



Brunch

Saturday & Sunday 10am-2pm

We Happily Serve Only Fresh Cage-Free Eggs

Eggs & Toast

Two eggs cooked to your preference, toast, breakfast potatoes & your choice of breakfast meat or fruit. 10

Build Your Own Omelet

Choice of 3 toppings, breakfast potatoes & toast
TOPPINGS: spinach, tomato, onions, peppers, mushrooms, ham, Applewood smoked pork or turkey bacon, maple pork or chicken apple sausage 13
additional toppings after 3—\$2 each

Irish Eggs Benedict

2 poached eggs, Irish rashers layered over a Guinness muffin & topped with Hollandaise sauce 14

Steak & Eggs

4oz. Sliced Sirloin topped with bearnaise sauce, 2 eggs your way, home fries and toast 17

Breakfast Skillet

Meat Lovers Skillet with scrambled eggs, sausage, ham, bacon, Pico de gallo, Cheddar Jack cheese blend, chipotle drizzle 14

Classic Breakfast Sandwich

2 Eggs your way, American Cheese & your choice of breakfast meat on a toasted croissant with breakfast potatoes 10

Buttermilk Pancakes

3 Buttermilk Pancakes, honey butter & syrup topped with Bailey's Whipped Cream & served with your choice of breakfast meat 10
Add Blueberries or Chocolate Chips +1, Bananas & Walnuts +2

Southwest Breakfast Pinsa Pizza

Scrambled eggs, roasted garlic queso blanco, cheddar jack cheese, ham, pico de gallo, green onion, cilantro & chipotle drizzle 14

Belgian Waffle

Topped with strawberry compote and whipped cream 11

Cinnamon Crunch French Toast

Texas Toast crusted with Cinnamon French Toast cereal & topped with caramel and whipped cream 11

Breakfast Sides

Applewood Smoked Bacon 4 | Turkey Bacon 4
Maple Pork Sausage 4 | Chicken & Apple Sausage 4
Toast 2 | Breakfast Potatoes 3
Two Eggs 4 | Fruit Salad 3

JUMBO WINGS

Traditional (10) - \$14 | (20) - \$24
Boneless (10) - \$12 | (20) - \$22
Sauces: Jameson Mild, Hot, Coke-a-Cola BBQ, Honey Garlic Stinger, Chesapeake Bay, Mango Pineapple Jalapeño, Devil's Sweat

BAVARIAN PRETZEL 12

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

FRIED BRUSSELS SPROUTS 11

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

CHICKEN TENDERS & FRIES 11

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

STREET TACOS 13

Choice of three slow cooked pork or blackened cod tacos with pineapple salsa, cotija cheese & cilantro on flour or corn tortillas

SANDWICHES

all sandwiches & burgers served with your choice of kettle chips or fries & pickle
Sweet Fries +1 • House or Caesar Salad +2
Substitute Gluten Free Bun +2

MCREUBEN 13

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

BELFAST 13

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

GAELIC DIP 13

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

KELLS 12

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

ULTIMATE GRILLED CHEESE COMBO 13

Cooper sharp American and smoked gouda, Applewood smoked bacon, sliced granny smith apples on toasted Wheatberry bread served with a cup of any of our signature soups

CELTIC BURGER 15

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

BYO ALL AMERICAN BURGER 14

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, Irish Cheddar +1

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

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

\$5 House Bloody Mary's
& Mimosas

SALADS

HOUSE SALAD 10

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

CAESAR SALAD 12

Chopped romaine, shredded 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 13

Baby Spinach, Sliced Apples, Craisins, Tomatoes, Candied Walnuts, Blue Cheese Crumbles & Apple Cider Vinaigrette

* Add a Salad Protein *

Chicken 5 | Salmon 7 | Ahi Tuna 8

DRESSINGS ★

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

SIGNATURE SOUPS

CRAB BISQUE 7 (cup) 9 (crock)

FRENCH ONION 6 (cup) 8 (crock)

TEXAS STYLE BEEF CHILI 6 (cup) 8 (crock)

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

CHILDREN

LITTLE LEPRECHAUN'S BREAKFAST 7
Choice of Pancake, French Toast or Scrambled Eggs with home fries, mixed fruit & beverage

KIDS MEALS 7

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

SIDES: French Fries, Broccoli, Mashed Potatoes, Applesauce

Chicken Tenders **Cheeseburger**
Mac & Cheese **Grilled Cheese**
Grilled Chicken Strips

DESSERTS

WARM BREAD PUDDING 7

Our house specialty with rum caramel & vanilla bean ice cream

FUNNEL CAKE FRIES 8

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

ENTRÉES

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

HONEY GLAZED SALMON 20

Blackened Atlantic Salmon glazed with a herb infused honey and served with fingerling potatoes and roasted brussels sprouts tossed with applewood smoked bacon bits, toasted almonds & craisins

BLACK & BLUE RIGATONI 16

Blackened chicken over rigatoni with sautéed spinach & tomatoes tossed in a blue cheese alfredo with garlic toast

ROONEY'S SIRLOIN 22

Pan Seared 8oz. Sirloin topped with a Irish whiskey peppercorn cream sauce, garlic greens beans and truffle mashed potatoes

PINSA PIZZA

SEASONAL 15

Roasted garlic white sauce, granny smith apples, blue cheese, mozzarella & Applewood smoked bacon topped with arugula and a fig balsamic reduction drizzle

MARGARITA 12

Tomato Sauce, mozzarella, basil, Extra Virgin Olive Oil

KENNETT 14

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

JAMO 14

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

SIDES

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

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.