



3 courses / \$20

First Course
Choice of:

New England Clam Chowder

Caesar Salad

Darby O’Gill’s House Salad

Second Course
Choice of:

Grilled Guinness Bratwurst

Grilled bratwurst served with Champ, purple cabbage and apple slaw

Seafood Mornay

Poached cod, salmon, scallops and shrimp served in a white wine cream sauce topped with mashed potatoes

Buskers “Paddy” Melt

Our house ground burger on toasted marbled rye with a Paddy’s Irish Whiskey cheese spread and fried red onion strings

Sticky Glazed Pork Belly Sliders

Pan roasted pork belly with a cola glaze finished with peach chutney and a caramelized onion aioli

Third Course
Choice of:

Baileys Irish Crème Brulee

Flourless Chocolate Cake



3 courses / \$35

First Course
Choice of:

Cream of Cauliflower with Irish Cheddar Scones

Welsh Rarebit topped with spiced beef

Assorted Cheese and Charcuterie Board
Pair with the featured whiskey flight for additional \$15

Duck Meatballs with Roasted Apples

Maple Roasted Butternut and Apple Salad
Baby rocket, butternut squash, sliced apple, dried cranberries and toasted almonds

Second Course
Choice of:

Monkfish with Tomato, Chourico and Pea Concassé

Filet Medallions
Grilled filet medallions topped with black garlic butter served with lobster boxty and grilled asparagus

Lamb Shank
Braised lamb shank with root vegetable medley and tri – color fingerling potatoes

Third Course
Choice of:

Sticky Toffee Pudding

Flourless Chocolate Cake

Brandy Snaps filled with fresh cream