



Brunch

Friday 11am-2pm | Saturday-Sunday 10am-2pm

We Happily Serve Only Fresh Cage-Free Eggs

Two Egg Breakfast 10

Two eggs your way with breakfast potatoes, toast and choice of breakfast meat or fruit

BYO Omelet 11

Big three egg omelet with choice of cheese, breakfast potatoes and toast

Cheeses: American, Cheddar, Swiss, Provolone, Cheddar Jack, Pepper Jack

Veggies: Tomato, Spinach, Onion, Green Peppers, Mushrooms +.50, Avocado +1

Meats: Bacon, Ham, Turkey Bacon, Maple Sausage, Chicken & Apple Sausage +2

Irish Eggs Benedict 14

Two poached eggs & Irish rashers over a Guinness muffin, with Hollandaise sauce & a side of breakfast potatoes

Steak & Eggs 17

4oz. sliced sirloin over a tarragon béarnaise sauce, two eggs your way, breakfast potatoes & toast

Breakfast Sandwich 12

Two eggs your way, choice of cheese & breakfast meat on a toasted croissant with breakfast potatoes
Sub for choice of toast anytime!

Buttermilk Pancakes 12

Triple stack buttermilk pancakes with house honey butter and choice of breakfast meat

Add chocolate chips & whipped cream or blueberries +1

Southwest Breakfast Pinsa Pizza 15

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

Belgian Waffle 12

Large Belgian waffle dusted with powdered cinnamon sugar and whipped cream with choice of breakfast meat
Add fresh strawberries or blueberries +1

Avocado Toast 14 add crab +4

Toasted artisan multigrain topped with smashed avocado onion, tomato, two poached eggs, hollandaise and applewood smoked bacon bits with a side of fresh fruit

French Toast 13

Classic thick cut brioche sliced loaf topped with powdered cinnamon sugar & whipped cream with choice of breakfast meat

Tres Leches French Toast 14

Thick cut brioche dipped in a rich cinnamon spiced tres leches custard topped with salted caramel and strawberries with choice of breakfast meat

Chicken & Waffles 15

Large Belgian waffle topped with crispy chicken tenders and hot honey maple syrup

BREAKFAST SIDES

Scrapple 4 | 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 4

BREAKFAST SKILLET

CR Hash 15

Eggs your way over corned beef hash mixed with Irish cheddar, peppers, onions & Mac sauce, topped with hollandaise

Huevos Rancheros 14

Eggs your way over breakfast potatoes, queso fresco, pico de gallo, avocado, roasted tomato salsa, and cilantro

Veggie Scramble 15

Scrambled egg whites over breakfast potatoes, plant-based chorizo, choice of cheese, mushrooms, onions, poblano peppers, chipotle aioli drizzle

Eastern Shore 16

Eggs your way over breakfast potatoes, cheddar jack cheese, spinach, tomato, crab meat, Old Bay hollandaise

APPETIZERS

JUMBO WINGS

Traditional (10) - \$16 | (20) - \$26

Boneless (10) - \$14 | (20) - \$24

Cauliflower (10) - \$13

Sauces: Jameson Mild, Hot, Coca-Cola BBQ, Honey Garlic Stinger, Chesapeake Bay, Pineapple Mango Habanero, Devil's Sweat

BAVARIAN PRETZEL 13

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 14

Crispy tenders, french fries, side honey mustard or Coca-Cola BBQ
Tossed in any of our signature wing sauces + 1

CHEESESTEAK EGG ROLLS 13

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

POTATO SKINS 12

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



LITTLE LEPRECHAUN'S BREAKFAST 8

Choice of Pancake, French Toast or Scrambled Eggs with home fries, mixed fruit & beverage

KIDS MEAL 8

Chicken Tenders, Cheeseburger, Kraft Mac & Cheese, Grilled Cheese, Grilled Chicken Strips, Cheese Quesadilla

With choice of side, beverage & our signature "Dirt & Worms" dessert

SIDES: French Fries, Mashed Potatoes, Broccoli, Mixed Fruit, Apple Sauce

SANDWICHES & BURGERS

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 15

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

BELFAST 14

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

GAELIC DIP 14

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

HOT HONEY FRIED CHICKEN 15

Southern breaded fried chicken, hot honey drizzle, green apple slaw, Mac sauce, & pickles on a toasted brioche bun

BLACKENED SALMON BLAT 16

Blackened Atlantic salmon filet, applewood smoked bacon, lettuce, tomato, avocado & citrus aioli on toasted artisan multigrain

TURKEY CLUB 14

Roasted turkey breast, Irish cheddar, applewood smoked bacon, mixed field greens, tomato & mayo on toasted artisan multigrain

SIDES

French Fries 5 | Sweet Potato Fries 5 | Coleslaw 3
Steamed Broccoli 4 | Grilled Asparagus 5
Sautéed Mixed Veggies 5 | Mashed Potatoes 4
House or Caesar Salad 6

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 13

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

SEASONAL HARVEST BOWL 16

Baby spinach, red quinoa, honey crisp apples, roasted cauliflower, green beans, radish, avocado, marinated hard boiled egg, feta cheese, toasted almonds, cilantro, ginger-sesame miso dressing

* Add a Salad Protein

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

DRESSINGS ★

Balsamic Vinaigrette / Lite Italian / Honey Mustard
House Blue Cheese / Buttermilk Ranch
Honey Balsamic Vinaigrette / Ginger-Sesame Miso
Cilantro-Lime Ranch

SIGNATURE SOUPS

CRAB BISQUE 7 (cup) 9 (crock)

FRENCH ONION 6 (cup) 8 (crock)

SOUP DU JOUR 7 (cup) 9 (crock)

CELTIC BURGER 16

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

HANGOVER BURGER 16

Certified Angus burger, fried egg, scrapple, American cheese, lettuce, tomato and maple aioli on a toasted pretzel bun

BYO ALL AMERICAN BURGER 14

YOUR CHOICE OF

Angus Beef | House Made Turkey
Black Bean Veggie Burger | Impossible Burger +2

CHEESES: American, Cheddar, Swiss,
Provolone, Pepper Jack,
+1 each: Blue Cheese, Goat Cheese, Irish Cheddar

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

PREMIUM SAUCES +.50 each
Coca-Cola BBQ, Chipotle Aioli, Roasted Garlic Aioli, Citrus Aioli, Black Pepper Aioli, IPA Mustard, Mac Sauce, Aji Amarillo Aioli



IRISH COMFORTS

Served with our house made Guinness Muffins & honey butter

BEER BATTERED FISH-N-CHIPS 20

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

SHEPHERD'S PIE 18

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

BANGERS & MASH 18

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

PINSA PIZZA

Two-thousand-year-old Roman dough recipe utilizing three different flours & a longer fermentation period creating a delicious cloud like, yet crispy crust.

SEASONAL 15

Grilled chicken, Mango-BBQ, mozzarella, smoked gouda, pickled mini sweet peppers & shallots, Aji Amarillo aioli drizzle

MARGARITA 12

Tomato sauce, mozzarella, basil, extra virgin olive oil

KENNETT 14

Roasted garlic white sauce, mozzarella, goat cheese, Kennett mushrooms, truffle oil

HOT HONEY 15

Ricotta & mozzarella cheese, pepperoni, frizzled jalapeños, fresh grated parmesan, hot honey drizzle

Gluten Free Cauliflower Crust +2

*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.
A 20% gratuity charge may be automatically applied for parties of 8 or more*