

Shareables



Catherine Rooney's
Hummingbird to Mars

PARMESAN TRUFFLE FRITES 11

Pub fries, white truffle oil, shaved parmesan, fresh chopped rosemary, thyme, basil, roasted garlic aioli

MUSSELS 16

Avocado butter & saffron cream sauce, plant-based chorizo, fingerling potatoes, radish, cherry tomato, and garlic toast

STREET TACOS 13

Choice of blackened shrimp or birria beef tacos with pineapple salsa, crumbled queso fresco & chipotle aioli on corn or flour tortillas

BAKED BURRATA 12

Over house marinara, topped with basil pesto and served with garlic-Parmesan pizza toast points

WARM OLIVE HUMMUS 13

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

LAMB MEATBALLS 14

Tender lamb meatballs over house marinara and topped with pistachio chimichurri

POTATO SKINS 12

Traditional loaded potato skins with cheddar jack cheese, applewood smoked bacon, scallions, side sour cream

BAVARIAN PRETZEL 13

Gigantic bavarian style soft pretzel, side IPA mustard, beer cheese & sweet goat cheese cream

FRIED BRUSSELS SPROUTS 11

Crispy golden, bacon bits, jalapeños, diced apples, Balsamic-Honey-Tabasco

CHEESESTEAK EGG ROLLS 13

Shaved ribeye, American & cheddar jack cheese, onions & roasted red peppers with a side of Sriracha ketchup

Signature Soups

CRAB BISQUE 7 (cup) 9 (crock)

FRENCH ONION 6 (cup) 8 (crock)

SOUP DU JOUR 7 (cup) 9 (crock)

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Please alert your server of any special dietary requirements.

A 20% gratuity charge will be automatically applied for parties of 8 or more

Salad

PEAR AND PROSCIUTTO SALAD 14

Field greens, red wine poached pears, crispy prosciutto, blue cheese crumbles, candied walnuts & red onion tossed in a warm bacon & pear vinaigrette

H2MARS HARVEST BOWL 14

Arugula, red quinoa, avocado, roasted sweet potato, soft boiled egg, grape tomato, cucumber, shredded carrots & toasted pepitas with orange sesame tahini dressing

GREEN GODDESS 13

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

CAESAR SALAD 12

Chopped romaine, shredded parmesan, croutons, creamy Caesar dressing

* Add a Salad Protein *

Chicken 5 | Shrimp 7 | Ahi Tuna 8 | Salmon 9 |

Pinsa Pizza

MARS SEASONAL 16

Roasted garlic white sauce, mozzarella & ricotta, prosciutto, sliced bartlett pear, arugula, balsamic reduction

MARGARITA 11

Tomato sauce, mozzarella, basil, extra virgin olive oil

KENNETT 13

Roasted garlic white sauce, mozzarella, goat cheese, Kennett mushrooms, truffle oil
Gluten Free Cauliflower Crust + 2

Entrées

available until 10pm

H2MARS SIRLOIN 26

Pan seared 8oz sirloin, Irish whiskey peppercorn cream sauce, grilled asparagus and garlic mashed potatoes

BEER BATTERED FISH-N-CHIPS 20

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

BANGERS & MASH 18

Traditional Irish banger sausages over garlic mashed potatoes with English peas and topped with stout gravy & crispy onions

SALMON & SWEET POTATO RISOTTO 22

Pan seared Chilean salmon over sweet potato & pancetta risotto topped with garlic cream sautéed spinach & craisins

CAJUN CHICKEN MILANESE 18

Lightly breaded chicken breast over fettuccine pasta tossed in a Cajun cream sauce with broccoli and a side of garlic toast