Shareables

PARMESAN TRUFFLE FRITES 11
Pub fries, white truffle oil, shaved parmesan, fresh chopped rosemary, thyme, basil, roasted garlic aioli

MUSSELS & CLAMS 18
Half pound each of PEI mussels and littleneck clams sauteed in Magners garlic cream sauce with pancetta, mini-sweet peppers, shredded cabbage, and shallots with garlic toast

STREET TACOS 13
Choice of blackened shrimp or blackened chicken 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

PISTACHIO HUMMUS 15
Topped with crumbled Feta, pomegranate seeds & served with English cucumber, carrots, bell peppers, asparagus tips & grilled pita

SKILLET MEATBALLS 14
Pork, beef & veal meatballs with house marinara, ricotta cheese, pesto drizzle, fresh basil, shaved parmesan, garlic toast points

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)

Catherine Rooney's
Hummingbird to Mars

Salad

STREET CORN SALAD 12
Chopped romaine, roasted sweet corn, queso fresco, avocado, and red onion tossed in a cilantro-lime ranch

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

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 15
Grilled chicken, Mango-BBQ, mozzarella, smoked gouda, pickled mini sweet pepper, shallots, Aji Amarillo aioli drizzle

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

RIBEYE STEAK 28
12oz. boneless Ribeye, Jameson whiskey peppercorn cream sauce, flash fried lemon-butter brussel sprouts & crispy layered potato cake

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

BLACKENED SALMON RISOTTO 22
Blackened Atlantic Salmon over sweet corn risotto with sautéed snap peas & whipped feta

SWEET PEA-PESTO PAPPARDELLE 15
Pappardelle pasta tossed in a sweet pea-pesto with grape tomatoes, ricotta, & shaved parmesan

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