

Appetizers & Soups

Wings Over Ireland

The biggest wings in town marinated in Bass Ale, with your choice of sweet BBQ, mild or hot sauce. Served with celery and our homemade blue cheese dressing.
Boneless tenders available upon request.
\$9.97

Irish Fries

A hot haystack of beer battered fries smothered in aged sharp cheddar, hickory smoked bacon and green onions. Served with a side of buttermilk ranch.
\$6.97

Kilpatrick's Sampler

An appetizer for two including: Black & Tan onion rings, Kilsliders, Irish fries and mini quesadillas served with our homemade Guinness grain mustard sauce for dipping.
\$9.97

Guinness Clams

A dozen little neck clams, simmered in our signature chardonnay Guinness stock, with butter, roasted garlic and fresh herbs. Served with drawn butter and crostini.
\$10.97

Kilpatrick's Sirloin Stew

Tender beef marinated in Jameson whisky and Guinness ale combined with potatoes, carrots, celery, onions and a broth to die for.
Bowl \$5.97/ Cup \$3.97

Seafood Bisque

A fragrant blend of shrimp, lobster tail, clams, roasted garlic and fresh herbs simmered together in a velvety cream bisque.
Bowl \$7.97/Cup \$5.97

Jumbo Drawn Cocktail

Six fresh jumbo prawns served with mesclun greens and our homemade cocktail sauce served in a martini glass.
\$9.97

Darten Cake

Fresh jumbo lump crab meat flaked and blended with mayonnaise, fresh herbs, panko bread crumbs, garlic, celery and onions. Deep fried until crisp and golden. Served with a roasted red pepper coulis over greens.
\$9.97

Baked Brie Platter

A warm brie round wrapped in puff pastry and baked until golden. Topped with our homemade blend of caramelized tart apples, cranberries, candied pecans and caramel sauce. Served with a selection of crackers and crostini.
\$9.97

Crab Cake Stuffed Portobello

Marinated and grilled portobello mushroom cap stuffed with our crabcake served on grilled bread with smoked gouda and a balsamic reduction.
\$9.97

O'Hara's Five Onion Soup

A piping hot crock of slowly cooked leeks, shallots, pearl, Spanish and green onions topped with bubbling gruyere cheese and marble rye croutons.
Crock \$5.97

Soup of the Day

Please ask your server about today's selection.
Bowl \$5.97/ Cup \$3.97

Salads

add to any of our salads: chicken \$4.97; grilled jumbo shrimp or steak \$5.97

Choose one of our dressings to finish your salad: chunky blue cheese, buttermilk ranch, balsamic vinaigrette, raspberry vinaigrette, or our homemade apple cider vinaigrette or orange mustard vinaigrette

Brendan's Spinach Salad

Caramelized red onion, candied pecans, cranberries and herbed goat cheese.
\$8.97

Lentil and Quinoa Salad

With onions, roasted garlic and herbed feta, tossed with our homemade apple cider vinaigrette and topped with our blackened grilled shrimp.
with shrimp \$11.97
without shrimp \$8.97

Publick House Salad

A generous bowl of mixed greens, grape tomatoes, sliced cucumbers, baby carrots and homemade crostini.
\$8.97

Kilpatrick's Green

Fresh organic field greens topped with sliced pears, herbed feta cheese, julienned beets, baby carrots and dried apricots.
\$8.97

Celtic Caesar

Crisp romaine tossed with our caesar dressing, homemade croutons and asiago cheese.
Served with toasted garlic spears.
\$8.97

Sandwiches

All sandwiches come with your choice of sweet potato fries, regular fries, fresh fruit salad, apple cole slaw or a side salad.
Add our Black & Tan onion rings to any sandwich for \$2.00. All sandwiches served on our focaccia bread or a wrap.

Build Your Own Burger

1/2 lb. grilled Angus burger with your choice of... lettuce, tomato, red onion, herb mayo, hickory smoked bacon, sautéed mushrooms and sharp aged cheddar, Swiss, provolone, or American cheese.
\$8.97

Veggie burger or portobello cap available upon request.

