PUB NACHOS 12

Corn tortilla chips, cheddar jack cheese, queso blanco, sweet corn & black bean salsa, pico de gallo, jalapeños, sour creme drizzle, scallions

Add Guacamole + 2 • Add Chicken + 3 • Add Crab + 5

FRIED BRUSSELS SPROUTS 11

Tossed in honey tabasco, with diced jalapeño, bacon bits & granny smith apples

CHICKEN TENDERS & FRIES 10

All white meat tenders, french fries, side honey mustard or Coke-a-Cola BBQ

Tossed in Jameson Wing Sauce + 1

CHEESESTEAK EGG ROLLS 12

Shaved Ribeye, cheddar jack queso & roasted red peppers with a side of Sriracha ketchup

PARMESAN TRUFFLE FRIES 11

Battered pub fries, white truffle oil, shaved Parmesan, fresh herbs & black pepper aioli

CHILDREN

ALL KIDS MEALS 7

Served with Choice of Side & our Signature Dirt & Worms Dessert

SIDES: French Fries, Broccoli,
Mashed Potatoes, Applesauce

CHICKEN TENDERS

CHEESEBURGER

KRAFT MAC & CHEESE

GRILLED CHEESE

SIDES

French Fries 3 | Sweet Potato Fries 4 | Coleslaw 3 |
Steamed Broccoli 3 | Sautéed Mixed Veggies 3 |
Roasted Root Vegetables 4
Mashed Potatoes 3 | House or Caesar Salad 5





COMFORTS

SALADS

HOUSE SALAD 10

Mixed field greens, cherry tomatoes, shredded carrots, English cucumbers, croutons, choice of dressing

CAESAR SALAD 12

Chopped romaine, shaved Parmesan, croutons, creamy Caesar dressing

CATHERINE'S GREEN GODDESS 12

Mixed field greens, seasonal mixed berries, cherry tomatoes, goat cheese, red onion, sliced almonds, choice of dressing

HARVEST SALAD 12

Baby spinach, sliced apples, toasted pumpkin seeds, candied walnuts, tomatoes, blue cheese crumbles, apple cider vinaigrette

* Add a Salad Protein *

Chicken 5 | Shrimp 6 | Salmon 7 | Ahi Tuna 8

DRESSINGS ★

Balsamic Vinaigrette / Lite Italian / House Blue Cheese / Buttermilk Ranch / House Honey Mustard / Lemon Tahini / Apple Cider Vinaigrette



AWARD WINNING SOUPS

CRAB BISQUE

7 (cup) 9 (crock)

FRENCH ONION

6 (cup) 8 (crock)

PUMPKIN MUSHROOM BISQUE

creme fraiche and cinnamon sugar croutons
6 (cup) 8 (crock)

DESSERTS

WARM BREAD PUDDING 7

Our house specialty with rum caramel & vanilla bean ice cream

FUNNEL CAKE FRIES 6

Dusted with powdered sugar and served with a side of warm rum caramel

GUINNESS BROWNIE PARFAIT 7

Decadent Guinness fudge brownie crumbles layered with Baileys whipped cream & chocolate ganache



Follow Us
@catherinerooneys
@trolleytaphouse

Thank you for dining with us today.
Friendly reminder that your mask can only be removed when eating or drinking and must be worn at all other times. We appreciate your support!

BEER BATTERED FISH-N-CHIPS 17

Irish Lager battered fresh Atlantic Cod, battered pub fries, house dill tartar and coleslaw

SHEPHERD'S PIE 16

Blend of ground lamb & beef, pearl onions, carrots, peas, corn & fresh herbs topped with garlic mashed potato, cheddar jack cheese & scallions

GUINNESS STEW 16

Tender beef tips & hearty vegetables slowly simmered in a rich Guinness gravy with parmesan herb butter toast points

MAPLE RUM SALMON 19

Pan seared Atlantic Salmon topped with a Maple Rum glaze over roasted root vegetable hash

WILD MUSHROOM & CHICKEN PASTA 16

Grilled herb chicken breast, sauteed shiitake & oyster mushrooms, caramelized onions, spinach, roasted red peppers and bow tie pasta tossed in a light white wine parmesan cream sauce

PINSA PIZZA

Pinsa Pizza is an Old World taste of freshly baked pizza in its original oval form. It's roots can be traced 2000 years back to the golden age of the Roman Empire. Pinsa dough is created with a combination of flours and a longer fermentation period resulting in a high percentage of hydration and creating a cloud-like, yet crisp crust that is more naturally digestible and contains less than half of the sugar, fats & carbs found in traditional pizza dough.

SEASONAL 13

Roasted garlic white sauce, mozzarella, chopped bacon, apples, candied walnuts, arugula & fig balsamic drizzle

MARGARITA 11

Tomato Sauce, mozzarella, basil, Extra Virgin Olive Oil

KENNETT 13

Roasted garlic white sauce, mozzarella, goat cheese, Kennet Mushrooms, truffle oil

JAMO 13

Grilled chicken, mozzarella, gorgonzola, Jameson mild sauce

BALBOA 14

Tomato sauce, mozzarella, shaved Ribeye, sauteed onions & peppers

Gluten Free Cauliflower Crust + 2

Mozzarella sourced locally from M. Fierro & Sons
North Union St. Wilmington