

BRUNCH Menu



BRUNCH POTATO CHOICES:

Deep Fried Potato Fritters

Bubble n' Squeak (fried mashed potatoes with cabbage & bacon)

Baby Red Potatoes, seasoned and deep fried

FULL IRISH BREAKFAST

Two fresh eggs fried to your liking, fried Irish bangers (breakfast sausages), black & white pudding (blood sausage & pork sausage), Irish rasher (grilled Irish bacon), flame grilled tomato, sautéed mushrooms, brown bread, baked beans, and your choice of potato. 16.00

BREAKFAST SANDWICH

Two scrambled eggs, white cheddar, and your choice of ham, bacon, or sausage on a toasted English muffin. Served with your choice of potato. 13

BREAKFAST POUTINE

Thick cut pub fries and local Clock Shadow Creamery cheese curds, our homemade country sausage gravy, green onions, and an over easy egg. 14

Make it vegetarian with our homemade Worcestershire cream gravy.



COUNTY CLARE BLOODY MARY

Our mix and seasonings are homemade. Then we add one of Milwaukee's own Klement's hickory smoked beef sticks, a cheese stick, two plump olives one juicy pickle spear, a wedge of lemon and lime.

BLOODY MÁIRE (MOY-RAH)

Our Bloody Mary's Irish cousin
(Made with a splash of Guinness® and whiskey).

(Our bloody marys are made with Clamato which contains shellfish).

Please inform your server if you have a diet restriction

- Gluten-Free /option
- Vegetarian /option
- Dairy-Free /option

Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.

AMERICAN BREAKFAST

Two fresh eggs fried to your liking with two sausage links, grilled ham, a strip of bacon, wheat toast, and your choice of potato. 14

PÁDRAIC'S CORNED BEEF HASH

County Clare's in house roasted corned beef chopped up in a hash with cabbage, corn, red pepper, leek, bacon, and red potato. Served on a thick slice of Texas style toast, drizzled with garlic parsley sauce, and topped with two over easy eggs. 16

COUNTY CLARE FRENCH TOAST

Texas style brioche bread, sliced thick and soaked in homemade egg batter, served with a side of whiskey maple syrup, and fresh whipped cream.

Half: 9 Full: 11

EGGS BENEDICT

Fresh eggs over easy with paprika hollandaise sauce, served over a toasted English muffin and with your choice of potatoes.

Traditional (with ham) 14

Smoked Salmon (lox style with capers) 16

Florentine (spinach & tomato) 14

CORNED BEEF EGGS BENEDICT

In house roasted corned beef with cabbage slaw on a toasted English muffin and over easy eggs. Topped with a tomato horseradish hollandaise and served with your choice of potato. 16

IRISH FRITTATA

Baked eggs with fresh ingredients, topped with cheese and caramelized onions. Choose between our vegetarian or meat option. Served with wheat toast and your choice of potato. 14

BISCUITS & GRAVY

Two biscuits topped with a homemade country sausage gravy, green onions, and two eggs cooked to your liking. Served with your choice of potato. 15

EGGS BENEDICT SPECIAL!

Ask your server about this weekend's eggs benedict special! Follow us on Facebook or Instagram for more info!

Buy the Kitchen a Pint!

A great way to say thanks to our hardworking and talented kitchen staff – a round of pints at the end of their shift. 10.00

BRUNCH BEVERAGES

MIMOSA

A brunch classic, County Clare super sized it to a pint! Champagne and orange juice.

IRISH DIESEL MIMOSA

Champagne and orange juice with a splash of black currant.

BEER-MOSA

Spotted Cow and orange juice.

MANGO-MOSA

Champagne and mango juice.

MIMOSA MULE

Champagne, ginger beer and a lime.

FRESHLY BREWED COFFEE (decaf available)

BARRY'S IRISH GOLD BLEND BLACK TEA

HOT TEA & ICED TEA

JUICE

Orange, apple, pineapple, cranberry, tomato or grapefruit.

SOFT DRINKS

Cola, Diet Cola, Sprite, Diet Sprite, ginger ale, ginger beer, blue raspberry soda, lemonade, tonic, club soda, root beer.

STARTERS

IRISH ROOT SOUP

A perfect purée of sweet potatoes, carrots, and leeks.
4.50 cup, 5.50 bowl

SOUP OF THE DAY

Ask your server about our Chef's homemade soup of the day.
cup 4.50 Bowl 5.50

THE PUB SALAD

An appetizer salad of mixed baby greens, tomatoes, red onions, carrots, and croutons. Served with your choice of homemade dressing. (Balsamic vinaigrette, raspberry vinaigrette, 1000 Island, buttermilk ranch, or parmesan peppercorn) 6

IRISH CHIPS

Thick-cut pub fries topped with homemade sauce. Choose a mild, sweet curry sauce, OR creamy garlic parsley sauce. 11

Add cheese 2

REUBEN ROLLS

Our specialty Reuben wrapped up in two crispy shells, deep fried, and served with our horseradish sauce. 14

COLCANNON POPPERS

Mashed potatoes, white cheddar, cabbage, and onions. Rolled in panko and fried. Served with Worcestershire gravy. 11

CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon sauce. 14

SANDWICHES

Served with choice of French fries or mashed potato.

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on toasted rye.
(Sub. housemade corned beef seitan for veg. option). 16

SMOKED SALMON SANDWICH

Chilled, lox-style smoked salmon served chilled with spinach, tomato, red onion, and dill cream sauce on toasted Breadsmith whole wheat. 14

CORNED BEEF SANDWICH

Our housemade corned beef brisket on toasted Breadsmith rye, served with a side of horseradish sauce. 13

Add cheese 2

CELTIC GRILLED CHEESE

Aged white cheddar, locally sourced thick applewood smoked bacon, roasted garlic aioli, arugula, and grilled tomatoes served on toasted Breadsmith sourdough. 13

Make it vegetarian - without bacon 11

Add fried eggs 3

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ENTRÉES

CORNED BEEF AND CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with buttered cabbage bacon braised slaw, and mashed potato. 19

COTTAGE PIE

Seasoned shredded beef stewed with green peas, carrots, and onions, topped with homemade mashed potatoes and baked. 18

SHEPHERD'S PIE

Seared lamb simmered with carrots, celery, onion, and green peas in a hearty broth. Topped with homemade mashed potatoes and baked. 20

Substitute homemade vegetable stew for vegetarian option 15

GUINNESS® POT ROAST

Tender, slow cooked beef covered with our Guinness® gravy, served with fresh sautéed vegetables, and mashed potato. 19


SMOKED SALMON SALAD


In-house smoked salmon served chilled on top of mixed greens, fried capers, onions, tomatoes, carrots, hard boiled egg, and goat cheese. Served with a side of balsamic vinaigrette. 16


COUNTY CLARE MEATLOAF


A special blend of beef, veal, and pork, perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with fresh sautéed vegetables and mashed potatoes.

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No sniveling. No split checks. \$2 split plate charge.



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