Hooligan Burger

Our burger grilled to order topped with marinated portobello cap, smoked gouda, roasted red peppers lettuce, tomato, onion and herbed mayo. A must try burger.
\$9.97

The 1944 Reuben

Mounds of tender shaved corned beef brisket, layered with Swiss cheese, sauerkraut and a zesty Irish dressing on marble rye
\$9.97

Darten Cake Sandwich

Fresh lump crab meat flaked and blended with mayonaise, fresh herbs, roasted garlic, panko bread crumbs, celery and onions and fried until golden. Served with lettuce and a roasted red pepper coulis.
\$10.97

As Entree \$17.97

Grilled Chicken and Brie Sandwich

An 8 oz. chicken breast, served with warm brie, caramelized red onions, spinach and a cranberry raspberry relish.
\$12.97

Rockin' Rachael

Thinly sliced warm smoked turkey, Swiss cheese, apple coleslaw and a zesty Irish dressing on marble rye.
\$8.97

Roasted Vegetable Sandwich

A stack of roasted eggplant, zucchini, yellow squash and caramelized onions, finished with melted havarti cheese and a drizzle of roasted beet reduction
\$10.97

Irish Favorites

Dinner entrées served daily from 4pm to 10pm
All dinner entrees are served with a house salad with your choice of dressing.

Old World Sheppard's Pie

Slow cooked ground Black Angus beef simmered with onions, carrots, celery, brandy and a touch of tomato cream, topped with smashed potatoes and served with the vegetable of the day.
\$12.97

Bangers and Smashed

A real Irish classic banger sausage, chunky roasted garlic mashed potatoes and our slow cooked tangy cabbage.
\$14.97

Traditional Fish & Chips

Bass ale battered haddock fried crispy golden brown over seasoned fries, served with our homemade apple coleslaw, tartar sauce and malt vinegar.
\$15.97

Kilpatrick's Corned Beef and Cabbage

Tender slow roasted corned beef brisket served with slow cooked tangy cabbage and chunky roasted garlic mashed potatoes. It's a traditional Irish meal and a great one at that.
\$13.97

Public House Pork Tenderloin

Herbed fresh tenderloin, seared and roasted then served with a shallot and roasted red pepper sauce. Served with the vegetable of the day and choice of: mashed potatoes, baked potato, saffron wild whole grain rice or a side of pasta.
\$13.97

Kilpatrick's Grilled Chicken Breast

Fresh chicken breast grilled to perfection and finished with a red onion, cider vinegar and honey sauce. Served with a side of the vegetable of the day and your choice of baked potato, mashed potatoes, saffron wild whole grain rice or a side of pasta
\$13.97

New Zealand Rack of Lamb

Whole grain mustard, garlic and fresh rosemary encrusted rack of lamb. Seared then finished in a red wine reduction. Served over saffron wild whole grain rice and finished with a balsamic reduction, a roasted red pepper coulis and the vegetable of the day.
\$16.97

Traditional Irish Breakfast

Two eggs any style, an Irish banger sausage, two traditional Irish potato pancakes, two slices of bacon, broiled tomato and your choice of toast.
\$11.97

Dinner Entrées

Dinner entrées served daily from 4pm to 10pm
All dinner entrees are served with a house salad with your choice of dressing.

Certified Angus Strip Steak

Grilled to perfection, patted with steak dust and served with the vegetable of the day and your choice of mashed potatoes, baked potato, saffron wild whole grain rice or a side of pasta.
Add your choice of steak sauce: Bourbon Cajun, Caramelized Onion or Gorgonzola for \$1.97.
10 oz. \$14.97 12 oz. \$17.97

Alamando Seared Duck Breast

Cast iron skillet seared Peking duck breast with a Borolo wine, fresh fig and pear sauce served over a bed of saffron wild whole grain rice with the vegetable of the day.
\$18.97

Butternut Squash Ravioli

Served with a creamy sundried tomato & hazelnut sauce and finished with a drizzle of white truffle oil.
Served with a side of the vegetable of the day.
\$16.97

Pinenut Basil Asiago Cast Iron Salmon

Fresh Atlantic Salmon encrusted with pinenuts, fresh basil and asiago cheese. Seared on a cast iron skillet then topped with a delicate and creamy lemon butter white wine sauce served with vegetable of the day and your choice of mashed potato, baked potato, saffron wild rice or side of pasta.
\$17.97

Shrimp Fra Diavolo

Fresh jumbo shrimp sauteed in a spicy pomodoro sauce served over Fettuccini with garlic spears.
Served with a side of the vegetable of the day.
\$14.97

The Ultimate "Mac and Cheese"

Penne pasta tossed in our imported smoked Gouda and shallot sauce with a crunchy panko topping. Served with a side of the vegetable of the day.
\$9.97

Build Your Own Pasta

Choose from penne, bowtie or fettuccine pasta and alfredo, pomodoro or garlic herb sauce.
\$7.97
Add grilled chicken or steak \$2.97 or shrimp 5.97.

Blackened Catfish

Seared fresh catfish blackened in our own seasonings and topped with a cool cucumber butter white wine sauce. Served with the vegetable of the day and choice of baked potato, mashed potatoes, saffron wild whole grain rice or a side of pasta.
\$13.97