

# THE AULD FELLA BRUNCH

SUNDAY 11 AM - 2 PM

🌿 Vegetarian 🔥 Spicy GF Gluten Friendly.\*

ALL FRIED FOOD CAN ALSO BE MADE GLUTEN FRIENDLY!

## FAVORITES

We proudly serve local eggs.

### FRENCH TOAST 15

Flame-grilled artisan ciabatta topped with fresh berries, whipped cream & powdered sugar

### BREAKFAST SANDWICH 19

Bacon, Dubliner cheddar, organic egg, arugula. Served on ciabatta with breakfast potatoes.

### WAGYU STEAK + EGGS GF 29

8 oz. flame-grilled Wagyu, 2 eggs your way, cherry tomato, fingerling potatoes + arugula

### BUTTERMILK CHICKEN + WAFFLES 🔥 24

Juicy chicken breast of Jidori organic chicken atop a house made waffle, 2 eggs your way, house buffalo sauce + honey

### HOUSE CURED CORNED BEEF DASH 19

Corned beef, fingerling potato, peppers + chives. Served with 2 eggs your way.

### AVO TOAST 🌿 19

Smashed California avocado with cayenne pepper, pico de gallo + lime on grilled ciabatta. Served with 2 eggs your way.

### SAN PATRICIO BURRITO 19

2 scrambled eggs with bacon or Irish banger, potato, onion and Dubliner cheddar cheese in a spinach tortilla. Served with baby greens and salsa

## THE BOARD

Curated Irish cheeses + house-cured meats, served with flame-grilled artisan ciabatta + butter.

**Cheeses** Skellig cheese, Cashel blue cheese, Dubliner cheddar  
🌿 Vegan Cheese upon request.

**Meats** Corned beef, Prosciutto, Salami

THREE CHEESE 25 | THREE MEATS 25 | THREE + THREE 42

## OMELETTES

Served with choice of breakfast potatoes or fruit salad

### SALMON + DILL 19

Flame-grilled salmon, dill, chives, cherry tomato + Dubliner cheese

### BLUE, BACON + POTATO 19

Bacon, fingerling potato, chives + Cashel blue cheese

### GARDEN 🌿 17

Mushroom, cherry tomato, fingerling potato, arugula, chive + Skellig cheese

## SUNDAY ROAST

SERVED ALL DAY SUNDAY

### TRADITIONAL IRISH ROAST

Roast Beef with creamy horseradish 31

Roast Lamb with mint sauce 31

Roasted Jidori Chicken 29

Served with roasted potato, mashed potato, roasted vegetables, Yorkshire Pudding, and house jus.

## IRISH SPECIALTIES

### TRADITIONAL IRISH BREAKFAST 29

Pork banger, bacon, black pudding, 2 eggs scrambled, baked beans, grilled tomato + mushrooms, served with artisan ciabatta bread + butter

### FISH + CHIPS 29

Two wild Atlantic beer-battered cod filets, house cut fries, mushy peas + tartar sauce.

Add an additional cod filet +7

### THE BURGER 20

Organic grass-fed beef, house-pressed turkey, or 🌿 house-pressed veggie burger with Dubliner cheddar, caramelized onions, arugula, tomato + The Auld Fella whiskey aioli. Served on a toasted artisan brioche bun.

Add 🌿 Vegan Cheese +3

Add bacon, fried egg or avocado +4 each

GF Sub gluten free bun +3

## SALADS

### CAESAR SALAD 19

Crisp romaine, Skellig cheese + croutons, with our house made Caesar dressing

### KALE SALAD 🌿 GF 19

Kale, beets, brussels spouts, parmesan + toasted almonds dressed with house vinaigrette

### THE CASHEL 🌿 GF 19

Arugula, wood roasted beets + pear, Cashel Blue cheese, walnuts, cucumber + avocado dressed with balsamic honey dressing

### CHOPPED SUMMER SALAD 🌿 GF 19

Chopped English cucumber, corn, red peppers, cherry tomatoes, fresh cilantro + avocado. Tossed with our house made cilantro-lime dressing

Add grilled salmon, Wagyu steak, jumbo shrimp or Jidori chicken breast +7 each

### FRESH MAINE LOBSTER ROLL 23

Fresh Maine buttered lobster on a fluffy brioche roll.

Served with a side of baby greens

## BRUNCH DRINK SPECIALS

### MIMOSA 12/36

Prosecco + fresh OJ, Grapefruit, or Pineapple juice

### HERA THE DOG BLOODY MARY 15

Hera The Dog Vodka with our house-made Bloody Mary mix

### BOTTOMLESS MIMOSA

with purchase of any brunch item w/ choice of juice for \$25 per person / 2 hour time limit"

### IRISH COFFEE 15

Bushmills + Lavazza coffee topped with fresh whipped cream



\*Please note, **Gluten Friendly** dishes do not contain gluten in the ingredients; however, they are created in a kitchen with foods containing gluten and cross contamination may occur. Therefore, we cannot guarantee that they are gluten free. Please let your server know of any food allergies you may have.

20% gratuity will be placed on all tabs over \$100 and all tabs left overnight.

Executive Chef Adolfo Perez