



PUB & KITCHEN

SNACKS

SMOKED SALMON BITES GF | 13

Cold oak-smoked salmon with capers, red onion, and horseradish aioli. Served on your choice of potato blini or fresh cucumber slices

FRIED GOAT CHEESE | 13

Beer-battered goat cheese drizzled with jalapeño-infused honey and finished with fresh thyme

CHILI-GARLIC SHRIMP | 16

Sautéed shrimp tossed with chili flakes, garlic, and soy sauce. Served with crispy baguette slices

CHICKEN LOLLIPOPS | 15

French-cut drumsticks tossed in a chorizo dry rub, served with herb aioli and a smoked red pepper harissa sauce for dipping

GRILLED LAMB CHOPS GF | 16

Chargrilled lamb chops, tender to the bone, drizzled with a rich blackcurrant reduction

THE BIG BAVARIAN PRETZEL V | 15

Warm, oversized Bavarian-style pretzel. Served with a smoked cheddar-Dijon

ROASTED BEET HUMMUS V GFA | 13

Roasted beet hummus topped with crumbled feta and mint oil. Served with grilled naan and fresh vegetables

BURGERS & SANDWICHES

*Served with your choice of side.
Roasted rosemary potatoes, cup of soup or side salad +2*

FRENCH ONION BURGER* | 17

Beef patty topped with sweet onion jam, melted Gruyère, and fresh arugula on a toasted challah bun

GUINNESS BBQ CHICKEN | 16

Grilled chicken breast glazed in our own Guinness BBQ sauce, melted smoked cheddar, and bacon stacked on a warm challah bun

LAMB BURGER* | 17

Seasoned lamb patty topped with whipped rosemary-blue cheese spread, peppery arugula, vine-ripened tomato, and pickled onion on a toasted challah bun

CHICKEN CORDON BLEU | 17

Crispy pan-fried chicken layered with ham, melted Gruyère, and creamy béchamel on a toasted challah bun

BLACK BEAN BURGER V | 15

Handmade veggie patty of black beans, corn, peppers, and brown rice topped with chipotle aioli, dressed greens, pico, and avocado on a toasted challah bun

AVOCADO RLT | 14

Avocado, Irish rashers, lettuce, ripe tomato on toasted artisan sourdough bread

Add egg + 2*

SIDES

WEDGE CHIPS V | 7

GARLIC MASHED POTATOES GF V | 6

ROASTED ROSEMARY POTATOES GF V | 8

ASPARAGUS GF V | 7

FRESH GREEN BEANS GF V | 6

SIDE FARMHOUSE SALAD GF V | 8

ENTRÉES

FISH & CHIPS | 24

Freshly battered and sustainably caught, served with crispy chips and house tartar sauce. A timeless pub favorite

BROWN SUGAR PORK CHOP | 26

Slow-cooked pork chop kissed with brown sugar and fresh herbs, chargrilled and finished with a savory brown gravy. Served with garlic mashed potatoes and crisp green beans

DELMONICO RIBEYE* GF | 47

16oz ribeye, seared to perfection. Topped with a compound butter and served alongside roasted rosemary potatoes

SEAFOOD RISOTTO* GF | 26

Decadent and creamy arborio rice with a trio of seafood: crab, shrimp and scallops, finished with white wine sauce and lemon

CHICKEN MARSALA | 25

Pan-fried chicken breasts sautéed with mushrooms in a sweet and savory Marsala wine sauce. Served with garlic-mashed potatoes and grilled asparagus

SHEPHERD'S PIE | 23

Hearty beef and vegetables in demi-glace, baked beneath a golden layer of garlic mash

Add side farmhouse salad +2

BUCATINI ARRABBIATA V | 19

Spicy marinara tossed bucatini pasta, topped with rich burrata cheese and paired with garlic toast

Add chicken +7 / shrimp +8 / grilled salmon +10*

BBQ CHICKPEA BOWL GF V | 18

Sweet potato and smoky BBQ chickpeas served with spring greens, blistered corn, pickled onions and avocado. Topped with red wine vinaigrette and a ranch drizzle

SALADS & SOUP

*Served with fresh bread
Add chicken +7 | shrimp +8 | grilled salmon* +10*

PEAR AND BLUE CHEESE SALAD GF V | 15

Mixed greens with blue cheese, fresh pear, Mandarin oranges, and candied pecans, tossed in poppy seed vinaigrette

ROASTED BEET SALAD GFA V | 15

Oven-roasted beets, avocado, Mandarin oranges, feta cheese, sunflower seeds over baby spinach & arugula. Tossed in a red wine vinaigrette and served with a side of beet hummus and grilled naan bread

FARMHOUSE SALAD GF V | 14

Mixed greens with cucumber, red onion, marinated tomatoes, dried cranberries, toasted almonds, and Asiago cheese. Tossed with a red wine vinaigrette

SOUP OF THE DAY | cup 6

Ask your server for today's selections. Served with fresh local bread

KIDS' MENU | 10

for guests 12 and under

CHICKEN TENDERS

Wedge fries

CHEESEBURGER

Wedge fries

MAC & CHEESE V

Garlic bread

FISH & CHIPS

GRILLED CHEESE ON SOURDOUGH V

Wedge fries

*Burgers & eggs cooked to customer request. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness.
The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy and Sesame.
Please notify a food employee for more information about these ingredients

