



Dinner

Dinner Menu

Appetizers

Crisp Brussels Sprouts		8	
<i>Fried panko dusted sprouts, crisp prosciutto, apple and curry cream</i>			
Poutine		9	
<i>Collection of seasoned irish chips, locally inspired cheese curds, and scallion served with house-made stout beer gravy</i>			
Pork Belly		10	
<i>Sous-vide and fried pork belly complimented with black bean salsa, lime cumin cream and grilled pineapple</i>			
Mussels		14	
<i>Sauteed PEI mussels prepared with fresh herbs, garlic, and perry cider complimented with irish soda bread</i>			
Eire Charcuterie Board		16	
<i>A unique irish pub inspired board with premium aged meats and local cheeses paired with pickled garnishes</i>			

Garden Fresh Salads

V8 Salad with Apple Cider Vinaigrette		7
Frank O'Dowd's Irish Pub Salad		7
Wilted Spinach and Farro Bowl		8

Signature Soups

Stout Cheese Soup		Cup / bowl 5 / 8
Potato Bacon Chowder		5 / 8
Chef's Daily Feature		5 / 8

Main Course

Water & Brine

Pub Fish & Chips	<i>Stout beer battered cod, seasoned irish chips, red cabbage slaw and house-made tartar sauce</i>		17
Whiskey Glazed Faroe Island Salmon	<i>Cedar planked, irish whiskey glazed, browned butter farro with sauteed broccolini</i>		25
Seared Yellowtail	<i>Browned butter, marinated tomato relish, sauteed spinach and roasted potato mash</i>		27
Stuffed Snapper	<i>Crab cake stuffing, cider lemon cream, brussels sprouts and sweet potato fries</i>		28

Feather & Sky

Pan Roasted Chicken	<i>Crisp chicken breast, marinated tomato relish, served with broccolini and butter roasted potatoes</i>		17
Fried Chicken and Stout Gravy	<i>Crispy fried chicken, stout beer gravy, red cabbage slaw and sweet potato fries</i>		18

Farm & Hoof

Irish Cottage Shepherd's Pie	<i>Braised beef in bistro gravy accompanied with onion, carrots and peas topped with charred potato mash and side of irish soda bread</i>		17
Traditional Irish Corned Beef	<i>One half pound corned beef, butternut squash hash and pickled cabbage</i>		19
Bangers & Mash	<i>Beer brined bangers with caramelized onions and stout gravy accompanied with sauteed brussels sprouts and mashed potatoes</i>		24
"Dublin" Bone-In Pork Tenderloin	<i>Center cut bone-in tenderloin infused with honey and spiced whiskey, served with butternut squash hash and pickled red cabbage</i>		26
Barbeque Plate Rib	<i>"Imagine brisket on-a-bone:" slow roasted plate rib, tenderly braised with seasoned irish chips, and red cabbage slaw</i>		34
Petite Filet Mignon	<i>Northern-iowa 6-ounce filet smothered with demi-glace and paired with sautéed broccolini and butter roasted potatoes</i>		36

Soil & Sun

Vegan Shepherd's Pie	<i>Braised plant based faux-beef in mushroom gravy accompanied with onion, carrots and peas topped with vegan potato mash</i>		18
Stuffed Roasted Squash	<i>Farm—fresh butternut squash, vegan farro and vegetables, marinated tomato relish and pickled red cabbage</i>		18

