

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. 17

THE MESSY BREKKY SANDWICH

Two scrambled eggs, white cheddar, and your choice of sausage, ham, or bacon, and a drizzle of our sausage gravy on a toasted English muffin. Served with your choice of potato. 14

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: substitute house made vegetarian 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 MAÍRE (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. 16

PÁDRAIC'S CORNED BEEF HASH

County Clare's in house roasted corned beef chopped up in a hash with roasted corn & red pepper, and braised leeks, bacon, cabbage & red potatoes. Served on a thick slice of Texas style toast, drizzled with home-made garlic parsley sauce, and topped with two over easy eggs. 17

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: 8 Full: 12

EGGS BENEDICT

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

Traditional (with grilled ham) 15

Smoked Salmon (lox style with capers) 16

Florentine (sautéed spinach & grilled tomato) 15

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 rotating fresh ingredients, topped with cheese and caramelized onions. Choose between our vegetarian or meat option. Served with wheat toast and your choice of potato. 15

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. 16

Make it vegetarian: substitute house made vegetarian gravy.

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. 11

BRUNCH BEVERAGES

MIMOSA

A brunch classic served in a pint glass with ice. 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, grapefruit.

SOFT DRINKS

Cola, Diet Cola, Sprite, Diet Sprite, ginger ale, ginger beer, 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

CHICKEN SHANNON

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

COLCANNON POPPERS

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

REUBEN ROLLS

Our specialty Reuben handrolled into two crispy shells, deep fried, and served with our horseradish sauce. 14

SANDWICHES

All sandwiches served with choice of steak fries, tator tots, mashed potatoes, baby red potatoes **OR** for an additional \$2 choose a cup of soup, sweet potato fries, or a side salad.

Substitute Udi's Gluten Free Bread 2.00 

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 with spinach, tomato, red onion, capers, and dill cream sauce on toasted Breadsmith sourdough. 15

CORNED BEEF SANDWICH

Our housemade corned beef brisket on toasted Breadsmith rye, served with a side of horseradish sauce. 14
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. 15
Make it vegetarian - without bacon 13

THE DODDFATHER

Locally baked Breadsmith sourdough with melted Irish cheddar, arugula, garlic whiskey mushrooms, grilled tomatoes, caramelized onions, and a roasted garlic aioli. 15

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 potatoes. 19

COTTAGE PIE

Seasoned shredded beef stewed with green peas, carrots, celery, and green onions, topped with homemade mashed potatoes and baked. 19

SHEPHERD'S PIE

Seared lamb simmered with carrots, celery, onion, and green peas in a hearty broth. Topped with homemade mashed potatoes and baked. 21

Substitute homemade vegetable stew for vegetarian option 15

**No sniveling. No split on tables over 6 guests.
\$2 split plate charge.**



Ireland on your BUCKET LIST?

Visit: bestirishtour.com

We have great deals on airline/hotel packages to Co. Clare, Ireland!

GUINNESS® POT ROAST

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

COUNTY CLARE MEATLOAF

A special blend of beef, veal, and pork, perfectly seasoned and baked, topped with Worcestershire cream gravy. Served with fresh sautéed vegetables and mashed potatoes. 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. 17


THE GALWAY GARDEN SALAD


Mixed baby greens topped with cherry tomatoes, carrots, red onion, sour apples, sunflower seeds, diced white cheddar, dried cranberries, and croutons. Served with a side of raspberry vinaigrette. 15

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.