GF - Gluten-free V - Vegetarian VG - Vegan GFA - Gluten-free available

LUNCH OPTIONS

Available until 3 PM Monday - Friday

LUNCH IRISH BREAKFAST* | 14
Egg, grilled tomato, sautéed mushrooms, Irish rasher, banger sausage, and black & white puddings. Served with toasted sourdough

PUB GRILLED CHEESE & SOUP | 13
Ask your server about today's specialty grilled cheese and soup pairing

SOUP & SALAD | 12
Soup of the day and a Farmhouse salad

LUNCH PEAR & BLUE CHEESE SALAD ^{GF} ^V | 12
Mixed greens with blue cheese, fresh pear, Mandarin oranges, and candied pecans, tossed in poppy seed vinaigrette

LUNCH FISH & CHIPS | 17
Freshly battered and sustainably caught, served with crispy chips and house tartar sauce. A timeless pub favorite

HARP-BATTERED FISH SANDWICH | 16
Freshly battered and sustainably caught served on a challah bun. Served with American cheese, lettuce and red onion on a challah bun

FPK CHEESESTEAK | 15
Thinly shaved beef with sautéed onions, mushrooms, and green peppers, smothered in melted provolone. Served on a toasted hoagie with horseradish mayo
also available with grilled chicken

JOIN US FOR WEEKEND BRUNCH

SERVED SATURDAY + SUNDAY | 10 AM - 3 PM

BRUNCH MENU

ALL-DAY IRISH BREAKFAST* | 17
Kids' size | 10
Two eggs any style, grilled tomato, sautéed mushrooms, Irish rasher, banger sausage, and black & white puddings. Served with toasted sourdough

FARMER'S BREAKFAST* ^{GFA} | 15
Kids' size | 10
Two eggs any style with fresh sausage patties, bacon, and shredded potatoes. Served with toasted sourdough

SHRIMP & CRITS* ^{GF} | 18
Rich three cheese grits topped with crispy bacon and finished with grilled shrimp
add egg +2*

BREAKFAST TACOS | 13
Three tacos filled with Mexican chorizo, shredded potatoes, scrambled eggs, pico, salsa verde, melted cheddar, and sour cream

Friends with Benedicts

EGGS BENEDICT* | 15
Soft-poached eggs layered with sautéed spinach and Irish rashers on a toasted English muffin, topped with rich hollandaise. Served with crispy brunch potatoes

BENEDICT RANCHEROS* | 16
Soft-poached eggs over chipotle black beans, avocado and pico on a toasted English muffin, topped with rich hollandaise. Served with crispy brunch potatoes
add chorizo +3

CRAB BENEDICT* | 17
Fresh blue crab layered over soft-poached eggs, sautéed spinach, and roasted garlic atop a toasted English muffin. Finished with a rich hollandaise and served with the chef's vegetable of the day

ROSIE'S BRUNCH BOWL* ^V ^{GFA} | 15
Everything bagel-seasoned roasted potatoes with fresh greens, marinated tomatoes, avocado, and two poached eggs. Topped with feta and served with sourdough toast

BELGIAN WAFFLE ^V | 13
Golden brown and crispy, topped with rich chocolate sauce, fresh strawberries, and whipped cream

SHAKSHUKA* | 15
Poached eggs over shredded potatoes in a bold tomato-Guinness sauce, with Irish sausage, sautéed mushrooms, feta cheese, and a touch of chili flakes

BOOZY BRUNCH

Served Saturday & Sunday 10 AM - 3 PM

TABLESIDE MIMOSAS | 35
A bottle of sparkling brut, champagne flutes and your choice of three carafes of fresh juices: orange, pineapple, grapefruit or cranberry

MIMOSA | 9
Sparkling brut with your choice of juice – orange, pineapple, grapefruit or cranberry

TEQUILA SUNRISE MIMOSA | 13
Hornitos Plata Tequila, Gran Gala Orange Liqueur, fresh orange juice, and prosecco

SIGNATURE BLOODY MARY | 11
Tito's Handmade Vodka, Zing Zang Bloody Mary Mix and a few secret ingredients to put an Irish twist on it.
(let your server know if you would like it extra spicy)

SIGNATURE SEASONAL SANGRIA | 11
Ask your server for the seasonal selection – served on draught

APEROL SPRITZ | 13
Prosecco, Aperol Aperitivo with a splash of club soda and garnished with an orange slice

SIGNATURE ESPRESSO MARTINI | 14
Choose your spirit and served with Kahlúa and Jennings Java Golden Espresso shaken to a perfection

Vodka (Absolut Vanilia) – coffee note backbone with a vanilla creaminess
Bourbon (Maker's Mark) – cocoa and coffee with hints of vanilla and caramel
Tequila (Hornitos Reposado) – warm vanilla, oak & spice with a toasted nut flavor

BOURBON ORANGE CRUSH | 13
Elijah Craig Small Batch, triple sec, fresh orange juice, ginger ale and a hint of vanilla

FADÓ IRISH COFFEE | 11
Tullamore D.E.W. Irish Whiskey, drip coffee, brown sugar, fresh whipped cream with a cinnamon swirl

BAILEYS & COFFEE | 10
Baileys Irish Cream, coffee and fresh whipped cream

HUGO SPRITZ | 14
Wheatley Vodka, St. Germain Elderflower, Casa Cortelli Prosecco, fresh lemon juice & mint

*Burgers & eggs cooked to customer request. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness.
The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy and Sesame.
Please notify a food employee for more information about these ingredients

^{GF} - Gluten-free ^V - Vegetarian ^{VG} - Vegan ^{GFA} - Gluten-free available