

## Appetizers

### *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 house made bleu 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 dipping sauce.

\$9.97

### *Guinness Clams*

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

\$10.97

### *Jumbo Drawn Cocktail*

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

\$9.97

### *Darten Cake*

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

\$9.97

### *Baked Brie Platter*

A warm brie round wrapped in puff pastry and baked until golden. Topped with our home made blend of caramelized tart apples, cranberries, candied pecans & 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 crab cake and served on grilled bread with smoked gouda and a balsamic reduction.

\$9.97

## Salads

add to any of our salads: grilled chicken \$ 2.97    grilled steak or grilled jumbo shrimp \$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 & herbed goat cheese.

\$8.97

### *Lentil and Quinoa Salad*

With onions, roasted garlic & herbed feta, tossed with our homemade apple cider vinaigrette & topped with our blackened grilled shrimp

\$11.97

without shrimp \$6.97

### *Publick House Salad*

A generous bowl of mixed greens, grape tomatoes, sliced cucumbers, baby carrots and home made crostini.

\$6.97

### *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 in our Caesar dressing with homemade croutons and asiago cheese. Served with toasted garlic spears.

\$8.97

## Soups

### *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

### *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 Day*

Check with your server for Today's selection.  
Bowl \$5.97/Cup \$3.97

## Sandwiches & Entrées

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

### *Build Your Own Burger*

1/2lb. grilled angus burger with your choice of...  
lettuce, tomato, red onion, herb mayo, hickory smoked bacon, sautéed mushrooms and cheddar  
Swiss, provolone, or American  
\$6.97  
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.  
\$7.97

### *Rockin' Rachael*

Piled high with thinly sliced warm smoked turkey, swiss cheese, apple coleslaw and a zesty Irish dressing on marble rye.  
\$7.97

### *Kilpatrick's Brisket Sandwich*

Slow cooked in Jameson and Guinness, our fall apart brisket comes shredded on our foccacia bread with melted gruyere, caramelized onions, and horseradish crème.  
\$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  
\$8.97

### *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.  
Platter or sandwich \$8.97

### *Darten Cake Sandwich*

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

### *Grilled Chicken and Brie Sandwich*

An 8 oz. grilled chicken breast, served with warm brie, caramelized red onions, spinach and a cranberry raspberry relish.  
\$10.97

### *Roasted Vegetable Sandwich*

A stack of roasted eggplant, zucchini, yellow squash and caramelized onion on a foccacia roll with melted Swiss cheese.  
\$9.97

### *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

### *Kilpatrick's Corned Beef & Cabbage*

This eyeful of tender slow roasted corned beef brisket served with slow cooked tangy cabbage and garlic mashed potatoes.  
\$9.97

### *Old World Sheppard's Pie*

Slow cooked Black angus ground beef simmered with onions, carrots, celery, brandy and a touch of tomato cream, topped with smashed potatoes.  
\$8.97